



Chef

Scan for pictures of my dishes!

Betty

Work Experience

Chef/Stew June-September 2024

M/Y

- Created a range of flavorful and healthy dishes daily for guests and crew
- Responsible for all interior and galley provisioning and ordering
- Planned, prepped, and executed dinner parties and cocktail parties multiple times a week for 4-15 guests plus crew
- Created new and unique cocktails for different occasions and guest preferences
- Anticipated desires and needs to ensure ultimate guest experience
- Maintained and organized all galley spaces and equipment
- Created cleaning and maintenance schedules including daily, weekly, and monthly tasks, attached to a calendar with reminders
- Responsible for all interior cleaning, turn ups, turn downs, and laundry
- Prepared and served and cleaned after each meal on board for guests and crew
- Performed general cleaning and maintenance for owner's smaller, 60ft yacht as well
- Planned last minute day cruises
- Recruited temporary captains
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Chef/Stew. January 2024-May 2024

M/Y

- In charge of interior; upkeep, decor, organization, ordering/provisioning and inventory.
- Responsible for guest, crew and boat laundry.
- Provided all meals for guest and crew including breakfast buffets and pre dinner appetizers.
- Served all meals and set tables with creative decorations and themes
- Prepared cocktails for guests
- Beds and heads
- Lines and fenders
- Scheduling cleaning services
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Freelance Chef, September 1-18th 2023

M/Y

- Hired for owner maiden voyage to the Bahamas.
- Responsible for provisioning.
- Cooked three meals a day, including desserts and appetizers for owners and family as well as crew.
- Laundered bedding and clothing for the family.
- Set the table for service, also poured drinks and cleared meals.
- Responsible for washing all dishes, vacuuming, sweeping, dusting; and window washing.
- Restocked drink coolers and snacks.
- Secured interior for crossings.
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Sole Chef, 2018-2022

M/Y, 100ft

- Was responsible for provisioning all food, beverages, paper goods, and cleaning supplies on board the charter vessel.
- Adhering to a strict budget I consistently provided quality food and service daily for clients and crew.
- Eliminated waste and cross-utilized ingredients, always with a fresh new presentation or addition to keep things creative and interesting.
- Stayed prepared for last-minute adjustments due to unexpected dietary preferences and restrictions.
- Safely handled food allergies and dietary restrictions on a regular basis, avoiding cross-contamination and allergic reactions.

Objective

Seeking a full / part time Chef position on a 30+ meter yacht. Extensive experience as sole chef with many years on yachts as well as restaurants. No itinerary preference. Currently in Fort Lauderdale and available immediately.

Skills

Desserts

French Cuisine

Southern Cuisine

Fine Dining expertise

Recipes and Menu Planning

Provisioning

Interior Detailing

Heads and Beds

Lines and Fenders

Contacts



New Orleans, LA

Sole stew, May 2023 - August 2023
M/Y [redacted]

- Hired for busy charter yacht in southeast Alaska as sole stewardess responsible for interior upkeep of 100ft yacht carrying 5 crew and up to 11 clients.
- Responsible for preparing, detailing, and turning down four guest cabins as well as salon, heads, viewing decks, and bridge.
- responsible for all meal and drink service, including creative and themed centerpieces, decorations, and stylish napkin folds.
- Assisted chef with meal planning, plating, coordinating meal times and provisioning food and was responsible for all beverages including wine and beer.

Sous chef, Feb 2021-Dec 2021
[redacted], New Orleans

- Opening and closing the restaurant.
- Ordering produce, dry goods, meat and seafood.
- Weekly schedule .
- Supervising breakfast, lunch, and dinner shifts.
- Handling and overseeing large food preparation projects.
- Expediting dinner service and large parties simultaneously.
- Organizing and working offsite events
- Frequently organized, prepped and executed large event (weddings, birthdays, company dinners, graduation celebrations etc).

Pastry Chef, December 2022- May 2023
Restaurant [redacted] New Orleans, LA

- Answered to and collaborated with the corporate Pastry chef and provided guidance to junior staff regarding recipe development and presentation techniques.
- Responsible for creating new menu desserts and specials, experimenting with new flavors and designs to provide unique options to customers.
- Documented and detailed recipes and preparation instructions for new menu creations.
- Performed daily quality checks on ingredients used in pastry production.
- Managed inventory levels by ordering supplies as needed and monitoring stock rotation procedures.

Restaraunt [redacted] New orleans
[redacted] June 2015 -June 2018

- Opening and closing the restaurant.
- Ordering produce, dry goods, meat and seafood.
- Preparing family meal.
- Keeping food at proper temperature and ensuring all ingredients were handled with the utmost care.
- Training new cooks.
- Helping chefs create new dishes.
- Providing relief to the cooks working the line, aka floating shifts.
- Responsible for creating a new ""vip"" amuse every night.

CERTIFICATIONS AND DOCUMENTS

STCW
ENG1
Food and Hygiene Level II
United States Passport
Full Drivers License
TEFL

REFERENCES

[redacted]	[redacted]
[redacted]	[redacted]
[redacted]	[redacted]
[redacted]	[redacted]