



IG

CERTIFICATES & SKILLS

- STCW (exp '27)
- ServSafe Food Protection Manager (exp 09/29)
- Knife skills
- Grilling
- Cleaning
- Cooking
- Baking
- Organizing
- Word, Excel, PP
- Butler
- Housekeeping
- House management
- Levelheaded

REFERENCES

CHEF MICHAEL D

Open to both sole chef and sous chef roles- so boat comes along or a sous chef under the teachings from an experienced yacht chef if its the right program to learn from.

SEA EXPERIENCE

SOLE CHEF | M/Y | Fort Lauderdale| 130' | Private
11/01/25-07/15/26

- Same owner as the last time with the same diet as the last time.
- 2 trips to the Bahamas.
- 1 weekend trip to his house in Atlanta, GA

FREELANCE CHEF | M/Y | Aventura | 103' | Private/ Charter
07/03/24 - 07/08/24

- 5 day holiday trip for a family of 7 and their 2 guests
- 5 adults, 4 children, crew of 3
- guests and crew had no dietary restrictions

FREELANCE CHEF | M/Y | Ft. Lauderdale,FL 136' | Private
05/28/24-06/11/24

- 2 week trip in the Bahamas
- Owner was a southern meat and potatoes type person who refused to eat any fruit or vegetable

FREELANCE CHEF | M/Y | Ft. Lauderdale | 116'
Private/Charter | 02/01/23-02/28/23

- One month temporary job with a 4-day private trip and 1-week charter in the Bahamas, with ten guests and eight crew members
- Dietary restrictions: gluten-free, lactose-free, and pescatarian diets

SOLE CHEF | M/Y | Fort Lauderdale| 116' | Private/Charter
04/01/22-10/15/22

- Created a 5-week cycle menu for crew lunch and dinner (at sea) according to their preferences
- Created weekly menus for charter guests according to their preferences
- Successfully prepared crew lunches and dinners (at sea), sometimes immediately before 4 to 5-course charter meals

LAND EXPERIENCE

SOUS CHEF | Chefs | Orlando,FL 07/28/24-10/31/24

- Managed the production team and assisted in the production required for the day
- Took daily inventory and placed orders for the following days
- Trained and helped maintain sanitation standards throughout the kitchen
- Worked the pass expediting tickets
- Assisted in the training of the J-1 French culinary students

ESTATE MANAGER/ SOUS CHEF | Palm Beach, FL
02/24-5/24

- Managed estates throughout Palm Beach and Miami-Dade counties
- Maintained the automobiles and watercraft
- Managed scheduling of vendors for estate maintenance/work
- Assisted the company chef when multiple dinners are ordered and/or when a large party is ordered and she needs extra hands executing

EDUCATION

CULINARY INSTITUTE | Hyde Park, NY/St. Helena, CA
05/15-12/16

- Bachelors degree in Culinary Management
- Farm to Table cuisine cooking with Chef Larry Forgione in St. Helena, CA
- 3.23 GPA

CULINARY INSTITUTE | Hyde Park, NY 03/13-06/14

- Associates Degree in Culinary Arts
- 3.11 GPA
- Received the Frances Roth Leadership Award

CHEF DE CUISINE | [REDACTED] Catering & Event Production | Davie, FL

03/23-01/01/24

- Ordered/purchased food and consumables necessary for success for every events
- Prepared/cooked/assembled the majority of all food for all events
- Set standard, maintained, and trained all staff on safe food handling and storage
- Set standard, maintained, and trained all staff on cleaning and organization within Tastebuds
- Costed out every recipe helping Tastebuds become more efficient

HOUSE CHEF | [REDACTED] | Private Estate | Palm Beach, FL | 08/15/21 - 03/2022

- Received and stowed all food deliveries following TKRG standards
- Fabricated all meat/seafood used for service
- Worked/prepped the breakfast shift and assisted my coworkers with lunch/dinner prep
- Filled in for my coworkers when needed

