

# Chef. Fernanda Arango

STRONG EMPHASIS IN  
INTERNATIONAL CUISINE  
HEALTHY LIVING AND  
ALTERNATIVE DIETS

## CONTACT INFORMATION

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## PERSONAL INFORMATION

**Nationality:** Costarican, Dutch Colombian descendent

**Languages:** Native English Mother-tongue Spanish  
Fluent Italian Basic French.

**Visa:** B1B2- Schengen

**STCW95- ENG-1**

## QUALIFICATIONS

- Bachelor's Degree Environmental Philosophy UCR
- Bachelor's Degree Interior Design Universidad Veritas
- Hotel Management and Culinary Training: INA**
- Chef du Cuisine Cordon Bleu**
- PR and Management Training INA
- Certified Massage and Beauty Therapist

## HOBBIES & INTERESTS

Hunting for markets, new foods and restaurants.  
A bit of a food detective.

I have a quest to find mixology clubs and I love to immerse myself in to the culture, art and languages of the country I find myself in.

As a lifestyle I practice yoga, healthy living and I am an active strong swimmer that loves diving and has a Passion for Nature.



## KEY ABILITIES

My strongest skill as a chef lays in my versatility and the creativity of my cooking style.

In addition to my easy-going cheerful personality I possess a wide range in international cuisine and a good understanding in dietary and health requirements, cultural needs as well as in allergies & alternative eating habits including a strong skill in trendy healthy diets such as GF, Plant based, Paleo, keto, the blood diet, and Ayurvedic eating.

## CULINARY REPERTOIRE

- Mediterranean. Classic Cuisine from Italy, Spain France, Greece etc...
- Latin American, Mexican, Peruvian, Caribbean.
- Traditional American
- Asian Cuisine: Thai, Chinese, Japanese, Korean Indonesian, Indian and an understanding of Middle Eastern cuisine.

**Important notes:**

**2020-2021 Extensive Relief,  
lockdowns and freelance**

# YACHT HISTORY

Motor yacht Lonian 87 mts **Second/Crew Chef** Hawaii-Baja California **Relief for rotational chefs**  
June 2022 **Assisting for important events**

## MY Were Dreams 53 mts

**Sole Chef**

Costa Rica-Mediterranean

**March-May 2020**

Cater for the crew through the challenging times  
of Quarantine.

## MY Metis 63mts

**Sous Chef Seasonal**

Mediterranean

**April-November 2019**

Busy Private new built Launched for summer 2019

Heavy owner use close to live onboard

Owned by German Pharma bachelor, with 15 crew,  
Owner loves to host parties and friend gatherings  
as well as family use by his oldest son and his close  
friends the Birkenstocks and the Swarosky family.

## MY Davinci 50 mts

**Sole Chef Seasonal**

Mediterranean- Italy France

**April-September 2018**

Busy Private charter vessel (heavy Party boat)  
own by a English-Iran elder bachelor, with  
parties with 15 up to 40 guests and 9 permanent  
crew and up to 9 floating crew Visits of over 10  
days and charters in between.

## MY Alegria 45 mts

**Sole Chef**

South America

**December 2017-11th April 2018**

Private vessel. Cater for a large family with a  
wide range of age and diets.  
Exploration vessel Itinerary, Challenging  
provisioning and itineraries.

## MY Time for Us 40 mts

**Temp Chef**

Bahamas-Exumas

**October- November 2017**

Private vessel own by a large American family.  
Back to back charter with 3 different age groups  
and a combination of Dietary restrictions all  
together Vegan-GF-Pescatarian- Shellfish  
Allergy- Blood type diet.

## MY Endeavour 40 mts

**Temp Chef**

Newport- New York

**June-July 2017**

Private vessel for live on board owners in summer  
time. Back to back with a finicky family and  
frequent on and off guests

## MY Dezeo 40 mts

**Temp Chef**

Florida -Miami

**May 2017**

Charter. Sunset cruises. Private parties.  
Freelanced on a off for the whole month, last  
minute bookings.

## MY Laurel 84 mts

**Crew Chef**

West Palm Beach

**March-April 2017**

Taking care off all food operations while the head  
Chef and second Chef Through Vacation Process.  
Cater for 18 crew of a wide variety of nationalities  
plus guest while on Shipyard period including  
owners and contractors.

### MY Sealyon 62 mts

#### 2nd Chef

Caribbean-Mediterranean-Atlantic Crossing  
January-July 2016

Cater for 16-crew and up to 12 guests. Charter and Private Vessel.

Support head chef in all areas with guest, menu planning, plating, mice and place.

