



JEREMIAH

PRIVATE CHEF

CONTACT INFO



[REDACTED]



[REDACTED]



Passport : USA



Fort Lauderdale, FL, USA

CULINARY SKILLS

- French
- Italian
- Caribbean
- Japanese,
- Mediterranean
- Gluten-free
- Pescatarian
- Low Sodium
- Vegan
- Vegetarian

CERTIFICATIONS

- STCW (11/27)
- ENG-11/24)
- Security Duties (VPDSD)
- Servesafe Managers (03/26)
- Servesafe Allergens (04/24)
- Exstensive Wine Knowledge
- The Culinary Institute of America

PROFILE

I am a professional chef with over 8 years of culinary experience; specializing in fine dining, artesian baking, and high-quality barista work. Learning a variety of cuisines, techniques and creating new dishes which guests of all types can enjoy, is a lifelong passion of mine. Running a clean and safe kitchen with a focus on guest needs, dietary restrictions, food safety as well as accommodating personal preferences has always been a strength and high priority for me.



MARITIME EXPERIENCE

M/Y [REDACTED] 85Ft

FREELANCE SOLE CHEF - Owner
(Jan 1, 2024)

- Showcased culinary expertise by preparing a lavish and diverse spread for New Year's Day brunch and dinner, serving a party of 8 guests. Crafted exquisite menus featuring a variety of flavors and culinary styles, utilizing premium and locally sourced ingredients to deliver a memorable dining experience. Skillfully executed brunch and dinner service, ensuring a seamless flow of delectable dishes that catered to the preferences and dietary needs of the guests. Managed comprehensive provisioning activities, guaranteeing the galley and bar were well- stocked with fresh and high-quality ingredients, contributing to the success of the New Year's charter. Provided personalized and attentive service, anticipating and fulfilling the guests' desires, creating an enjoyable and festive atmosphere throughout the New Year's Day charter.

M/Y [REDACTED] 105Ft

FREELANCE SOLE CHEF - Owner
(Nov 21 - Nov 28)

- Demonstrated proficiency in crafting diverse and delectable cuisines, prioritizing the use of fresh, high-quality, and locally sourced ingredients to create exceptional meals for charter guests.
- Developed and executed personalized menus tailored to the preferences and dietary requirements of charter guests, ensuring a delightful culinary experience during the Thanksgiving charter.
- Expertly managed provisioning activities, guaranteeing that the galley and bar were meticulously stocked to meet the needs of the guests throughout the week-long charter.
- Provided impeccable and individualized service to guests, consistently anticipating and meeting their preferences and requirements throughout the Thanksgiving charter.

S/Y [REDACTED] 52Ft

SUMMER SEASON CHEF/STEW - Charter
(Jun 23 - Aug 23)

- Proficient in preparing a variety of cuisines, with an emphasis on fresh and local ingredients to create memorable meals for charter guests.
- Designed and executed customized menus for charter guests, taking into account dietary preferences and any special requests.
- Efficiently sourced and managed provisions, ensuring the galley and bar were well-stocked for the duration of charters.
- Delivered personalized and attentive service to guests, catering to their needs and preferences throughout the charter.
- Proficient in mixing cocktails and serving beverages, maintaining a well-stocked bar and providing guidance on wine and beverage pairings.

M/Y [REDACTED] 312Ft

TEMP SOUS CHEF - Owner
(Mar 23 - April 23)

- Proven ability to plan and execute daily meals for a crew of 27, including lunch and dinner.
- Designed balanced and nutritious menus that cater to the dietary preferences and requirements of crew members.
- Prepared and cooked meals from scratch, maintaining high-quality standards and adhering to food safety regulations.
- Demonstrated the ability to adjust menus and meal plans based on available ingredients and unforeseen circumstances.
- Accommodated crew members' dietary restrictions, allergies, and special requests with attention to detail.

M/Y [REDACTED] 102ft

FREELANCE SOLE CHEF - Owner

(Dec 22 - Jan 23)

- Proficient in creating gluten-free menus with a wide range of delectable dishes, ensuring the highest standards of taste and presentation.
- Designed and executed kid-friendly menus that appeal to young palates while maintaining nutritional balance.
- Sourced, ordered, and managed provisions for allergy specific and kid-friendly options while staying within budget constraints.
- Ensured the galley was well-organized, clean, and equipped for both all of the guests needs
- Accommodated various dietary requirements, including gluten-free, food allergies, and specific kid-friendly requests.

PRIVATE EVENTS/CATERING

- World Central Kitchen
- Valentine's Private Dinner 2023
- LPGA Tournament Napels,FL 2023
- New Years Private Party 2023

LAND BASED EXPERIENCE

Jan 2022 - Sep 2022

[REDACTED], Napa Valley, CA

Lead Cook / Opening Team

- Check pars for assigned station, determine necessary preparation, freezer pull, and station set up;
- communicate any out-of-stock items or possible shortages to supervisor
- Operate, maintain, and properly clean kitchen equipment, including but not limited to deep fryer, broiler,
- stove, steamer, food processor, mixer, slicer, oven, steam table, tilt kettle, waffle iron, and flat top grill
- Prepare consistent quality food and pastry items following recipe cards and production, portion, and presentation standards

Jan 2021 - Dec 2021

[REDACTED], CA

Lead Cook

- Set up and stocked stations with all necessary food and utensils
- Prepared menu items during a la carte service including but not limited to vegetables, butchering meat and creation of sauces
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensured that all dishes come out in accordance with safety and time standards · Excelled in catering to all nutrition and dietary requests
- Focused on cleanliness, sanitation, and all legal regulations

Sep 2020 - Jan 2021

[REDACTED] | [REDACTED] Santa Cruz, CA

- Baked, shaped, and finished high quality breads & pastries of different varieties
- Cleaned machinery, equipment, storage, and preparation areas every day
- Maintained the bakery's production schedule by following a strict daily routine
- Cut dough into uniform portions and working hard to stop any wastage
- Used weights and measures to weight the correct amount of ingredients for recipes · Used bakers' ovens, cutters, piping bags, molds, and torches

Sep 2017 - Aug 2020

Lead Cook/[REDACTED], San Francisco, CA

- Cooked and prepared classic French, Italian and California cuisine
- Managed and setup multiple stations including pantry, sauté and grill in an organized and clean manner · Communicated effectively with chefs to maintain quality with a regularly changing menu
- Worked with World Central Kitchen to provide food for people in need

Referneces Upon Request