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Food portfolios:

www.facebook.com/ChefRoelz/
www.instagram.com/chefroelz/
<https://sites.google.com/view/chefroelz/home>
<https://chefnguests.co.za/our-chefs/east-london>

About me

I am a professional private chef, business owner, event planner, photographer & qualified pilates instructor and believe all my skills will be a great asset to any vessel. I am excellent at customer service and have years of experience in the hospitality industry, including hotels, fine dining, bars & restaurants.

I am well versed in different cuisines from various countries & cultures and can cater to any dietary requirements. I am a great leader and motivator, as well as a team player. I am a hard worker happy to help in different departments.

Full Name	Roelien Parkin
Nationality	South African
Date of Birth	16 May 1973
PassportNo	M00343872 exp: 28/03/2031
Visa	B1B2 exp: 01/02/2032
Seafarer	9016442-B exp: 05/12/2031
ENG1 Medical	229486 exp: 11/07/2023
Drivers License	South Africa C Class
Languages	English, Afrikaans
Smoking habits	Non-smoker
Tattoos	No visible
Current Location	St Maarten, Caribbean

Yachting Work History

I have worked during an Atlantic crossing, on charters and during a shipyard period.

Current job:

SY Out of Africa 12m/39ft: **Chef/Stew** - private

Cooking daily meals for owners and guests. Provisioning, running & cleaning of the galley. Cleaning interior. Assisting on deck when required.

3 January 2023 – current (temp)

SY Faro, 57ft: **Chef/Stew** - charter/private

Sharing duties as chef, sous chef and stew. Also assistance on deck when required. Cooking, cleaning, laundry, serving, making cocktails, table setting and décor. Meal planning and provisioning.

November 2022 to 24 December 2022(temp)

SY Parsifal 3, 54m/177ft British Flag: **Crew Chef** for 10 crew

Menu planning, provisioning, cooking meals and cleaning the galley on the Atlantic crossing and shipyard period. Also assisted stew with cabin cleaning and the engineer with some administration & inventory control.

28 March 2022 to July 2022 (temp)

Cape Town Yacht Services, 31ft-58ft: **Day worker**

Stewardess, Charter prep, Stock taking, New boat handover clean, Deck work, Stainless cleaning, Window cleaning, Race boat prep and pack away

Yachts worked on included: Princess 58/50/43/57, Bavaria 42/35, Atlantis 47, Cape 31
 January 2021

Landbased Work Experience

Chef Roelz : 2020 – current

Private chef, corporate caterer & culinary instructor
Subcontracted to ChefnGuests and Take a chef as Private chef

Red Events & Photography: 2011- current (own business)

Catering, Photography, Event planning & Décor setup, Graphic design & Printing, Administration & Bookkeeping

Core Being/Edge Fitness gym: 2019-current

Pilates Instructor -group classes & private pilates instructor

Blue Ribbon Cooking School Nov 2020 - Nov 2021 (part-time)

Food & Beverage Management Assessor & Lecturer, Cooking & Beverage Practicals, Cooking demos, Marketing Manager, Graphic Artist, Social Media Marketing & Website design

Fab video productions 2001-2020 (half day)

Admin manager, Video editor, Accounting, Graphic design, Customer liason

Business Network International 2010-2021 (flexi-time)

Regional administration, Customer service, Networking

Hospitality Industry: (1992-2020 Part-time)

1. Mpekweni Sun Hotel - Waitress, Hostess, Lunch stations prep, service & cooking
2. Spur Family Restaurant - Waitress, barlady, prep of tables & sauces
3. Blue Parrot Restaurant – Waitress, barlady, prep of tables & sous chef
4. Settlers Restaurant - Head waitress, Prep, Serving drinks & food
5. Raggies & Wiseguys Restaurant - Barlady, Waitress/Hostess/Serving drinks and food
6. Pine Creek Fine Dining - Waitress/Hostess - Silver service, Basic food & wine pairing
7. The Deck Restaurant - Waitress: Serving food and drinks, Making shakes & coffee
8. Guidos Italian Family Restaurant - Waitress & Social media - Serving food & drinks, Prep of restaurant, marketing and menu planning

Skills / Interests / Hobbies

Snorkeling, Paddleboard, Kayaking, Hiking, Photography, Pilates, Meditation, Party Décor

Achievements

Top 20 in a Cooking Competition 2011 – had a TV slot on Pasella, SABC 2
Recipes published in 2011 in Leisurebooks, Best Recipes

Objective

I am highly motivated to constantly develop my skills & grow professionally. I am a quick learner and am confident in my ability to come up with interesting experiences and ideas for guest and crew meals through the combination of different textures and flavours as well as healthy tasty food. I would love to be a sous chef on a charter vessel so I can learn from an established yacht head chef or to be a sole chef for a family/private/charter vessel and immerse myself in the yachting world. My ultimate goal is to become the head chef on a large vessel and travel the world to learn new cuisines and strengthen my food and menu offerings for charter and/or private vessels.

Qualifications & Certificates

- STCW 1995/2010
(exp Jan 2026) With PSSR
- Food safety Lv 2 Food Prep & Culinary Arts Lv 2 City & Guilds
- CPD Certified Pilates Instructor
- Bachelors Tech Degree Marketing
- Event Management Diploma
- Photography & Graphic Design Diplomas



References

Owner Nico Bronkhorst – SY Out of Africa	+1561 207 0103	nicobronkhorst@hotmail.com
Captain Howie Goldenberg – SY Parsifal 3	+34 644 292680	captain@parsifal.dk
Captain/Owner Charlie de Jongh – SY Faro	+507 6818 1669	aeolus76@gmail.com
Owner Erik Bjerring – Cape Town Yacht Services	+27 7268 8144	ctyachtservices@gmail.com
Owner Butch Coetzee – Fab video/BNi	+27 82891 9508	butch@bni.co.za