



Chef

George Lopez

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Phone: (210) 306 – 9454

Personal: U.S Passport

Non-smoker & No visible tattoos

Bilingual: Fluent – English & Spanish

Objective: I am currently seeking a permanent or freelance position aboard Private/Charter Yachts or Family Estates. I am available for live in, if desired and I am willing to travel. I am an established Executive Chef with exemplary culinary talents with a diverse background in international fusion and traditional gourmet cuisines. I have years of experience in various settings and establishments which lends to my being well-rounded and able to prepare delicious and colorful meals in any given setting. I adapt quickly to any environment with the ability to organize and maintain pantries and manage staff. I am extremely dedicated to my profession and I maintain high work ethics. I am flexible and work well under pressure. I am accommodating to last minute meal changes, additional guests and special diets.

Repertoire of Cuisines: I have over fifteen years of professional cooking and kitchen management experience. I have been formally trained in basic French cooking methods, using local and international seasonal ingredients, with high nutritional content. I am also a member of the New Generation of American Chefs with great inclination for Global cuisines including Mexican, Indian, Asian, Latino, Caribbean, European, American Bistro, among others.

Yachting experience

Feb. 15- April 20 2015 “El Tio” 93’ Sunseeker

Trip to the Exumas cooking for eight guests plus four crew members. Provisioning menus for breakfast, lunch and dinner (private).

Nov. 15, 2014- Jan. 3 2015 “Amanti” 152’ Christensen

Trip to St. Lucia provisioning menus and cooking for owners and 12 crew members (private).

Oct. 15 2014- Oct. 22 2014 “ M/Y Triumphant Lady” 156’ Christensen

Under captain Graeme Kay, trip to the Bahamas for eight guests and eight crew members (private).

Sept. 12 2014- Oct. 12 2014 “Abbracci” 152’ Westport

Docked in Fort Lauderdale, Florida. Trip to Nassau, Bahamas with eight guests and eight crew members (private).

Aug. 10 2014- Sept. 5 2014 "M/Y Lady Bee" 148' Christensen

Charter, Two consecutive trips to the Exumas with two different groups consisting of 12 guests and six crew members each.

July 25 2014- Aug. 8 2014 "Cinque Mare" 92' Sunseeker

Under Captain Herbert Uribe cooking for eight guests and five crew members provisioning menus.

May 15 2014- July 15 2014 "El Tio" 93' Sunseeker

Under Captain Gregory Minaar provisioning cooking for four different groups of eight guests and five crew members.

Feb. 25 2014- March 12 2014 "Abracci" 152' Westport

Cooking for eight guests and eight crew members.

Dec. 26 2013- Jan. 5 2014 "El Tio" 93' Sunseeker

Cooking for eight guests and eight crew members.

March 2012- Dec. 2013 "El Tio" 93' Sunseeker

Freelance Chef for the Rion family. Three consecutive to the Exumas/ Bahamas, two trips to New York and New Port plus several trips to the Florida Area.

Oct. 2010- March 2012 "Miss Alexia" 93' Lazzara Private/ Charter Yacht

Private chef for the Bajaj preparing breakfast, lunch, and dinner at the family estate and also prepared meals on the yacht for up to 25 people including crew members.

Culinary Experience January 2008 – December 2010 - Le Basque Catering Gourmet Services

Miami, Fla.

Freelance Chef for a gourmet catering company that is well known for their selective clientele throughout the Miami area.

January 2006- December 2008 - Annie's Edibles, Culver City, CA

Chef de Cuisine for a well-known meal delivery plan service located in Los Angeles, CA. I cooked breakfast, lunch and Dinner, 7 days a week for clients with special food restrictions, including Vegan & Vegetarians. My responsibilities included purchasing, hiring, training, scheduling and creating menus.

January 2002- November 2006 - D K M B Production Catering, Miami, FL

Chef de Cuisine for Production Catering located in South Beach, Miami. I prepared meals for large groups that were budget sensitive with high quality expectations. My responsibilities included, purchasing, training and quality control. I also developed and created new menus.

November 1999- Dec 2002 - Miami City Club, Miami, FL

Assistant to the Executive Chef, Lasse Borensen. Responsible for the Grill Station-Sauté, salad preparation and Garde Manager, etc.

Education & Qualifications: 1981 – 1985 Bachelor's Degree in History of Arts

Metropolitan Institute - Baja California, Mexico

1993 – 1995 Associates Degree in Culinary Arts

Culinary Institute of America

Hyde Park, NY

References:

Joe Williams - Captain, Miss Alexia (Yacht) 954-804-1035

Gregory Minnaar - Captain, El Tio (Yacht) 954-937-7788

Mr. Tony Bajaj 305-799-0550

Captain Herbert Uribe (786) 366-7688



Fish Tacos with Purple Corn Tortillas



Tuna Tatar



Ceviche Mixto



Sea bass



Filet Mignon

