



VALENTINA GARCÍA

CHEF/COOK

PERSONAL PROFILE

DOB: 16-04-1996.

Nationality: Colombian, American

No EU permit

Excellent Health

CONTACT



Current Location:
Fort Lauderdale, Florida, USA



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@valentines_table

SKILLS

- Pastry
- Bakery/breads
- Gluten free pastry
- Sugar free pastry
- Colombian
- Italian
- Japanese
- Healthy food
- Breakfast
- Dinner
- Lunch
- Mexican
- Classic American
- Administration
- Inventories
- Standard recipes

In my profession I have stood out for my persistence and my ability to overcome expectations and adversity.

To this end, I have found my teamwork skills, my enthusiasm and my energy very helpful. I particularly enjoy working in the pastry area and in the administrative sector, although I am always ready to adapt to new challenges. I had the opportunity to create my own pastry business and I developed skills in the administrative and gastronomic area that also helped me to evolve my career in the yachting industry, something I can surely contribute to any job in the future.

CULINARY SCHOOL

Culinary and pastry

Emphasis on administration

Instituto Superior Mariano Moreno

Bogotá, Colombia

2017 - 2020

Gastronomy undergraduate

Universidad de La Sabana

Bogotá, Colombia

2015 - 2017

LAND BASED EXPERIENCE

ENTREPRENEUR OWNER - "VALENTINE'S TABLE"

Self employed.

Logistic, administration, Marketing, customer service, inventories, standard recipes.

Bogotá, Colombia

2020 - Present

HEALTHY PASTRY - CLUB LOS LAGARTOS

Head pastry chef, supplier, inventories, standard recipes.

Bogotá, Colombia

December 2020- February 2021

INTERNSHIP IN HEALTHY PASTRY - LIBRE DE CULPA

Pastry chef, mise en place, all desserts production

Bogotá, Colombia

September 2019 - January 2020

CATERING COMPANY - ANDREA SARASTI

Collaborated in preparing the menu and dishes for some events.

Bogotá, Colombia

May 2019- August 2019.

INTERNSHIP - ROUST RESTAURANT

In charge of my co-workers food, mise en place, salads, drinks and desserts.

Bogotá, Colombia.

September 2018 - March 2019

QUALIFICATIONS

- STCW
- ENG 1



YACHTING EXPERIENCE

M/Y Vision. 60 M

Crew/Sous Chef. 14 March-16 April 2022

In charge of breakfast, lunch and dinner for crew of 15. Provisioning, menu planning. Galley and walk-in Fridge organizing and cleaning.

M/Y Passion. 33M

Temporal Chef/Stew. 7 July- 28 July 2022

In charge of 7 guests and 3 crew breakfast, lunch and dinner.

Provisioning and cleaning the galley.

Crossing from Sarasota, FL to Bahamas. 3 weeks non-stop trip.

M/Y Gitana. 49M

Temporal Crew Chef. 7 November- 7 December 2022

In charge of 9 crew breakfasts, lunch and dinner. Provisioning and cleaning the galley.

Crossing from Fort Lauderdale, FL to Bahamas.

LANGUAGES

Spanish- Native

English-B2

French- A2

REFERENCES

Private Yacht Chef. Andrea Sarasti

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Yacht Chef Amie Jodrey

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