



WORK EXPERIENCE

July 2022 - Current

Steward • Catering Service • Waitress & Bartender • TranquiliSEA Yachting

- Customer service
- Cook/ Bartend & Provision for guests
- Detailing (Housekeeping / Organisation)
- Help with lines and Docking

June 2019 - September 2021

Chef • Deck/ Steward • Private Owner 82' Viking Sportfish

- Cook/ Bartend & Provision for family and guests
- Detailing (Housekeeping/ Organisation)
- Help with lines and Docking

December 2017- June 2019

Chef • Castillo de la Riviera Manuel Antonio

- Cook, Bartend & Provision for guests during high season
- Cathering for private parties

April 2016 - August 2020

Team Captain • Waitress & Bartender • Air Terrasse Renaissance Hôtel

- Customer service
- Opening and closing of restaurant
- Staffing and floor management

May 2014 - February 2016

Team Captain • Waitress & Bartender • ZIBO

- Customer service
- Opening and closing of restaurant
- Staffing and floor management

September 2010 - January 2020

Hostess in luxury suites • Waitress & Bartender • Bell Centre

- Customer service (management of food and beverage orders)
- Suite maintenance and provisioning



EDUCATION HISTORY

2013

Bachelor of Communications and Public Relations

UQÀM

Montreal, Qc, Canada

2010

College Degree in Fine Arts

Cégep du Vieux Montréal

Montreal, Qc, Canada



QUALIFICATIONS

2022

STCW

Maritime Professional Training

Fort-Lauderdale, Florida

2022

ENG 1

HMC Maritime Clinic

Fort-Lauderdale, Florida

2021

Superyachts Hospitality and Interiors

Professional Yachtmaster Training USA

Fort-Lauderdale, Florida

2022

Level 2 Food Hygiene and

Safety for Catering

High Speed Training UK



MALIKEE TURMEL

CHEF / STEWARDESS

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Fully Vaccinated

Green Card

RELEVANT SKILLS

- Cooking
- Provisioning
- Bartending
- First Aid & Emergency Care
- Fluency in French & English
- Quality Customer Service
- Interior Detailing / Organisation
- Housekeeping
- Linen and Laundry Service
- Creative presentation (Flower arranging / Tables & Decorations/ Food Plating)

PROFILE INFO

My background, for over a decade, is in hospitality, foodservice and beverages. This enables me to create a memorable experience for my clients, which translate in the attention for details in the interior and presentation of yachts as well into the kitchen when cooking.

All my different experiences, travels and work in the industry allowed me to become a well rounded steward and self-taught home chef. Eager to please the palet, I take great pleasure into elaborating on different textures and flavours.