Hand selected provisioning items from local markets throughout Med and Caribbean

Busy back-to-back Charter and private, the owner lives in Bahamas so he can be for months on a row onboard in the Caribbean season.

#### Atlantic Crossing

### MY Kefi 45 mts

#### Temp Chef

Corsica-Italy-SFO  
August-September 2015

Busy private program. Owner enjoys exploring new produce and now the area extremely well and love to send the chef in new quests to please his palate and impress his guests.

Cater for crew, owner and discerning guests of the food industry. The owner is a one of the biggest import exports of Mediterranean products to the USA.

### MY Radiant 110 mts

Private Entourage -Chef- Personal Assistant –Massage Therapist to Mr. and Al Futaim Family

London-Paris-Greece-Dubai  
February -August 2015

Entourage: Personal Chef/ Personal Assistant/Massage Therapist

Traveling at all times with Mr. between London-Paris-Greece-Dubai. Catering for him and his family onboard the yacht, private Jet Dassault Falcon 7X and his several states.

### MY Al Shoua 57 mts

#### Relief Chef

Seychelles-Africa-Madagascar  
November 2014-3rd February 2015

Exploration Research Vessel for the Royal Family  
Cater for His Excellency and his Heiness of Qatar plus our 15 permanent crew and large entourage along with his personal chef when on charter. Up to 15-guest +15crew during owners trips Including VIP guests, Researchers, diving team, Security squad. Full responsibility for provisioning and galley in remote areas.

### MY Mistral 55 mts

Seasonal Chef  
Mediterranean  
March 2014- September 2015

Heavily back-to-back charter. Very demanding Russian Owner. Cater for parties over 30+ guests.

All types of food, restrictions and service. Hand pick top quality produce.

### MY Black and White 35mts

Relief Chef  
Monaco  
March-April 2014

Extremely busy private, charter Service to the yacht and owners at Villa. Cater for crew, staff, owners and their exclusive guests at all times within short notice. 100% Bio Organic, super fresh healthy food, Michelin style of galley management French Israeli couple with 3 small children and large entourage of nannies, bodyguards, etc...

### Other Relevant Yacht History

**MY Avella** 100 ft - **Freelance Chef** Cannes- **MIPIM Week**- Business lunch,dinner, cocktail, parties.

**MY Eagle's Nest** 100ft-Private-**Sole Chef**-Open galley that required show and entertainment family owns other 2 boats.

**MY Gitana** 114ft-**Seasonal Chef**-- Extremely busy Private vessel for large Mexican family with 2 other Tandems

**MY Ambrosia** 65mts- **Head Chef** - Hong Kong-Taiwan-S.E Asia. Private live onboard Chinese owners.

Parties up to 25 guests. Worked with a Chinese chef in all areas.

**SY Columbo Breeze** 66ft- **Sole Chef-Stew** Central and S.America -Busy private program, American blind owner with challenging taste as texture played a very important role on his meals

**MY Pacific Explorer** 185ft Private-Charter **Purser-F&B Quality Control -P.R & Costumer Service**

Costa Rica -Panama -Colombia

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## REFERENCES

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“Fernanda is a confident chef and with a large caring personality which came through in the way she catered for the crew” Chef Dan Cartwright

“Talented Chef –Healthy-Beautiful-Delicious Food-  
Always Kept Spirits High among the crew! “ Capt. Chris Lee

Delicious well presented international cuisine! Brought Top ingredients creatively to the Menu! Tookcare of crew and guest Alike “Capt. Mark Rushworth

“Impeccable presentation- Perfectionist- keen manner to accommodate every demand and diet-Team player” Team Leader PA. Patricia Caswell

“Fernanda always has a smile for everyone! Did her best to accommodate a multitude of tastes- she would be at home in any galley- her cultural background allow her to share many culinary treats’ Capt. Michael Dailey

“Extremely professional and hardworking under any circumstances- She likes the challenge of satisfying guests at any moment! High standard for the presentation of her plates- Food always impeccable. Fernanda was always very presentable and courteous”  
Capt. Alex Lefebvre.

“Always kind and attentive- very professional- She filled us with moments of pleasure and joy with her dishes and persona paying extra care and attention to the small children”  
Capt. Eloi D’Avila

“She posses great work ethic and never fading smile-She has a passionate talent and thirst of making people happy” Capt. Eric Carlton Whitesides

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### Reference Contacts

MY Were Dream-MY Metis- Capt.David Davidson  
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MY Mistral 55 Capt Lefebvre capt.mistral55@gmail.com +33611605951

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