



EVA MARIE HARLEY

STEW/DECK

CONTACT



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+1-385-231-8161



Fort Lauderdale, Florida

PERSONAL DETAILS

Availability: Immediately

Age: 19, December 1, 2002

Nationality: U.S. citizen

Health: Excellent, non - smoker,
no tattoos, vaccinated

SKILLS

- Communication skills
- Fine dining/dinner service
- Culinary experience
- Responsibility
- Problem Solver
- Time Management
- Bookkeeping and inventory
- Decoration

CERTIFICATES

- BlueWater STCW 2022
- ENG1
- Food and Hygiene LVL 2
- PDSO

HOBBIES

- snorkeling
- boating
- rock climbing
- yoga

EDUCATION

Lone Peak High School
Graduated May 2021

Southern Utah University
Cedar City, Utah

August 2021 - April 2022

I am seeking a stewardess, deckhand or deck/stew position. After working in the service industry for almost 3 years I have grown to love the way providing service and hospitality for others heightens their experiences. I am an outgoing and reliable person who has a passion for travel. I am extremely motivated to learn from an experienced team driven yacht crew while growing a long-term career in the yachting industry.

YACHT EXPERIENCE

Day Work: 12, 15, 18m M/Y

- Wash down, taped, and prepared 3 different boats
- Interior cleaning - heads

Long term day work: M/Y Lady JJ - 55m

- Engine room detail cleaning and painting
- Cleaned, scraped, and painted bilge
- Polishing stainless railing and engine covers

Long term day work: M/Y LoveBug - 37m

- Engine room cleaning - Cleaned, painted, organized
- Interior - Inventory, beds & heads, organized bar area, ironing sheets and napkins, laundry, detailed master bedroom
- Exterior - wash down, cleaned and detailed tender, lines and fenders

Atlantic Yacht & Ship: Hatt's Off M/Y

- Full wash down

Day Work: M/Y Lady JJ - 55m

- drying boat

Day Work: M/Y Panacea - 24m

- Waxing outside overheads and hull
- Stainless steel polishing

LAND WORK EXPERIENCE

CULINARY CRAFTS

January 2019 -
September 2022

Front of House event staff

- Duties included: Table setting, coffee stations, plated dinners, fine dining, passed hors d'oeuvres, and mocktail making
- Catered weddings, corporate events, and in home dinners/parties

SODALICIOUS CO.

May 2019 - May 2021

Mixologist, Assistant Manager

- Prepared different mocktails for customers
- Stocked and ordered provisions for the store

REFERENCES

Marco Opiasa - Chief Engineer

M/Y Lady JJ - 55m

+1 305 542 6937

marcoopiasa@gmail.com

Noelle Rollin - Chief Stewardess

M/Y LoveBug - 37m

(240) 766 6714

Rob Saunders - Captain

M/Y LoveBug - 37m

+1 (774) 634 9245

Natasha Wolf - Stewardess

+1 (217) 419 4658