

Kendra



Chief Stew/Chef/Deckhand



Fort Lauderdale, Florida
1983
American



Experience

Aug 2022- Jan 2023, Fort Lauderdale Florida

- Chief Stew/Chef/Deckhand
Motoryacht

Proactively participated in all aspects of the vessel including wash downs, teak cleaning, polishing, heads and beds, turn downs, provisioning, flower arranging, maintenance, towing tender, operating tender and jet boat, running errands with crew vehicle, Lines and fenders, food prep, fishing, cooking all meals and snack, and ensuring that the guest are always happy with the experience.

Jul 2022- Sep 2022, Fort Lauderdale Florida

- Chief Stew/Chef/Deckhand
Motoryacht

Assisted with lines and fenders, towing, washdowns, waxing, polishing, fishing, and general maintenance. Planned meals, provisioning, crew meals, guest meals, catering dinner parties, all while ensuring that the guest are happy and well taken care of. Took care of all interior needs such as heads and beds, turn downs, vacuuming, dusting, table decor, flower arranging, and so much more.

Jun 2022- Jun 2022, Miami Florida

- Stew/Chef
Motoryacht

Serving as a temporary Stew/chef for an owners trip. this is one of my favorite trips! Cooking, cleaning, fishing, and enjoying the beauty of the ocean with great people.

Feb 2022- May 2022, Fort Lauderdale Florida

- Chief Stew/Crew chef
Motoryacht

Strategic planner and operational leader with a strong background improving the performance, productivity, efficiency, cleanliness and profitability of the vessel. Preparing and presenting fresh and healthy meals for all crew and ensuring they remain happy.

Jun 2021- Jan 2022, Fort Lauderdale Florida

- Chief Stew/Chef/Deckhand
Captain Motoryacht

Greeted and assisted guest aboard while catering to their every need with a pleasant attitude and a smile. Maintaining safety and operational protocols. Assisted the Captain with docking the boat and tying lines and fenders.

Jul 2021- Jan 2022, Miami, Florida

- Chief Stew/Deckhand
Captain

Greeted and assisted guest aboard for charters and catered to their every need including meals, snacks, and beverages. Maintained safety and operational protocols on the vessel while assisting the Captain with docking the vessel.

2010- 2021, Owings Mills MD

- Operations Manager/Assistant Chef

Organized and hosted VIP events and was responsible for the setup, breakdown, staffing, and transporting while assisting the chefs as needed.

Skills

- Teamwork
- Problem-Solving
- Customer service
- Floral Arranging
- Catering
- Party Planning
- Child Care
- Night Watch
- Firefighting
- Swimming
- Horseback Riding
- Singing
- Cooking

