



Alex [REDACTED] R. [REDACTED]

Seeking Sole Chef, Sous Chef, and Crew Chef
Positions

Personal Information

- Phone: [REDACTED]
- Email: [REDACTED]
- Instagram/Portfolio: [REDACTED]
- Location: Nassau, The Bahamas
- Date of Birth: [REDACTED]
- Covid Vaccinated: Yes
- Non-Smoker
- No Visible Tattoos
- Clean CRB Record
- Valid Driver's License - Clean

Certifications

- STCW Basic Training Certified | April 2024
- ENG1 Medical Certificate | June 2026
- B1/B2 Visa (USA)
- Schengen Visa (Valid upon entry)
- Seaman's Book (The Bahamas)
- Food Hygiene and Safety Level 2 | 2024
- National Registry of Food Safety Professionals Food Safety Manager Certified | 2017
- Certified Dining Room Associate (FDRP) | 2017
- SERV Safe Alcohol Certified | 2017

Skills

- Organized, Detail Oriented
- Hard-working, Passionate
- Reliable, Adjust Quickly
- Team Player
- Inventory Management
- Provisioning
- Kosher

References: Available Upon Request &
YotSpot Registered.

Work Experience

05/10/26 – 07/05/26 | **M/Y [REDACTED]** (46.2m, 151.8ft –
Feadship) | Fort Lauderdale, Florida | Permanent Sole
Chef

- Responsibilities were to plan, provision and prepare breakfast, lunch, hors d'oeuvres, dinner and dessert for owners and their guests.
- Prepare lunch and dinner for 7 crew.
- Maintain a clean and organized kitchen.

03/15/26 – 03/21/26 | **M/Y [REDACTED]** (60.2m, 197.6ft –
Alia Yacht) | Nassau, Bahamas | Temp Sous Chef

- Responsibilities were to prepare lunch and dinner for 15 crew.
- Assist the Head Chef with plating lunch, dinner, and dessert for 12 guests.
- Maintain a clean and organized kitchen.

08/16/25 | **M/Y [REDACTED]** (22m, 77ft - Azimut) |
Albany Marina | Sole Chef

- **Day Charter**, Responsibilities were to efficiently prepare appetizer and lunch for up to 17 guests and 6 crew.

08/08/25 – 08/15/25 | **M/Y [REDACTED]** (43.59m, 143ft –
Van Mill) | John Alfred Wharf | Crew Chef

- Responsibilities were to plan, provision and prepare breakfast, lunch, and dinner for 9 crew.
- Maintain a clean and organized kitchen.

07/30/25 – 08/06/25 | **[REDACTED] Restaurant and Bar** |
Exuma, Bahamas | Sole Chef

- Responsibilities were to create and execute lunch and dinner menu daily.
- Maintain a clean and organized kitchen.

06/30/25 – 07/02/25 | **[REDACTED] Resort** | Exuma,
Bahamas | Sous Chef

- Responsibilities were to assist Head Chef with preparing breakfast, lunch, and dinner for guests and staff.
- Maintain a clean and organized kitchen.

03/12/25 – 04/18/25 | **M/Y [REDACTED]** (44.2m,
145ft – Palmer Johnson) | Nassau Yacht Haven Marina |
Sole Chef

- Responsibilities were to plan, provision and prepare breakfast, lunch, hors d'oeuvres, dinner and dessert for up to 9 guests (including kids) for one-week charters.
- Provision and prepare meals for 9 crew.

12/24 – Present | ██████████ **Culinary & Concierge Providers** | Nassau, Bahamas | Chef

- Responsibilities are to execute meals for breakfast, lunch, and dinner service as requested by guests.

08/24 | **M/Y** ██████████ (22m,77ft - Azimut) | **Albany Marina** | Sole Chef

- **Day Charter**, Responsibilities were to efficiently prepare lunch and dessert for up to 22 guests.

05/20 – 08/24 | ██████████ | ██████████ **Marina**, Bahamas | Team Leader

- Responsibilities are to ensure staff members completed their tasks efficiently and keep product prices updated
- Provision for the store from local vendors
- Provide outstanding customer service by assisting customers, answering the telephone, and answering emails

12/19 - 03/20 | ██████████ **Resort** | Nassau, Bahamas | Food Runner

- Responsibilities were to put out chair cushions, prepare coffee and iced tea, set up expeditor's station, wipe down tables, and ensure glassware and silverware were polished when opening
- Served food and beverage orders to tables during service
- Cleared and reset tables during service

09/19 - 03/20 | ██████████ **Hotel** | Nassau, Bahamas | Line Cook

- Responsibilities were to stock stations and prepare orders in a timely manner
- Followed recipes, guidelines and instructions to prepare menu items for the night
- Worked in a fast-paced environment
- Kept station clean and sanitized

06/18 - 08/18 | ██████████ | ██████████ **Marina**, Bahamas | Kitchen Assistant (Summer)

- Responsibilities were to prepare beef and lamb burger patties and prep the fry, grill, and salad stations
- Followed recipes, guidelines and instructions to prepare menu items for the night
- Utilized seasonal fruits to create a salad special every week
- Kept station clean and sanitized as per HACCP standards
- Worked as expeditor in a small restaurant

06/18 - 08/18 | ██████████ **Restaurant** | ██████████ **Resort**, Bahamas | Kitchen Assistant (Summer)

- Responsibilities were to prep and work the fry, salad and pizza stations
- Prepared orders in a timely manner and assisted other stations with orders when tickets are lined up
- Kept station clean and sanitized as per HACCP standards
- Assisted with calculations for menu costing
- Experienced expediting in a fast-paced environment

Internship: 360 Total Hours

06/19 - 08/19 | ██████████ | Providence, RI, USA | Cook

- Worked in different kitchens from small to large scale, fast and slow paced
- Worked different stations, including salad station, omelet station, and sauté station
- Worked catered events, such as banquets and weddings
- Worked as a lead cook at a camp and placed requisitions

06/2017 - 08/2017 | ██████████ **Hotel** | Nassau, Bahamas | Kitchen Assistant

- Responsibilities were to cut and plate fruits for breakfast, cut and prepare vegetables, prepare sandwiches, salads, and soups
- Managed grill station and prepared hamburgers, veggie burgers, chicken sandwiches, hot dogs, pulled pork sandwiches, jerk chicken drumsticks, barbeque ribs, fish sandwiches, grilled mahi mahi fillet, and grilled lobster

- Monitored banquet table and plated food for banquets
- Kept station clean and sanitized as per HACCP standards

Education

██████████ **University |**

██████████ Rhode Island, USA

- ◆ Bachelor of Science: Culinary Arts and Food Service Management | Degree, 08/2019
 - ◆ Summa Cum Laude
- ◆ Associate of Science: Culinary Arts | Degree, 03/2018
 - ◆ **Summa Cum Laude**