



Phone/WhatsApp: [REDACTED]
[REDACTED]



Nationality: Dual American/Canadian
American Passport: EXP: 2032
Non Smoker | No Tattoos
Clean Drivers License
Excellent Health, Youthful Disposition
Languages: Proficient in French
Current Location: West Palm Beach



- ▶ STCW 95/ENG 1
- ▶ Faulkner Community College : Culinary Arts Degree
- ▶ Silver Service
- ▶ Food Safety & Hygiene
- ▶ Flower Arrangement/Care
- ▶ Travel & Tourism
- ▶ Horsemanship & A.I. C.E.R.T.

CHEF / STEWARDESS

ANNA C [REDACTED]

An accomplished Chef/Chief Stewardess available for a full-time position on a 80 - 130 ft motor yacht (private or charter), and/or private estate where I can use my professional experience, management skills, and create various specialties and cuisines.

M/Y [REDACTED] | 27M Ocean Alexander

CHEF (FREELANCE)

Jul 2024 - Sep 2024

Northeast USA

- ▶ Chef for 4 crew and 4-8 guests, with Owners and guests flying in each week
- ▶ Responsible for planning, provisioning, and preparing daily menus, including American, baking, French, and local seafood cuisine from different areas in the Northeast

M/Y [REDACTED] | 38M Cheoy Lee

CHEF (SEASONAL)

Dec 2023 - Jul 2024

Dock Palm Harbor, West Palm Beach

- ▶ Seasonal Chef for 4 crew/2-4 guest program with live aboard Owners
- ▶ Responsible for planning and preparations of daily menus including American, Mexican, Tex-Mex and Asian options for 3x meals

[REDACTED]

Sep 2020 - Oct 2023

- ▶ Personal sabbatical to help elderly family and travel

M/Y [REDACTED] | 29M Broward | Private

CHEF/STEWARDESS

Jun 2020-Sep 2020

Florida/East Coast of the USA

- ▶ Private 3-crew/4-6 guest vessel, non live-aboard Owners while traveling
- ▶ Due to Covid -19 Owners live-aboard full time during summer season
- ▶ Duties included : service, housekeeping, turn downs/ups, laundry, ironing, maintain and detailing all aspects of interior and galley
- ▶ Prepared, maintained and rotated dated itemized food/dry storage inventory stock and cleaning supplies added to computer entry daily
- ▶ Adapted menus for gluten free, diabetic and lactose intolerant for owner's preference and dietary requirements as well as healthy crew requests

M/Y [REDACTED] | 35M Lazzara | Private/Charter

CHIEF STEWARDESS

Jan 2019-Jun 2019

Florida/Bahamas/East Coast of the USA

- ▶ Chief Stew for a very busy 5 crew corporate/private/charter vessel Completed back to back trips with 10+ guests on short notice Hosted large corporate functions for groups of 25-30 persons once a month Responsibilities included housekeeping, laundry/linen service, and meal service In charge of accounting, extensive bookkeeping and expenses for the vessel,
- ▶ immigration paperwork, working with vendors and contractors, organizing paperwork, filing, and general administrative tasks Assembled meat and cheese boards, snacks for cocktail hour and served guests at
- ▶ all meals
- ▶ Arranged guest correspondence for itinerary, travel and social requests

ABOUT ANNA

I have worked in retail and hospitality for several years developing experience in customer service and employee responsibility. During that time I developed my organization skills, attention to detail and enjoyed working as a team member, providing great guest services. I began my career working on a sailboats as "delivery crew" in the industry, working my way around the globe, almost completing my circumnavigation from Yemen back to Rhodes.

My experience in the yachting industry has opened my horizon as a Stewardess/Chief Stewardess, and put me through culinary school, where I achieved and accomplished my goals. This has given me a great foundation where I can pursue my career and apply my training and contribute to great crew and a yacht program. As a dedicated and successful Yacht Chef with over 20 years experience, I have devoted my life long accomplishments to the service industry to provide a unique culinary experience and achievements. Outside of work, my interests include traveling, cooking, fox hunting, adventures, writing, enjoying nature, reading, photography, swimming, and kayaking.

REFERENCES

M/Y LIQUIDITY

M/Y [REDACTED] | 35M Lazzara | Private

CHEF/STEWARDESS

May 2014-May 2018

Florida/Bahamas

- ▶ Chef/Stew for private program with live aboard Owners that hosted owners, 8-10 guests, and 3 crew,
- ▶ Duties included: service, housekeeping, turn downs/ups, laundry and linen, meal services and guest concierge
- ▶ Coordinated cocktail/dinner parties and charity events with up to 25 people
- ▶ Provisioned yacht for seasonal trips to the Bahamas as well as provisioning in different locations as needed
- ▶ Kept a clean, organized galley, cooked a wide variety menus for owner's wife as her preference low fat/ low sodium Italian/French/Mediterranean specialties
- ▶ Handled bookkeeping and accounting for all yacht expenses and participated in monthly meetings with owner's secretary

M/Y [REDACTED] | 24M Lazzara | Private

CHEF/STEWARDESS

Nov 2012-May 2013

Florida/Bahamas

- ▶ Served onboard 6 guest's 2 crew program and assisted with all deck duties, lines and fenders, docking, wash downs, and watches underway
- ▶ Prepared food underway, provided service and created flower arrangements for the interior and exterior as well as daily arrangements for dinners
- ▶ Prepared, maintained and updated inventory lists, stock rotations, organization, restocking and provisioning duties, polished silver, stemware and interior. fixtures, heads and beds
- ▶ Created wine pairing lists, assisted with wine pairing choices for dinner menus
- ▶ Provisioned and planned menus for daily meals, dinner parties, and excursions
- ▶ Created a Pesco-Vegetarian menu option for Owner's wife and all was grilled

M/Y [REDACTED] | 30M Hatteras | Private

CHEF/STEWARDESS

May 2012-Oct 2012

Florida/Bahamas/East Coast of the USA

- ▶ Private vessel, summer months owner's live aboard, 8 guests, 3 crew, busy program with guests every weekend
- ▶ Purchased flowers for table arrangements and staterooms for formal table service and provided silver service for all meals
- Responsibilities included laundry and linen service, ironing, turn downs/turn ups, maintain and detailing all aspects of interior, extensive silver polishing
- ▶ Created elaborate lunch/dinner themes with table settings, center pieces
- ▶ Prepared menus for owners upcoming weekend events with guests, guests preferences, and provisioned for weekend trips
- ▶ Assisted the owner and help prep as he loved to cook

M/Y [REDACTED] | 31M Broward | Private/Charter

CHEF/STEWARDESS

July 2001-Jan 2010

Florida/Bahamas/Great Lakes/East Coast

- ▶ Served onboard busy 8 guests/4 crew program Served onboard busy 8 guests/4 crew program Spent summers in the great lakes, winters in Florida and the Bahamas Duties included: service, housekeeping, laundry, linens, ironing, heads and
- ▶ beds, turn downs and updating all the interior work lists, maintenance schedules, and inventories Responsible for selection of new tabletop items including placements, napkins,
- table linens, centerpieces, candles, bed linens and towels
- ▶ Responsible for meal planning/menu options/food preferences/provisioning cooking for owner's and their guests, charter guests, and crew

Additional References Available Upon Request