

Chef & Stewardess - Maritime Resume



Annie Gevorkian

Current contact info;

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Email WeBeSailing@yahoo.com & Personal website: www.Captain-Eric.com

Personal Information;

D.O.B; January 22, 1970

Married to Eric Bergeron, Yachtmaster (please see adjoined resume)

Nationality; Canadian (valid Passport, B1/B2 compliant)

Health; Excellent & Non Smoker, no visible tattoos.

Objective: To obtain employment as Chef/Stew on a private or charter vessel alongside my husband, Captain Eric Bergeron.

As a productive self-motivated Individual, I am experienced in the planning and execution of creative, versatile menus to suit any budget, taste or dietary requirements. I am well versed in a variety of cuisines that include but are not limited to: French, Mexican, Indian, Asian including Sushi, Mediterranean, Moroccan, American, Italian, Greek, Lebanese and Creole. Updated photos of cuisine available on web site http://www.captain-eric.com/Chef_Annie.html

I have prepared a variety of meals for High end clientele to include high profile, Royalty and Celebrity guests onboard yachts.

My energetic attitude, pride in accomplishment and attention to detail along with my ability to work extended hours under pressure are strengths that would benefit any yacht/employer.

Personal profile & Qualifications;

- 10+ years sailing & navigation
- 15+ years professional chef & catering experience including cuisine for international and high profile guests.
- Owned and Operated successful catering business for 5+ years
- Authored and published 2 cookbooks
- CPR & Advance medical training for mariners (through CONAM Association)
- Skilled in Budgeting, Accounting, Book keeping and Inventory Management
- Highly computer literate and proficient in all MS Operation systems
- Fluent in English & French with good speaking knowledge of Spanish & Haitian Creole .
- Co-owner/Operator of successful Sailing Charter Business, www.webesailing.com
- Project Management background (networking, banking, manufacturing, boat restoration & refit)

- Highly developed Managerial and Organizational skills
- Excellent communication, negotiation and interpersonal skills
- Team player, Total Quality oriented and Customer focused.
- Entrepreneurship and Business Management degree – Ontario Skills Development - 1996.
- Self-starter, Self-driven, Ambitious
- Strong teambuilding and Leadership skills.
- Proficient in line handling and docking procedures
- Helm relief when necessary
- Proficient in use of Marine Electronics (Chart Plotter, Radar, Autopilot)
- Proficient on SSB and VHF radio communications
- Proficient in dual outboard engine RHIB and Center Console tender operation

Licenses & Certificates

- Clean & valid Canadian driving license
- Canadian Yachting Association # 113195 (RHIB/Tender & Pleasure Craft Operator License)

Employment History (Summary):

November 2011 – September 2012: M/Y Sea Dreams, 132ft North Coast – Full-Time Chef on a Busy Charter Yacht based out of Nassau, Bahamas. Completed 11 weeks of charters, plus 5 ½ weeks of owner use throughout a 9 month period. Most term charters included 10 guests and 6/7 crew. Day charters up to 40 people (including crew).

Prepared meals in consideration of dietary restrictions due to health and/or religious beliefs including: Gluten intolerance, Lactose intolerance, Food allergies (nuts, shellfish, seafood, eggs, etc), Diabetic, Potassium intolerance, low sodium, Vegetarian, Vegan, Jewish, Muslim as well as carb/calorie reduced and low GI count diets.

All aspects of menu planning, provisioning, inventorying, accounting/costing and galley management.

October – November 2011: M/Y Lady Nora, 143 Broward – Full-time Chef, Private yacht with crew of 9.

June – September 2011: M/Y Equinox, 81ft Cheoy Lee – Full-time relief Chef/Head Stew; Busy charter yacht based out of Nassau, Bahamas.

August – September 2011: M/Y Island Time, 110ft Broward – Stewardess on day & term charters, Nassau Bahamas.

2007 – August 2011: S/V WeBeSailing 60' Perry Bermudian Ketch – Owner/Operator, Chef/Mate/Stew; Sailing grounds: Sydney Nova Scotia (Canada) to Bahamas – Busy Sailing Charters based out of Nassau Bahamas – web www.WeBeSailing.com
18 months of refit project in the yard.

2005 – 2006: S/V My Love III 50' Alliaura Privilege Catamaran – Chef/Mate/Stew; Sailing grounds :
Florida – Bahamas- Turks & Caicos – Dominican Republic – Puerto Rico – Spanish Virgin Islands – USVI –
BVI – Anguilla - St Martin – St Bart – St Kitts – Nevis – Antigua – Bermuda – New York City – Lake
Champlain - & Haiti. Privately owned vessel – 2 year contract, Captain/Chef/Stew team.

2004 – 2005: S/V La Petit Julie, Beneteau 405 –
Chef/Mate/Stew. Delivered vessel from Lake Champlain, NY to Nassau Bahamas (and return) and ran the
2005 charter season in the Bahamas

2002 – 2007: S/V Antidote V, Dufour 34' Co-owner
Chef/Mate/Stew. Lake Champlain – US east coast – Bahamas. Charter vessel and Sailing School

Other vocations:

Firearms Possession and Acquisition license

Professional references (contact information available upon request);

Captain Peter Vazquez, M/Y Sea Dreams, North Coast 132
& M/Y Island Time, Broward 110

- written reference available

Captain Mark C. Pertruiset, M/Y Equinox, Cheoy Lee 81 (full-time Captain) - written reference available

Captain Mark Capozucco, M/Y Equinox, Cheoy Lee 81

- written reference available

Captain Jared Burzler, M/Y Pipe Dreams, Trinity 155

