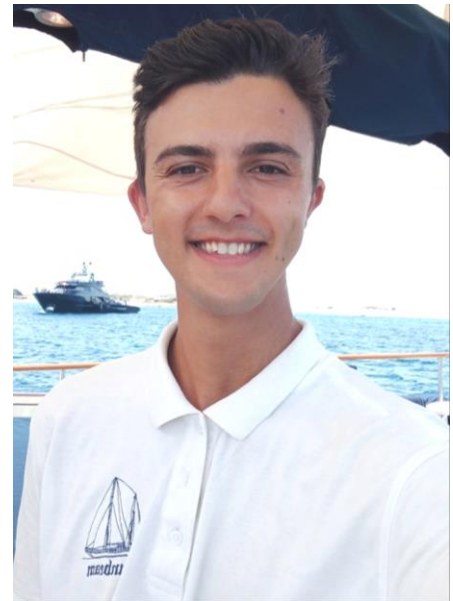


Andrea Fanizza

Stew/Cook

Date of birth: 02/02/1999
Passport: Italian / B1B2
Nationality: Italian/South African
Phone number: +39 351 504 2236
e-mail: drefanizza@gmail.com
No tattoos
Driving licence: International
Current location: Europe
Marital Status: Single
Vaccinated: 2x Pfizer



Personal Profile

I am a 23-year-old, Italian/South African, stew/cook who holds all relevant maritime qualifications, a B1B2 visa, one full season working onboard a super-yacht, three years of experience working as the head of service at Rust en Vrede Fine Dining Restaurant and a commercial piloting license (Fix-wing). I graduated from York High School in 2017 with two prefectorial roles as well as the title of Deputy Head boy. After passing my final flight exam, I since decided that a maritime career would be better suited to my personality and preferred work style as I thrive in team focused work environments. I am a diligent, hard worker with an astute focus to detail.

Licences and Certification – Super Yachting South Africa

- STCW (2010) (expires 2027)
- Highfield Food Health Safety Level II
- RYA Powerboat Level II
- RYA VHF Radio (SRC)
- MCA ENG 1 Medical Certificate (expires 2024)
- RYA Personal Watercraft

Maritime Experience

15/05/22-15/10/22 [Cook, Stew, Deck] Sunbeam (Genova, Italy) 30M S/Y

As the sole cook, stew, deckhand, my responsibilities included menu planning for 15+ days, guest and owner charters together with crew meals, provisioning, cooking and dinner service. For the interior I was to make sure that all guest cabins and interior spaces were detailed to a high standard along with laundry and general housekeeping. On deck I would assist the captain in line handling while sailing, mooring, anchoring, and deploying and conning the tender. Furthermore I was to complete washdowns and ensure that all stainless steel surfaces were polished.

02/05/22-06/05/22 [Deck Dayworker] Sea Whisperer (La Spezia, Italy) 34m M/Y

My duties on board included removing and replacing the Sikaflex caulking between the teak deck panels, making sure to remove all the silicone to ensure the new coat of Sikaflex primer would adhere properly and to polish all stainless steel surfaces.

Land Based Experience

01/03/22-01/05/22 [Bartender] Van Diemen's Restaurant (Nice, France)

I worked as a bartender in one of Nice's biggest and busiest restaurants. My responsibilities were to work directly with customers by mixing and serving drink orders, processing payments, managing inventory and cleaning bar supplies.

01/01/19-01/02/22 [Head Waiter] Rust en Vrede (South Africa)

As the head waiter of Rust en Vrede's fine dining restaurant, I was trusted with the training of new staff members and assigning roles for each new candidate. Moreover, I was to make sure every service period ran in a smooth and efficient manner. This involved explaining different dishes components and their origins, making sure specific dietary requirements were accommodated for, easing tensions between disgruntled guests, and ensuring that every detail was accounted for.

01/01/13-01/02/18 [Stall Manager] Mac Nut (South Africa)

I managed the farm stall for Mac Nut, an independent tree nut distributor who specialize in locally and ethically sourced nuts. This involved being a customer point of contact, ensuring correct stall setup and stock take.

Education

York High School (South Africa)

2013 – 2017

- "A" Aggregate
- Deputy Head Boy
- 2 Prefectural positions

South African Civil Aviation Authority

2018 – 2021

I acquired my South African Private Piloting License in 2019 and continued to acquire my Commercial Piloting License in 2021.

Hobbies and interests

Whenever I find a spare moment, you will find me in one of three places. Either in my garden, tending to my ever-growing collection of rare and exotic tropical plants and bonsais, or you will find me in my workshop, woodworking away at one of my projects, often involving a tabletop game or a new structure for my plants. And finally, when I want to relax and unwind, you will find me in the kitchen, testing out a new recipe that I want to perfect.

References

Captain Oisin Margey	Sunbeam	+353872487370	mr_o_margey@hotmail.com
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