

LINKIE

US Citizen

Telephone #: [REDACTED] Email: [REDACTED]



Maritime Qualifications

STCW ENG1 VPDS

Serve Safe (Equivalent to Food Hygiene) Allergen Awareness

Biography and Objective

I am an accomplished chef, lifestyle expert and TV personality who has a passion for living life to the fullest. After competing in the popular show "Food Network Star Season 8", I started traveling the country doing demos, classes, and high-end events at Food and Wine Festivals, corporate events, and private parties. I have catered and done cakes and pastries for extremely well-known people like president Obama, Colin Powell, Franki Valli, Jack Nicklaus and many more. I have an excellent eye for detail that has landed me some of the most elite events around the country. In November 2015, I decided to try my hand at yachting and fell in love with the high energy and superior standards of the industry.

I have a great sense of adventure, learn fast and love a challenge. I am a great team player and I'm willing to take the lead if needed. With over 200 original recipes, I always try to push the envelope when it comes to cuisine and I'm great at finding provisions in remote destinations.

Education

- Bachelor of Science Degree in Culinary Arts, Minor in Food Art; Cum Laude -Mississippi University for Women, Columbus, MS
- Associate Degree in Public Relations - Itawamba Community College, Fulton, MS
- July 2014 – Beer Sommelier Level 1 Training

Maritime Experience

- M/Y [REDACTED] - Owners trips and Charters Freelance (2022/2023/Present)
- M/Y [REDACTED] - Mediterranean (May-June 2023)
- M/Y [REDACTED] - Owners trips, charters and video shoot Freelance (2022)
- M/Y [REDACTED] - Outfitting the galley/ assist the stew with getting the interior set up for use (Dec 2022) owners first time
- M/Y [REDACTED] - Chef/Stew and for 4 weeks Chief Stew (2021)
- M/Y [REDACTED] (July 2021)

M/Y M/Y [REDACTED] - Owners trip (2021)

M/Y M/Y [REDACTED] - Owners trips and Charters Freelance (2021)

112' M/Y [REDACTED] - 2 month contract (2021)

94' M/Y [REDACTED] - Charters Freelance (2021)

126' M/Y [REDACTED] - Owner (Apr - Aug 2020)

112' M/Y [REDACTED] - Bahamas Charter Show (Feb 2020), Charter (Mar 2020)

120' M/Y [REDACTED] - Owner (Feb 2020)

94' M/Y [REDACTED] - Owner (Feb 2020)

85' M/Y [REDACTED] - Charters and Owners (Sep - Jan 2019)

95' M/Y [REDACTED] - Charters (between Aug - Nov 2019)

112' M/Y [REDACTED] - Charters (Jul 2019)

91' M/Y [REDACTED] - Charter (Feb 2019)

108' M/Y [REDACTED] - Owners (Feb 2019)

98' M/Y [REDACTED] - Charter (Dec 2018 - Jan 2019)

100' M/Y [REDACTED] - Freelance Charters (Nov 2018 - Apr 2019)

100' M/Y [REDACTED] (Aug 20 - Aug 27, 2018)

110' [REDACTED] (Jul 25 - Aug 4, 2018)

103' M/Y [REDACTED] (Nov 15, 2016 - Apr 16, 2018)

[REDACTED] (40-day charter Oct 1 - Nov 8, 2016)

[REDACTED] (Private Jul 2016)

Charters for Y Charters (Jul 2016)

102' M/Y [REDACTED] (Weekend and Month-long charters Nov 2015 - Jan 2016))

Private Estate Chef

- Estate in Aspen - (Jun 2019) Lake Lanier, Georgia (October 19-21, 2018) Boston, Massachusetts (October 2, 2018) Aspen, Colorado (September 14-17, 2018) Shelter Island, New York (August 16-19, August 30 - September 3, 2018) Newport Beach, California (November 10 - 28, 2017)
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Professional Accomplishments

- Presentations for General Electric (Jan - Feb 2019, Jan 2020)

- Private Chef on yachts and estates – 2015 thru present Features on Sportsman's
- Channel - 2016 Food Network Star Season 8 Finalist – 2012 Culinary Partner for Big
- Green Egg – 2013 thru present Morning TV shows and Cooking Segments in
- Massachusetts, Mississippi, Rhode Island, Georgia,
- Florida, Virginia on various networks – 2011 thru present

Demos and Appearances at Events/Food and Wine Festivals including Taste of Atlanta,

Savannah

Food and Wine, Aspen Food and Wine, Atlanta Food and Wine – 2012 thru present

- Food Presentations and Key note speaking at National Conferences – 2012 thru present
- Corporate Presentations and team building for companies like Ocean Spray and Big Green Egg – 2012 thru present



