

CHEF

PROFILE

WORK EXPERIENCE

Assistant Chef de Partie

Nov 27 - Present

114m River Cruise

Crew/Sous Chef

Nov 11 - 24, 2023

M/Y [REDACTED], 108' Private

Relief chef responsible for cooking for both crew & owners. Weeklong owners trip to the Bahamas through Norman's Cay.

Cook

Aug 2019 - Jan 2020, May - Oct 2023

██████████, 921' Private

Cooked breakfast, lunch & dinner for the crew while following USPH standards of cleanliness & temperature control. Evacuation Team Leader for crew drills, stationed to maintain crowd control & coordinate with Zone Leader. Assisted with 37' tender operations.

Chef Tournant

Sep 2022 - May 2023

██████████, West Palm Beach

Swung between sauté, grill & fry stations, assuring each was followed by a prep list checked daily. Assisted with inventory. Communicated with other line cooks to ensure stations were prepared for service. Assisted with banquets.

Sauté Cook

Jan - Jul 2022

Responsible for prep and set up of sauté station and for covering grill, garde manger & fish stations. Developed recipes for daily chef specials. Assisted with banquets.

Cook II

Jul - Dec 2021

Hotel

Line cook for historic San Antonio hotel, sautéing, grilling, broiling, etc.
Responsible for vendor & VIP meals and banquet plate ups.

Seasonal Line Cook

Aug 2020 - Jun 2021

Resort

Cooked meals for employee cafeteria and assisted sous chefs in banquets, buffets & other special events.



CUISINES

French

Italian

Caribbean

Tex-Mex

Pacific Islander

REFERENCES



INTERESTS

Gastronomy

Reading

Music

Sports

