



JUDY-LEE GILBERT

YACHT CHEF

OBJECTIVE

Continue growing my knowledge & skillset to create beautiful & delicious food, not overcomplicating things but making the ingredients shine. I have experience cooking for both guests & crew on private & chartered yachts as well as six years land experience in France, UK & SA. I am passionate about food, which explains why I've been in the kitchen since I was seven years old! Please see my Instagram page for my foodie portfolio.

CONTACT



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Med / RSA

DOB: 8 Feb 1999
Dual passport: UK & SA
B1B2 Visa
Driver's License
Non-smoker & no tattoos
Fully vaccinated

CERTIFICATES

2023

Ship's Cook Certificate
Food Safety Level III
STCW 95, PDSD
ENG 1
RYA Powerboat Level II

2020-2022

FSSC 22000
Gastronomic Engineering

PERSONAL PROFILE

South African chef with a positive attitude, bubbly personality & excellent work ethic. I am fun & full of energy yet level-headed & work well under pressure. I am creative & have a knack for conceptualising unique dishes (recipe developer right here!) I have a Degree in Food Management, I have led a team of forty in product development & I have catered numerous weddings with up to 100 guests. I am self-motivated & I work well independently as well as in a team.

EXPERIENCE

M/Y LOON 68M • SOUS CHEF • MAY 2024 – PRESENT

- Sous chef & pastry chef on a very busy charter yacht
- Catering for 19+ crew as well as assisting with guest food; grilling, plating, making canapes, sauces, salads, soups, & of course, making desserts & cakes
- 10 days into my new role we went full speed ahead into our Monaco GP charter. Over one weekend we pumped out 12 menus, serving 1000s of guests. We also had guests staying on board and cooked for the 20-40 guests who wanted additional meals on top of the event food. At the same time, I was cooking for 40 crew as we had hired extra staff to help us with the events. Don't ask me how I did it, I can't even tell you! But Dean & I thrived that week.
- My head chefs & I have hosted seafood feasts, BBQs, pizza parties, sushi nights, Chinese buffets & many more. We've taken guests around the world & I have learnt a bounty fill of new recipes & techniques.
- I have provisioned for crew both online & taken the crew car for a ride, uploaded receipts & done the accounts, menu planned, deep cleaned and so on.

M/Y MARGUERITE 61M • SOUS CHEF • DEC 2023 – MARCH 2024

- Sous chef mainly catering for 17-20 crew as well as assisting with guest food preparation & service.
- Designed a one-month crew menu plan with breakfast, lunch, dinner & dessert options, including a variety of cuisines to ensure that crew of all nationalities can enjoy diverse foods.
- Make provisions lists, assist with shopping & submit receipts for budgeting purposes.
- Maintain an organised & clean galley with consistent daily cleans & regular deep-cleans.

CULINARY SKILLS

- Italian – love simple cooking with fresh ingredients
- Mediterranean & Greek – love grilling meat & seafood & using fresh herbs
- Asian fusion (Japanese, Chinese & Thai) - combining Asian tangy & umami flavours with modern cuisine
- Classic French training – think butter & cream & divine slow-cooked dinners
- Middle Eastern – think Ottolenghi buffet style lunches
- Also LOVE the pastry side of life – experience as a senior pastry chef & making wedding cakes
- Basic sushi skills
- Make banging pizza & breads
- Experience in vegan cuisine as I was one for 2 years!

SOFT SKILLS

- Creative
- Adaptable
- Resilient
- Work well under pressure
- Innovative
- Organised
- Attention to detail
- Self-starter
- Excellent communicator
- Trustworthy
- Reliable

INTERESTS

- Soaking up sunrays at the beach
- Yoga & pilates
- Hiking
- Running
- Kayaking & SUP
- Snowboarding & skiing
- Reading
- Painting

- Maintain an organised dry store, fridges & freezers by practicing regular stock take, rotation & cleaning.
- The head chef & I catered a NYE party with 50 guests in just a few hours, making numerous canapes, cheese & charcuterie boards, seafood, grilled meats & dessert options.
- Participated in regular galley dance/karaoke jams, sunrise watches & banter sessions.

