

CONTACT

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Date of Birth: 8 June 1991

Nationality: British Language: English

Visas: Schengen Visa

Seaman's Discharge Book

COVID Vaccinations: Pfizer (1st &

2nd) + booster

Marital Status: Single

No visible tattoos / non-smoker

Clean driving licence

SKILLS & INTERESTS

Excellent interpersonal skills and experience of dealing with customers and clients at a high professional level.

A warm demeanor, positive presence and thoroughly enjoy helping people.

Sociable and outgoing.

At any given chance, I am exploring or travelling. Many solo adventures over the years has led me to trekking through jungles, experience looking after animals, meeting people from all over the world, to which I have made friends for life.

Staying active and healthy is important to me. I thoroughly enjoy challenging myself through personal training, running and hiking. I also enjoy water sports in my downtime.

EMMA TRZOSKA STEWARDESS

PROFILE

I am seeking my next exciting opportunity as a stewardess onboard. Having completed a seasonal position this summer, I have fallen in love with the industry and am excited to continue my progression within it. I am a hardworking, ambitious and a highly committed individual with transferable key skills and knowledge essential to providing excellent expertise within all interior duties onboard. Given the opportunity, I will show you what I have to offer, what I have gained from my previous roles I have completed and how I can grow even more so to be the best stewardess possible.

MARITIME EXPERIENCE

Stewardess (seasonal) M/Y M.J.TAKNM 40m 17 July to 31 October 2022 Following a face-to-face interview with the Chief Stewardess for the mothership vessel of a fleet, I was invited to join their sister vessel for a trial day in respect of the Stewardess position onboard. After completing this, the Chief Stewardess confirmed she wished for me to join the vessel straight away and we embarked to Italy with guests onboard that evening.

Working with the Chief Stewardess as a team of two in the day-to-day maintenance of looking after the guests and all duties in respect of the interior. We completed trips with guests onboard throughout the summer, providing a high standard of service to meet their needs from breakfast, through to the last guest going to bed. My role rotated between service, housekeeping and laundry. Washing and ironing guest clothing and undertaking breakfast and dinner service by myself. Using my previous experience and gaining more yacht related skills, it was highly motivating to receive excellent feedback from the guests, Chief Stewardess and Captain.

Stewardess (day worker) M/Y Rio 62m 13 July – 15 July 2022
Private M/Y. Joining the crew as a day worker for 3 days undertaking washing, ironing, pressing and folding of guest clothing, crew uniform and guest linens in a timely and efficient manner.

Stewardess (day worker) M/Y Lady Lara 90m 9 July 2022

Private M/Y. My duties included interior detailing and organisation of pantry, ornaments and champagne buckets. Wash-down, disinfection and steam clean of pantry surfaces on board, from the bulkheads right down to the smallest of air conditioning vents.

QUALIFICATIONS

STCW Basic Safety Training ENG1 Medical Certificate Food Hygiene (Level 2)

International Educational Standards – Bartender and Barista

Paralegal (Level 3) Shakespeare Martineau LLP

Administration (Level 3) Harvey Ingram LLP Solicitors

LAND BASED EXPERIENCE

<u>Wistow Café Bistro (England) – Front of House May 2022 – June 2022</u>

Delivering excellent guest service in a professional hospitality environment. Supporting the daily operations effectively within the team including food and beverage orders, having an eye for detail in respect of the food displays and other inventory and preparing and serving well-crafted speciality coffee drinks as lattes, cappuccino and iced coffee beverages.

<u>Miller and Carter Steakhouse (England) – Guest Service Team Member April 2022 – June 2022</u> Delivering excellent guest service in a professional, fast-paced, 'Masters of Steak' from the prestigious Craft Guild of Chef restaurant. Providing a warm and welcoming environment for the guests, offering a food and drinks service, wine pouring, clear communication with guests to explain the service cycle, products, offers and events and communicating effectively with the team to ensure the guests have the best experience. I thoroughly enjoy memorising the menus and offering recommendations to upsell dishes, desserts or drinks.

<u>Shakespeare Martineau LLP (England) - Legal Secretary/PA May 2017 - May 2022</u>

When I was travelling through Southeast Asia, I was contacted by an ex-colleague at Harvey Ingram LLP Solicitors. I was advised that there was a job position being advertised to join the team that I previously worked with in 2012 and that they wanted me to apply for the position. As soon as I returned from my travelling trip, I applied for the role straight away and within a week, I had an interview and was offered the position to re-join my previous team.

Alongside my full-time role, I became a member of the social committee and was advised that this was due to my positive charisma and passion to improve morale. I was responsible for organising social and charity events and encouraging others to get involved. One achievement for me during my time with the firm was completing a Paralegal Level 3 Apprenticeship alongside my full-time job. I enjoyed the challenge of balancing work and studying and was very proud of myself when I passed the course.

February 2017 to April 2017 - 3 months travelling in Southeast Asia