

# Oliver Legge

## Superyacht Hospitality

### Personal Detail

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**Tel:** +44 (0)7511 877127

**Email:** Ollie.legge@gmail.com

**Date of Birth:** 16/04/2003

**Nationality:** British

**Health:** Eng1, Good health, Non-smoker, No tattoos, Fully Vaccinated

**Languages:** English

**Driving Licence:** Full clean UK driving licence

**Current Location:** UK

**Availability:** After July 15th



### Personal Profile

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I'm very excited to begin my superyacht career having just completed my SYI course at UKSA. I grew up in the South of England and have always lived by the coast where I had easy access and lots of opportunities to get involved with different water sports or days by the beach. I started work at a young age getting up for my paper round and then attending school after. I have always been very hardworking and enjoy working as a team and being able to socialise with different people. I currently work at a wedding venue doing day and night shifts working the bar and running the day ceremony as a team. I tend to be a sociable person who likes to stay focused on the job while still enjoying time with others.

### Maritime Qualifications

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- Superyacht Interior Foundation Certificate
- MCA STCW Basic Training
- MCA Proficiency in Designated Security Duties
- Level 2 Food Hygiene Certificate
- RYA Powerboat Level 2
- RYA SRC (VHF)
- GUEST Yacht Interior Introduction module
- GUEST Basic Food Service module
- GUEST Wine, Bartending & Mixology module

### Maritime Experience

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Superyacht interior foundation	UKSA	June 2022-July 2022
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UKSA has been a really unique and enjoyable experience which has given me the opportunity to learn more about the super yachting industry. My favourite part of the course was learning how to prepare canapés and cocktails and how they can differ in different seasons. I also thoroughly enjoyed the fire safety training, it was very intense and full on but also very rewarding. I am excited to put my skills to use in the industry and start work on super yachts.

## Previous Employment

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-Cissbury barns (Rustic Wedding venue) Barman/Table setting August 2021 to current date

Looking after a wide range of guests from different nationalities in a respectable, formal manner ensuring they are satisfied. Assisting with the smooth running of all events held, such as wakes, weddings and parties, working with numbers that would differ from 80-130 guests.

-Village house (1600s Village Pub with rooms) Barman/waiter January 2022 to current date

Serving food and drinks to guests and dealing with cash and card machines. Checking guests into their rooms and taking bookings over the phone. Folding Napkins and setting the restaurant tables.

-Paperboy Findon village store 2017 to October 2021

I had to discipline myself into waking up early and get into a routine to get the papers delivered and make it back home in time to make it for school.

## Education

2019-2021 Worthing College 1 A level 1 Camtech (Grades B, Distinction)

2015-2019 Angmering school 9 GCSEs (Grades A-C)

## Hobbies and Interests

I like to keep fit and stay active by playing a variety of sports. I started badminton from the age of 11 and fell in love with the intensity and competitive rallies of the game, then later at the age of 13 I started playing rugby for my High school. I enjoyed rugby for a few years which then led me onto competitive short distance running and relay races. I Love trying new foods from different cultures around the world and really appreciate good food. I have a passion to travel and see the world.

## References

Christina, Wedding Manager, Cissbury barns

Tel: +44 (0)7974 940152

Email:

Oliver, Head Chef, The Village House

Tel: +44 (0)7865 996322

Email: villagecafe.os@googlemail.com