



Shelley [REDACTED]

AMERICAN CITIZEN, NONSMOKER

[REDACTED]
[REDACTED]
Hollywood, Florida

OBJECTIVE

Self motivated Chef, with over ten years experience, seeking a position on a private yacht or at an estate, freelance or permanent, where I can utilize my experience preparing memorable dishes with fresh and clean ingredients.

QUALIFICATIONS

Menu planning
Food safety training
Provisioning
Plating and Presentation
Interior managing
Exemplary organizational skills
Line handling and navigational watches

FREELANCE EXPERIENCE

M/Y [REDACTED] (80' Hattaras) - **Virgina Beach** January - July 2024 -

Chef / Stew - Family style boat with trips up the Chesapeake. Maintained and managed galley and interior. Farm to table style cuisine.

M/Y [REDACTED] (85' Pacific Mariner) - **Ft Lauderdale, Bahamas** November - December 2023

Chef / Stew - Prepared Mediterranean cuisine with fresh, farm to table ingredients, for family style and sit down dinners for a family, holiday charter. Paid strong attention to cleanliness. Also, helped with docking and towing.

[REDACTED] - **Ilseboro, ME** June - August 2023

Chef - Prepared for a large estate for a British family's arrival. Family style meals for up to fifteen people with farm fresh ingredients. Cleaned, detailed and organized kitchen.

M/Y [REDACTED] (120' AB) - **Miami** April 2023

Chef - Executed and prepared creative menus according to the owner's requests for a family, Easter weekend cruise from Fisher Island. Also, focused on cleanliness and organization in the galley.

M/Y [REDACTED] (127' Burger) - **West Palm Beach** April 2023

Chef - Curated Italian inspired menus for all meals prepared for a birthday celebration themed weekend for owners and their guests. Busy family boat with focus on teamwork and cleanliness.

M/Y [REDACTED] (87' Sunseeker) - **Miami, Key Largo** March 2023

Chef - Crafted amazing seafood dishes for owners and guests, keeping everything immaculate and fresh during a Spring charter to the Keys.

[REDACTED] - **Ilseboro, ME** July 2022 - Oct 2022

Private Chef - Created meals for a restaurateur and his family. Developed, inspired recipes with prepared luncheons and dinners for up to ten guests. Farm to table meals, always made with fresh and local ingredients. Delivered excellent food quality, coupled with aesthetically pleasing presentation.

M/Y [REDACTED] (85' Palmer Johnson) - **Racine, WI, Michigan** July 2021 - Oct 2021

Chef / Chief Stew - High volume family boat use with up to fifteen guests. Casual food and dining. All farm fresh, local ingredients. Maintained interior while being organized and clean. Helped the Captain on deck and with docking.

M/Y [REDACTED] (82' Johnson) - **Wilmington, NC** July 2020 - November 2020

Chef / Chief Stew / Mate - Created, planned and provisioned all meals on board for a family Summer boat trip with a lot of activities and excursions. Teamwork was essential with only two crew. Maintained all of the yacht and helped when docking.

M/Y [REDACTED] (85' Pacific Mariner) - **North Palm Beach** March - May 2019

Chef / Stew - Daily planning, cooking, and provisioning for a live aboard owner. Staged interior for sale listing.

M/Y [REDACTED] (87' Burger) - **Sarasota, FL, Destin, FL, Pickwick, TN** February - July 2018, October 2018

Chef / Chief Stew - Cooked, provisioned and managed a family yacht and estate. Helped with the delivery to Pickwick.

S/Y [REDACTED] (92' Lagoon) - **Bahamas** April 2017

Chef - Three week charter with a family. Very active boat, serving three meals daily. Prepped and baked throughout a typical day.

M/Y [REDACTED] (147' Sterling) - **Ft. Lauderdale** December 2016 - February 2017

Crew Chef - Prepared lunch for crew of eleven and contractors during a refit yard period. Provisioned, cleaned and organized. Stocked weekend food for the watchmen.

M/Y [REDACTED] (78' McMillian Wooden Yacht) - **Virginia, Annapolis, Newport** June - September 2016

Stew / Mate - Helped with the delivery up the east coast. Prepared two meals a day for crew. Handled lines and fenders when docking.

M/Y [REDACTED] (80' Hatteras) - **West Palm Beach** February - May 2016, November 2018

Chef / Stew - Day charters with business associates and family weekend trips in WPB. Creative and festive family style menus. Helped Captain with docking.

M/Y [REDACTED] (80' Custom Jongert) - **Bahamas** August - November 2015

Chef / Stew - Holiday charter, end of summer trip. Prepared and followed recipes that used fresh and organic ingredients. Presentation and cleanliness were crucial. Very active boat was always on the move. Helped with docking.

M/Y [REDACTED] (106' Westship) - **Curacao, Panama, Costa Rica** March - June 2015

Crew Chef / Chief Stew - Created and prepared two meals a day while readying for a delivery to Costa Rica. Reorganized and developed a system to maintain the interior properly. Calculated and budgeted all provisions. Stood watches during travel.

M/Y [REDACTED] (151' Feadship) - **West Palm Beach** October - November 2014

Crew Chef - Prepared three meals a day, plus weekend food for ten crew. Provisioned for a variety of different meals two days a week. Detailed and organized galley with utmost attention to cleanliness.

M/Y [REDACTED] (78' Nordhaven) - **Northeast US** May - October 2014

Stew / Chef/ Deck - Maintained interior and galley while being very organized and clean for a six week charter with owners and guests. Did light cooking and teamed with Captain when docking this very active boat.

References available upon request