



JUNISSA

YACHT CHEF / STEWARDESS

CONTACT



Valid U.S. Passport

CORE COMPETENCIES

- Private Chef Services
- Menu Planning
- Provisioning & Inventory Management
- Event Catering
- Large-Scale Meal Preparation (150+ Guests)
- Food Safety & Sanitation
- Kitchen Organization
- Meal Presentation
- Table Service
- Bartending
- Wine & Beverage Service
- Guest Relations
- Time Management
- Multitasking
- Adaptability
- Communication
- Teamwork
- Discretion

ADDITIONAL INFORMATION

- Available for domestic and international travel
- Available for live-in, rotational, seasonal, and temporary assignments
- Experienced providing in-home chef services during overnight and extended client stays
- Comfortable working independently or as part of a hospitality team

PROFESSIONAL SUMMARY

Private Chef and hospitality professional with over seven years of experience creating exceptional culinary experiences for private clients, families, vacations, retreats, dinner parties, and special events. Skilled in menu planning, provisioning, meal preparation, and delivering attentive, high-quality service. Experienced preparing and serving meals for intimate gatherings as well as events of 150+ guests. Trusted to stay in clients' homes while maintaining the highest standards of professionalism, cleanliness, and discretion. Adaptable, organized, and passionate about exceeding expectations in fast-paced, high-end environments.

PROFESSIONAL EXPERIENCE

PRIVATE CHEF | PERSONAL CHEF & EVENT CATERING

2018 – Present

Private Clients / Families / Events

- Prepare customized meals for private clients, families, vacation stays, retreats, dinner parties, and special events.
- Design menus tailored to dietary restrictions, allergies, preferences, and special occasions.
- Shop for and source fresh ingredients; manage inventory, provisioning lists, and food budgets.
- Prepare and serve meals for intimate dinners, family gatherings, and large-scale events serving 150+ guests.
- Coordinate meal timing, presentation, and service to ensure a seamless dining experience.
- Maintain a clean, organized, and sanitary kitchen in accordance with food safety standards.

PRIVATE CHARTER CHEF

2021 – 2023

Private Charter Clients / Vacations / Retreats

- Planned and prepared all meals for private charter trips, day excursions, and extended itineraries.
- Provisioned for multi-day trips, managing inventory and ensuring high-quality, diverse meal options.
- Accommodated dietary needs and guest preferences for groups of varying sizes.
- Maintained galley cleanliness and organization while adhering to food safety standards.
- Worked closely with crew and clients to ensure a smooth and enjoyable onboard experience.

TRAVELING BARTENDER

2015 – 2018

Private Events / Venues / Clients

- Traveled to various locations to provide bartending and beverage service for private events and clients.
- Prepared and served cocktails, wine, and beverages in high-end and private settings.
- Maintained bar setup, inventory, and cleanliness while delivering excellent customer service.
- Adapted to different environments and client preferences to create a memorable experience.

FILE CLERK

2012 – 2013

Education Source

- Filed, organized, and retrieved records in alphabetical and numerical order.
- Managed databases and ensured accuracy and confidentiality of client information.
- Maintained clean and efficient workspaces in a fast-paced office environment.

MARITIME CERTIFICATIONS

- STCW Personal Safety & Social Responsibilities (SEASCH-359) – Sea School | 2021
- STCW Personal Survival Techniques (SEASCH-363) – Sea School | 2021
- STCW First Aid & CPR (SEASCH-197) – Sea School | 2021
- STCW Basic Fire Fighting (SEASCH-53) – Sea School | 2021
- Vessel Personnel with Designated Security Duties (SEASCH-747) – Sea School | 2021

EDUCATION

THE ARTS INSTITUTE OF ATLANTA

Culinary Arts

2017 – 2019

AMERICAN INSTITUTE

Massage Therapy

2012 – 2013

BROWARD COLLEGE

Culinary Arts Major

2011 – 2013

CARLSTROM CENTER

High School Diploma

2010