



Contact Number: +507 6856 0996
 E-mail address: roelzdesign@gmail.com
 Whatsapp: +27 83 665 4501
 Skype Address: live:roelzdesign



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 have service 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 dietary requirements. I am a great leader and motivator, as well as a team player.

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	Panama

Qualifications & Certificates

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

Yachting Work History

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

1. SY Faro, 57ft

November 2022 to current

Chef/Stew charter/private

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

2. SY Parsifal 3, 54m/177ft British Flag

28 March 2022 to July 2022

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.

3. Cape Town Yacht Services

January 2021

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

Other Work Experience

Chef Roelz : 2020 – current

Private chef, corporate caterer & culinary instructor
ChefnGuests, Take a chef – Private chef

Red Events & Photography: 2011- current (self-employed)

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

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

Hiking, Photography, Pilates, Event management, Meditation, Design, 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 want to grow from a private chef into a high end yacht chef. I want to move from being a crew chef to being a sous chef on a charter vessel so I can learn from an established yacht head chef or I would love to be a sole chef for a family/private 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.



References

Captain Howie Goldenberg – SY Parsifal 3	+34 644292680	captain@parsifal.dk
Captain Charlie de Jongh – SY Faro	+507 6818 1669	aeolus76@gmail.com
Erik Bjerring – Cape Town Yacht Services	+27 72 688 144	ctyachtservices@gmail.com
Butch Coetzee – Fab video/BNI – Owner	+27 82 891 9508	butch@bni.co.za