SOUS CHEF/ RECEIVING MANAGER | [REDACTED] Restaurant | Naples, FL | 3/01/21 - 08/15/21

- Received and inspected all food deliveries for quality and quantity based on the daily order sheets
- Stowed all food in its proper place within the restaurant storage spaces following TKRG standard
- Ordered all produce for the restaurant
- Prepped and worked on the Raw Bar station breaking down all fish for the menu and ala carte

SOUS CHEF/CHIEF STEWARD/RECEIVING MANAGER | [REDACTED] | NYC, NY 09/04/19 - 12/20/20

- Received and inspected all food deliveries for quality and quantity based on the daily order sheets
- Stowed all food in its proper place within the restaurant storage spaces following TKRG standards
- Trained, supervised, and scheduled all porters/stewards
- Ordered all non-food items for the BOH and supplementary kitchen items throughout the day
- Edited invoices that had financial errors, for example, incorrect quantity/price items from the warehouse

EXECUTIVE BANQUET CHEF (INTERM) [REDACTED] Hotel [REDACTED] | Lynchburg, VA | 08/15/20 - 10/15/20

- Ordered food necessary to have a successful catered event
- Scheduled hourly employees to assist with the prep and production for catered events
- Inventoried all food and beverages
- Temporary job during covid shutdowns

HEAD CHEF | [REDACTED] Bar & Grill | [REDACTED] Resorts | Nellysford, VA | 3/01/19 - 08/15/19

- Create/costed lunch and brunch menu
- Ordered all produce, dry, proteins, and consumables for BOH operations
- Operated all kitchen duties with 1 employee
- catered all BEO events ordered through my restaurant

PREP COOK | [REDACTED] Hotel [REDACTED] | Lynchburg, Va | 12/15/18 - 08/15/2019

- Did whatever the chef asked of me.
- Volunteered to take over audio/video setup when current employee quit his job and someone needed to step up
- Worked action stations from omelets, pasta, dim sum/asian, etc

EVENT CHEF | [REDACTED] Winery | Charlottesville, VA | 03/18 - 05/ 18

- Assisted Executive chef and sous chefs with prep and all around service
- Assisted Executive chef and sous chefs with educational classes

SOUS CHEF | [REDACTED] | Assisted Living | 5/18- 12/18

- Basically the executive chefs equal
- Ordered BOH and FOH needs
- Closed the days and swapped weekend duty with the EC

EXECUTIVE SOUS CHEF | [REDACTED] | The Kirkley Hotel | Lynchburg, Va | 10/17-5/18

- Worked side by side with a co ESC.
- Shared all responsibilities with my co ESC

CHEF DE PARTIE | [REDACTED] | St. Helena, CA | 01/17 - 10/17

- Prepped for day service consisting of various finger sized eating
- Assisted in the culinary farm with seeding, transplanting, harvesting, processing, and storing
- Worked parties held at any of the sites of the winery

MILITARY EXPERIENCE

Culinary Specialist Third Class | United States Navy | New London, CT | 07/98 - 11/11

- Worked on three separate nuclear-powered submarines holding an average of 125 men
- Cooked breakfast, lunch, and dinner for the crew of, on average, 125 men.
- The typical lunch would be comprised of 2 entrees, one starch, two veg, one soup, freshly made bread, one dessert, and a salad with multiple components.
- Cook duty responsibilities revolved around 5-6 other shipmates from serving the officers and any officer guests on one day, and the following would be in the galley cooking alone.
- Maintained the cleanliness of the CO/XO staterooms/ head, junior officer staterooms/head, and the wardroom
- Washed/dried service linens when soiled, as well as ironed table clothes and napkins
- Set up wardroom for service of lunch, dinner, and breakfast at sea.
- Served meals to Admiral (Retired) Skip Bowman, Fmr. National Security Advisor Sandy Berger and assisted in the lunch service of Fmr. President George Bush Sr. and his wife Barbara.
- Naval Enlisted Submarine Qualified
- Was an admirals driver