



# YOUNG DAVIED KIM PUMAPILLO

## CHEF



Cell phone: +51965229279  
Email: [daviedkim@hotmail.com](mailto:daviedkim@hotmail.com)  
Peruvian,  
May 9<sup>th</sup>, 1983  
Skype: chinokimblade  
B1/B2 exp 2025  
Spanish and English

I am a dedicated, hard-working, and experienced professional Chef with a track record of success and achievement gained while working at many high-quality restaurants and during my career onboard cruise ships, yachts, and land-based restaurants. I can create a proper interpretation of menus for different tastes and diets. The success of my performance in the kitchen, being able to deliver high-quality food to Owners and guests, provides a great sense of achievement. Although Spanish is my first language, I speak English fluently.

## CERTIFICATIONS AND TRAINING

- ◆ Chef diploma, University of San Ignacio de Loyola Culinary Institute
- ◆ Elementary First Aid
- ◆ Eng 2
- ◆ Food and Hygiene 2
- ◆ Personal Survival Techniques
- ◆ Fire Prevention and Fire Fighting
- ◆ Personal Safety and Social Responsibilities
- ◆ Crowd Management
- ◆ Proficiency in Management Crisis
- ◆ Security Awareness
- ◆ Proficiency in Survival Craft and Rescue Boat
- ◆ Basic Knowledge of Microsoft Word, Excel, and PowerPoint



## WORK EXPERIENCE

- Chef** ♦ Buzios yacht ♦ expedition vessel ♦ 8 crew and up to 10 guests September 4th until now.
- Chef** ♦ *M/Y Moonshadow* ♦ 45m expedition vessel May 2022 to July 2022
- Chef** ♦ *M/Y Sweet Caroline* ♦ 50m ♦ Private and Charter November 2021 to April 2022  
Nine crew and up to twelve guests
- Head Chef** ♦ *M/Y Just Sayin'* ♦ 40m July 2021 to October 2021  
Seven crew, Owner, and guests
- Temporary Crew Chef** ♦ *M/Y Ocean Dreamwalker III* ♦ 50m April 2021 to June 2021
- Chef** ♦ *Mamut Restaurant BBQ and Grill* May 2020 to Jan 2021
- Chef de Partie** ♦ *Seabourn Luxury Mega Yachts* February 2018 to February 2020  
Thomas Keller Grill Restaurant ♦ Carving station ♦ Hot and Cold areas ♦ Night shift ♦ Buffet areas
- Chief Cook** ♦ *OSM Catering*, Haugesund, Norway September 2016 to August 2017  
Ship capacity 200 crew  
Order provisions ♦ Sanitation ♦ Food Preparation ♦ Follow standard recipes ♦ Supervised a team of six.
- First Cook** ♦ *SSG Marine Services*, Miami, USA August 2014 to May 2016  
[www.ssgcatering.com](http://www.ssgcatering.com),  
200 guests maximum  
Follow Chef's directions ♦ In charge of both day shift and night shift ♦ Follow standard recipes ♦  
Order provisions for my station ♦ Sanitation procedures
- Chef** ♦ *Costa Cruise Line*, Genova, Italy January 2012 to April 2014  
Capacity 3500 Passengers 1500 crew.  
Pasta station ♦ Sauce station ♦ Garde Manger station ♦ Lido area buffet
- Carnival Cruise Line, Miami May 2008 to January 2011  
**Started as Trainee Cook, to Assistant Cook, and then promoted to Commis.**

## REFERENCES

Raymond Heer, Captain, +1 (954) 552-2849, [captain.rh@yachtmoonshadow.com](mailto:captain.rh@yachtmoonshadow.com)  
Liyanyko, Chief Steward, +1 (721) 527-0849.  
Terrea Bateman, Chief Steward, +1 (954) 289-7438.  
Alex Devletter, Captain, [alexdevletter@gmail.com](mailto:alexdevletter@gmail.com) , +1 (954) 8063898  
Dimas Manrique, Captain, [dimasmanrique@gmail.com](mailto:dimasmanrique@gmail.com) , +1 (954) 3980406

