

# Rebecca Yewdall | CREW CHEF / 2<sup>nd</sup> CHEF

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**Nationality:** British  
**Health:** Non Smoker, current ENG1  
**Languages:** English (Basic Spanish and Italian)  
**Location:** Antibes, France  
**Certificates:** STCW 95  
**Other:** International Drivers License, no tattoos  
**Available:** Spring 2013



## Profile

With a strong background in catering and hospitality coupled with excellent yachting experience, I am currently looking for a full time position as a crew chef or a 2<sup>nd</sup> chef. I thrive on cooking a variety of delicious tasty food from around the world and enjoy keeping the galley immaculate and organised. Through my experience I understand the importance of nutrition, providing a balanced diet to optimise the health and therefore, the performance of your crew. It's well known that the girls enjoy a variety of fresh and healthy foods and that the boys need their rocket fuel! With this in mind, I plan my menus to cater for everyone's palate, I listen to the needs of my crew and always use local, fresh, seasonal produce.

Furthermore I am energetic, hard working and a good all rounder who is well liked by my team members. I work very well independently and can manage my time to deliver to specific timeframes whilst also working well within a team – I am always willing to lend a hand to any department to get the job done! My versatile nature and experience allows me to readily adapt to new ventures and situations while my positive, friendly and professional manner enables me to build strong working relationships with colleagues and employers.

## Yachting Experience

### 10/12 – 05/13 43m M/Y Robusto

#### Crew Chef

Initially a six week placement then extended to spring 2013. Duties include provisioning and preparing breakfast, lunch, dinner and weekend food for a crew of 8. Other duties include stock control for whole interior, budgeting and accounts, maintenance and upkeep of galley equipment, deep cleaning, menu planning and keeping a happy healthy crew! Stew duties include the upkeep of the whole interior, laundry, help with handover for the new chief stew as well as being responsible for the crew car.

### October 2012 28m M/Y Giaconda, Sunseeker, Antibes

#### Chef

Weekend work to cover absence of full time chef. My duties included provisioning and cooking canapés, breakfast and dinner for the owner and one guest for a business meeting and also cooking for the crew.

### 04/12 – 09/12 42m M/Y Nina J, Valetta, cruising Mediterranean

#### Chef

From stew/ crew chef I was promoted to sole chef on board this 42m motor yacht cruising the med from April – September 2012. My duties included provisioning and preparing lunch and dinner for a crew of 8 also provisioning and preparing canapés, cakes, breakfast, lunch, dinner, snacks and BBQ's for the owner and his guests. Other duties included working within budgets, advanced menu planning, correct storage and rotation of foods, liaising with chief stewardess guests and crew, working to specific timeframes, sourcing specialist ingredient's, deep cleaning and waste management.

## Other Experience

### 04/10 – 03/12 Real Staffing Group

#### Senior Consultant

Part of the SThree group this is a top performing footsie 100 company. I joined as a trainee recruitment consultant and quickly progressed to a senior position. Duties included meeting clients and candidates to sell our services. To manage and assist up to 40 contractors. To hit targets and daily key performance indicators.

### 10/08 - 04/10 Theme Traders Events Company

#### PA / Events Team

Theme Traders is the largest prop hire and events company in Europe with many high profile and celebrity clients. My duties included assisting the operations manager to prepare for and deliver UK and international events. Other duties included meeting and greeting clients, constantly solving problems, managing performers off site, theming venues, assisting florist, costume and arts department.

## **Sept 05 – May 2008 Full time Student at Thames Valley University**

### **09/05 - 10/08 The Grange Dining Rooms**

#### **Chef De Partie**

The Grange Dining Rooms is a popular restaurant in West London. The restaurant has 80 covers plus 2 additional function rooms offering a formal dining experience for guests with a focus on modern British/Irish cuisine. Here I worked my way up from kitchen help to Chef De Partie where I reported directly to the Head Chef. Working within a high pressure environment time management was a critical aspect of the job as was prioritising tasks and keeping calm under pressure. Main duties included preparation, cooking and presentation of starters and deserts for service, organising and rotating stock, liaising with suppliers, checking deliveries and deep cleaning.

### **09/04 – 06/05 Gap Year (Travelled to Australia and South East Asia)**

### **06/03 – 09/04 Chewton Manor**

#### **Banqueting Supervisor**

Chewton Manor is a beautiful country manor house managed by a 5\* hotel chain. As Banqueting Supervisor my main duties included meeting and greeting guests, managing guest reservations, breakfast, lunch and dinner sittings, supervision and directing of banqueting staff, weddings/events management, training staff in high quality silver service, dealing with customer complaints efficiently and effectively, ordering stock and general house keeping.

### **06/01 – 06/03 Sukoshi Champagne and Sushi Bar**

#### **Head Waitress / PA**

Sukoshi was very much talked about as the first sushi and champagne bar in South West England. Sponsored by Louis Roderer its champagne menu boasted the largest choice in the region. I joined during the set up of this establishment and was very much involved in helping the owner with marketing and PR plus putting general administration procedures into place including setting up the membership scheme. I then went on to be head waitress after receiving all my champagne and service training whilst also studying at college.

### **95 – 01 Singapore Sams**

#### **Kitchen Assistant**

Part time kitchen assistant during weekends and school holidays. Duties included preparing meat and vegetables and assisting wok chefs in this busy chinese fast food takeaway, serving customers and general cleaning duties.

## **Education**

STCW - 95

BA (Hons) - International Events Management. Thames Valley University, London, UK.

BTEC National Diploma – Performing Arts. Filton College, Bristol, UK.

BTEC First Diploma - Performing Arts, Filton College, Bristol, UK.

OCN Dance Leaders Training. Filton College, Bristol, UK.

NVQ Customer Service and Administration. KTS Training Academy, Bristol, UK.

Computer Literacy and Information Technology certificate. KTS Training Academy, Bristol, UK.

BTEC Diploma in Hospitality and Catering. Bath College, Bath, UK.

## **Interests**

In my spare time I am very much a foodie person who enjoys entertaining and organising dinner parties. Other interests include experiencing new cultures and meeting new people, finding interesting shops and restaurants, fine wine, music, antiques, art, property, interior design, styling, photography, cooking, nutrition and dance.

## **References**

- Captain Sean Read. M/Y Robusto. +33623878222 / [captain@my-robusto.com](mailto:captain@my-robusto.com)
- Sophie Jordan. First mate. M/Y Giaconda +33778903782 / [sophs.jordan@gmail.com](mailto:sophs.jordan@gmail.com)
- Megan Beker. Yacht Manager acting Chief Stewardess. M/Y Nina J. +41799586155
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