



CHEF D'ANDRE HEPBURN



242-819-5872



Dandre_08@icloud.com

PERSONAL INFO

DOB 06/26/1994
Nationality Bahamian
Visa B1
Driver's License International
Languages English
Location Nassau, Bahamas

Website chefdh.com

Nonsmoker, no visible tattoos

CERTIFICATES

- STCW 95
- ENG1 (exp.06/07/2023)

KEY SKILLS

- Menu Planning
- Budget Management
- Fresh Deserts Making
- Bakery Skills
- Catering
- Cocktail Hours
- Grocery Shopping
- Stock Control
- New Recipes
- Healthy Food
- Dietary Knowledge
- Gluten Free Diets
- BBQ
- Buffets
- Plated Service
- High Hygiene Level



OBJECTIVES

I am seeking a Chef position on-board a private/charter motor yacht with an easy- going, active and professional crew enabling me to learn and grow. I bring a very positive attitude to my work and I am extremely hard working, displaying both a committed and flexible approach to all that I do. I am looking forward to a long- term position on an upbeat, enthusiastic, team driven boat.



HONORS/AWARDS/SCHOLARSHIP

- Lyford Cay Foundation Scholarship-Nassau, Bahamas – Aug. 2015
- Gold Medalist Monroe College American Culinary Federation Long
- Island Holiday Showcase- New York, New Rochelle - Dec.2014
- Monroe College Scholarship, New York, New Rochelle- August2014
- Scholarship & Loan Division Award, Nassau, Bahamas - August 2014
- Bronze Medalist, College of The Bahamas Culinary Open House Competition, Nassau, Bahamas – March 2012



WORK EXPERIENCE

Sole Chef - M/Y Ariadne 120ft – Private/Charter
February 2022 – January 2023

- Cooked for 7 crew members and served gourmet multi-coursed meals for up to 8 guests.
- Assisted on deck handling lines and fenders.
- Provisioning for crew and guest and owners' trip.

EDUCATION

Monroe College
New Rochelle, New York Bachelor of
Business Administration Major in
Hospitality Management
December 2016

The Culinary Institute at Monroe
College New Rochelle, New York
Associates of Applied Science in
Culinary Arts
August 2016

ABOUT ME

A hardworking individual with an outgoing, confident, and reliable nature. I enjoy all forms of outdoor activities, working with people and trying new things.

With a positive outlook and a good sense of humor, I am also dedicated, competent, reliable, and professional always. With my drive, determination, and enthusiasm, I readily contribute to all aspects of yachting life and rise to any challenge.

REFERENCES

MR. BEN STEPPENS - CAPTAIN
M/Y HALCYON
Tele: 954-505-9504
Email: captain@yachthalcyon.com

STEVE FORDE – OWNER
M/Y DENRE
Tele: 615-719-6026



WORK EXPERIENCE

Sole Chef - M/Y OUCULUS 130ft' – Private/Charter
June 2021 – February 2022

- Serve up to 10 guests and prepared meals for 7 crew members
- Prepare a wide variety of menu selected items and themed dinner nights
- Help with line and fenders
- Provision for guest and crew

Sole Chef - M/Y Outta Touch 110ft' – Private/Charter
February 2021 – June 2021

- Served gourmet multi-coursed meals for up to 10 guests and prepared meals for 7 crew members
- Prepare a wide variety of menu selected items and themed dinner nights
- Help with lines, fenders, cleaning, painting bulges and washing down during yard period
- Provision for guest and crew

Sole Chef - M/Y IL-CAPO 110ft' - Private/Charter
July 2020 – January 2021

- Building menus around the charter guests preference sheets.
- Making sure guests are always pleased with their food.
- Inventory count before and after charters.
- Always looking after my crew members and making them look forward to my cooking.

Chef - M/Y Checkers 110 - Private
September 2017 – December 2017

- Provisioning for 8 – 10 guest and crew members.
- Building creative menus every day.
- Maintaining gallery, keeping it to a standard of cleanliness including food and safety and stock control.
- Helped with docking and extensive detailing around the boat.
- Cruised the area Florida, US

Line Cook - DB Bistro Moderne – New York
March 2017 – August 2017

- Led restaurant breakfast shift successfully.
- Ensure freshness of food and ingredients by checking for quality and rotating stock.
- Prep and prepared food for daily service.
- Season and cooked food according to recipes.
- Restock food items as required.

ANDRE SWANEPOLE-CAPTAIN
M/Y OUCULUS
Tele: +34-653-137-963

IAN PAXTON-CAPTAIN
M/Y ARIADNE
Tele: 954-760-1186

MARIO CABRERA- CAPTAIN
Tele: 813-404-8538



WORK EXPERIENCE

Line Cook - Alvin & Friends - New Rochelle, New York
October 2016 – March 2017

- Assisted Executive Chef during high demand times.
- Expedited service by facilitating communication between kitchen staff and wait staff.
- Coordinate with Executive Chef in conducting daily inventory and organizing restaurant.
- Contributed to the development of new dishes.
- Served as Rounds man working all station and providing extensive catering.

Line Cook - Trump National Golf Club - New York
May 2016 – August 2016

- Prep and prepare food for daily service.
- Replenished all food items ensuring it was fresh at all times.
- Set up and breakdown station after service.
- Accumulated all supplies and utensils put it in its suitable place.

Line Cook - Manuelos - Nassau, Bahamas
December 2013 – present on call

- Assisting in the preparation of food for service under the supervision of Chef Gibson
- Placed in charge of catering events, ensuring food line was replenished and food does not reach temperature danger zone.
- Maintain cleanliness of work area
- Gathered all supplies and utensils and placed in appropriate place

Busboy - Albany Resort - Nassau, Bahamas
December 2012 – September 2014

- Cleared dishes, silverware, and glassware from the table after each dinner course or meal.
- Sanitize all tables, providing a hygienic and comfortable dining space.
- Replenished the water and other beverages to newly seated guests.
- Polished the silverware and glassware in order to reset the restaurant appearance.