

DANIEL BIAGIONI

C H E F

- Nationality: Venezuela
- Language: Spanish-English
- Visa: B1/B2
- No tattoos, no smoker



☎ +1 (754) 317 8747

✉ dbiagio52@gmail.com

📍 805 SE 3RD AVE, Apt 803. Fort Lauderdale

PROFILE

Seeking a permanent or freelance position on a yacht where I can use my knowledge and also keep gaining experience as a chef. Cooking is a passion for me and I want my food to be enjoyed by the guests. I'm also a great team worker, i'm very committed to my work and pay attention to details. Provide a high quality service is a priority for me.

SKILLS

- Italian Cuisine
- Grill & BBQ
- Catering
- Latin Food
- 30ft Tender Driving
- Deck maintenance
- Engine Knowledge

EXPERIENCE

CHEF

M/Y AMANECER "AZIMUT 105" (Actual job)

- Cooking for 6 guest and 5 crew members.
- Menu plated and served.

CREW COOK/CHEF

M/Y ZAZZAZU II "SAN LORENZO 88" (3 nov - 10 nov)

- Cooking for 5 guests and 4 crew members.
- Galley inventory and supplies.
- Menu plated and served.

SOUS CHEF

M/Y MISSING LINK "CHRISTENSEN 142" (2 dec - 3 dec)

- Prepping cooking equipment, supplies and ingredients preparation for a catering service for 70 guests.

SOUS CHEF

HOTEL TRINITARIAS SUITES (2021)

- Assisting head chef with prepping and processing the ingredients for the menu.
- Galley inventory and supplies.

EDUCATION

- Mechanical Maintenance Engineer (2014)
- STCW (2022)
- Easy Cook Course (2022)
- ENG 1
- FOOD SAFETY LEVEL 2 (2022)

REFERENCES

- 1st Mate Diego Molina
+1 (407) 371 2633
- 1st Mate Gabriel Colmenares
+1 (786) 589 0634
- 1st Mate Axel Monterrosa
+1 (954) 646 6656

Here are a few of plates I have prepared

DANIEL BIAGIONI



- Spinach and ricotta stuffed chicken breast with saffron risotto



- Red Oporto reduction
filet mignon with herb
mashed potatoes



- Fettuccine with filetto
italian fennel sausage



- Grilled Tuna with
Spices Mojito



- Risotto Funghi Porcini



- New York Steak with Hasselback Potato.