



LAMONIE

CHEF



YACHT EXPERIENCE

Temp Chef~ 50 M/Y [REDACTED] (Freelance)

Mar 2024 - Sep 2024

- As the head chef on board, I led culinary operations for a crew of 8 and catered to 12 guests, crafting customized menus for unique beach setups and special occasions, including personalized two-tier cakes for birthdays. I honed my management skills by building partnerships with local suppliers to source the freshest ingredients, maintaining meticulous inventory systems, and ensuring an impeccable standard of cleanliness in the galley. My role demanded both creativity and precision, delivering a seamless dining experience that delighted guests and crew alike.

Temp Chef~ 95' M/Y [REDACTED] (Freelance)

Jan 2024 - Feb 2024

- As the Head Chef on board, I had the unique responsibility of catering to a dynamic social media family with seven young children (aged from 4 months to 9 years), along with two nannies, an elder family member, and a dedicated crew of five. My role required a blend of creativity, flexibility, and attention to detail to craft meals that suited various dietary needs and preferences across age groups. This experience enriched my adaptability and culinary expertise, delivering a personalized dining experience that resonated with every member of the family and crew.

Temp Chef~ 36M M/Y [REDACTED] (Freelance)

Aug 2023 - Sep 2023

- As the Head Chef in New England, I had the privilege of cooking for a prominent family of five along with a crew of seven, immersing myself in the flavors of the season. Partnering with local suppliers, I crafted menus that celebrated the essence of New England's autumn, capturing its rich, seasonal bounty. This experience allowed me to elevate each dish with the vibrant taste and warmth of fall, creating an unforgettable culinary journey for the family and crew!

Freelance Chef~ 40M M/Y [REDACTED]

March 2023 - Aug 2023

- As the Head Chef on board in the Mediterranean, I had the pleasure of crafting dishes for a family of five and a crew of seven, immersing myself in the region's vibrant culinary landscape. This experience enriched my culinary expertise, as I sourced ingredients from local street markets and farmers, incorporating authentic Italian cured meats, cheeses, fresh seafood and sun-ripened tomatoes. With each meal, I celebrated and elevated the essence of Mediterranean flavors, adding depth to my skills and expanding my creative repertoire.

Freelance Chef~ 36M M/Y [REDACTED]

May 2022 - May 2022

- As a chef on board in Miami, I had the opportunity to cater day charters for large parties, accommodating guests of all ages for special events and celebrations. This role refined my ability to create impressive buffet-style dishes within small galley spaces, meeting diverse tastes and dietary needs. The experience was invaluable in elevating my adaptability, precision, and efficiency in high-energy settings, essential skills that have propelled my culinary career forward.

Freelance Chef~ M/Y [REDACTED] ' 130

Mar 2022 - May 2022

- As Head Chef on board, I was unexpectedly called to step in after the previous chef's sudden departure, leaving a party of 15 and a crew of 8 with limited provisions. Rising to the challenge, I created daily breakfasts, happy hour appetizers, and four-course dinners, turning each meal into a highlight of their experience. I was honored when the guests likened me to "the running back who won the Super Bowl," a testament to the dedication and adaptability I brought to every service.

OBJECTIVE

Passionate and dedicated chef with three years of freelancing experience, seeking a permanent position on a yacht to elevate my culinary journey to new heights. I am pursuing opportunities as a sole chef on a 50M or smaller vessel or as a sous chef on a prestigious 60M to 100M yacht, where I can harness my diverse skill set to curate exceptional dining experiences. With a proven track record of crafting innovative menus and skillfully adapting to various culinary styles, I am eager to bring my expertise to a dynamic team or lead the culinary experience independently. My goal is to ensure that every meal not only delights the palate but also creates unforgettable memories for guests on board, transforming each dining occasion into a celebration of flavors and artistry.



CONTACT

[REDACTED]

[REDACTED]



PERSONAL INFORMATION

Nationality: American

Location: Fort Lauderdale

DOB: February 4, 1998

Valid Driver's License

Non-smoker

No tattoos



CERTIFICATIONS

STCW '10

Cooking Qualification

Food & Hygiene

ENG1

WSET Level 2 Wine & Spirits

ServSafe Food Handler

ServSafe Alcohol

South African Wine





Freelance Chef~36M M/Y [REDACTED] 36M June 2022 - July 2022

- As the chef on board, I crafted meals for a family of four and their friends from neighboring boats, who often gathered for lively dinner parties. This experience enriched my craft, as I tailored each menu to suit a variety of palates, earning enthusiastic praise from every guest. Collaborating with Bahamian suppliers and local fishermen, I designed exquisite menus that highlighted fresh-caught snapper, Bahamian lobster, and vibrant local ingredients, creating an unforgettable culinary journey for all.



Chef/Deck ~ S/Y [REDACTED] '60 May 2021 - Sep 2021

- In my first boating experience, I joined a small crew led by a seasoned captain who ran his vessel with a pirate's spirit, immersing me in watch, sailing, docking, and engine room duties. Despite working with a modest kitchen, I rose to the challenge of crafting gluten-free breakfast muffins daily and producing meals with the look and taste of Michelin-star cuisine. This intense experience sharpened my adaptability and skill, proving that exceptional culinary quality can thrive even in the most unconventional settings.



LAND EXPERIENCE

Premium Chef ~ [REDACTED] Restaurants at Various Locations Sep 2019 - Feb 2021

- Prepared meals according to set menu for events serving 20-200 guests like BB&T BallPark (Diamond Suites), Nascar Hall Of Fame, NBA All-Star Week, Oprah Winfrey (2020 vision Tour), Jonas Brothers (Happiness Begin Tour), and Micheal Jordan Private Dinner Party
- Ensured alternatives were provided as to accommodate diet restrictions in accordance with food allergies, sensitivities, cultural, ethnic, and religious preferences
- Adhered to all HACCP guidelines



Executive Assistant Chef ~ [REDACTED] Tournament Apr 2021

- I had the incredible opportunity to work at the legendary Masters Golf Tournament, collaborating with some of the finest chefs from around the world in their exclusive VIP clubhouses. This experience allowed me to navigate complex menus while delivering exquisite dining experiences for distinguished guests. I was particularly honored to be part of the culinary team that prepared the championship dinner for acclaimed golfer Hideki Matsuyama, showcasing the pinnacle of culinary artistry in a prestigious setting.

Owner/Chef ~ [REDACTED] Jan 2020- Current

- Our traveling private chef service brings exceptional dining experiences to guests anywhere in the world. We offer an extensive array of custom menus and culinary creations, designed to reflect the flavors of each unique location and the preferences of our guests. From intimate gatherings to grand events, our mission is to create unforgettable meals that transform every moment into a delicious memory.



CHEF

LAMONIE



BS Food Service Management

AAS Culinary Arts



A horizontal bar chart showing the percentage of respondents who believe that the U.S. should take action to address climate change, broken down by age group. The x-axis represents the percentage, ranging from 0 to 100. The y-axis lists the age groups. The bars are black.

Age Group	Percentage
18-29	78%
30-49	85%
50-69	62%
70+	75%
18-29	68%
30-49	55%
50-69	42%
70+	65%
18-29	95%
30-49	82%
50-69	58%
70+	70%
18-29	45%
30-49	52%
50-69	38%

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]
