

KELSEY COOPER

CHEF

Fluent English / Basic Spanish
STCW - Expires July 2029
American Passport - Expires 2030 Security Awareness / Crowd Management
Non-Smoker / No Visible Tattoos ENG1 - Expires July 2026

PROFILE

Having mainly worked as a cook on cruise ships and at exclusive hotels across the country, I am now seeking a Chef position within the yachting industry. I have a strong work ethic, close attention to detail and a passion for creativity. I thrive in fast-paced environments and am calm under stress.

WORK EXPERIENCE

Assistant Chef de Partie **Nov 27, 2023 - Present**

Viking Mississippi, 114m River Cruise

Work in the buffet-style River Cafe & the Restaurant as the garde manger, following recipes and adhering to USPH standards of cleanliness.

Crew/Sous Chef **Nov 11 - 24, 2023**

M/Y Risk Taker, 108' Private

Relief chef responsible for cooking for both crew & owners. Weeklong owners trip to the Bahamas through Norman's Cay.

Cook **Aug 2019 - Jan 2020, May - Oct 2023**

Pride of America Cruise, 921' Private

Cooked breakfast, lunch & dinner for the crew while following USPH standards of cleanliness & temperature control. Evacuation Team Leader for crew drills, stationed to maintain crowd control & coordinate with Zone Leader. Assisted with 37' tender operations.

Chef Tournant **Sep 2022 - May 2023**

The Colony Palm Beach, West Palm Beach

Swung between sauté, grill & fry stations, assuring each was followed by a prep list checked daily. Assisted with inventory. Communicated with other line cooks to ensure stations were prepared for service. Assisted with banquets.

Sauté Cook **Jan - Jul 2022**

Marriot Singer Island

Responsible for prep and set up of sauté station and for covering grill, garde manger & fish stations. Developed recipes for daily chef specials. Assisted with banquets.

Cook II **Jul - Dec 2021**

The St. Anthony, A Luxury Collection Hotel

Line cook for historic San Antonio hotel, sautéing, grilling, broiling, etc. Responsible for vendor & VIP meals and banquet plate ups.

Seasonal Line Cook **Aug 2020 - Jun 2021**

Mission Point Resort

Cooked meals for employee cafeteria and assisted sous chefs in banquets, buffets & other special events.



CUISINES

French

Italian

Caribbean

Tex-Mex

Pacific Islander

REFERENCES

Clive Beckford

Banquet Chef, Breakers Hotel
(347) 631 - 0423

Tom Whitaker

Executive Chef, Colony Beach Hotel
(919) 428 - 7043

Jean Joseph

Junior Sous Chef, Colony Beach Hotel
(561) 543 - 5485

INTERESTS

Gastronomy

Reading

Music

Sports