M/Y CALM 30M • SOLE CHEF • AUG – SEP 2023

- Sole chef on a busy private & chartered M/Y, catering for four crew & eight guests. We had back-to-back charters my entire time on board with same/next day turnovers.
- Joined this yacht & started a charter on the day of arrival. I worked quickly, planned the menu & banged out four courses by dinner. I am adaptable & capable of working under pressure.
- Guest meals often included four courses at both lunch & dinner. Cuisines included Med, Italian, French & Japanese.
- Further duties involved budgeting, stock takes & deep cleaning.

M/Y BELLE DE NUIT 28M • SOLE CHEF • JUNE – AUG 2023

Season cut short due to an electrical fire

- Sole chef on a combination private & chartered M/Y, catering for four crew & up to nine guests.
- Duties involved crew & guest menu creation & execution, including vegan, health conscious & gluten-free. Meals included buffet style & plated dishes as well as three course dinners.
- Equipped the galley with all appliances & utensils due to new ownership & management. Solely maintained & organised the galley & crew mess.
- Deck duties including med mooring, bridge watch & wash downs.
- Interior duties including barista, serving, cleaning & polishing.

HOTEL CHRISTIANIA • LES GETS, FRANCE • DEC 2022 – APRIL 2023

- Fine-dining restaurant in the French Alps with a daily change in menu.
- Our team consisted of four sous chefs who were capable of working in any section in the kitchen – grill, pass, larder, pastry & scullery.
- Working in a team without a head chef ensured I was a capable self-starter & a true team player.
- Created new dishes daily from any produce the owner ordered, which enhanced my creativity skills.
- Maintained & organised dry stores, fridges & kitchen appliances.

HOWIES RESTAURANT GROUP • EDINBURGH, SCOTLAND • JULY – DECEMBER 2022

- Upmarket Scottish restaurant group, established in 1990.
- Employed as a sous chef & senior pastry chef & worked between three restaurants which catered for about 200 customers a service.
- Worked 14-hour shifts over breakfast, lunch & dinner services on any section, which taught me adaptability & endurance.

EDUCATION

THE UNIVERSITY OF PRETORIA

- 2017-2020
- B. CONSUMER SCIENCE, majoring in FOOD RETAIL MANAGEMENT
- Honours: 78% aggregate
- Relevant modules include: Food Service Management, Recipe Development, Nutrition, Culinary Arts, Food Styling, Food Safety & Hygiene, Accounting & Business Management.

ST ANNE'S DIOCESAN COLLEGE

- 2012-2016
- A Levels: 84% aggregate
- Prefect & mentor
- Cross country captain
- First team soccer

REFERENCES

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EVENTS & CATERING SCOTLAND • EDINBURGH, SCOTLAND • JULY – DECEMBER 2022

- Catered numerous functions & weddings at Events & Catering Scotland (owned by the same company as Howies).
- During this time, I was handed the task of preparing majority of the menus for six functions all within ten days, including two weddings, with up to 120 guests per function.
- My time at Events & Catering Scotland taught me excellent time management skills & to handle any task with a smile.

LE PETIT PAIN • JOHANNESBURG, SOUTH AFRICA • APRIL 2021 – JUNE 2022

- Employed as a product developer & quality assurer. Also, worked as lead internal auditor & food safety team leader.
- Managed & trained a team of 40 people regarding product development, quality control, food safety & sanitation.
- Developed desserts, artisanal breads & pastries for **Starbucks & McCafé**.

FILIKA SHARE BOX • PRETORIA, SOUTH AFRICA • 2020

- Co-owned a **lockdown start-up** which sold three-course Greek meal boxes. In starting up a short-term business, I acquired various skills including procurement, operational management, costing, logistics, catering & food preparation.

PART-TIME WORK DURING MY STUDIES • SOUTH AFRICA • 2016-2020

- At Kream (2020), a fine-dining restaurant in Pretoria, I worked in various sections including the larder, grill, pastry & the pass.
- At the University of Pretoria (2017-2020), I worked in various roles as a waitress, cook, kitchen cleaner & chef's assistant.
- At Paquitos Treatery in Johannesburg (2017-2020), I developed a new dessert offering for **Nando's** as well as a variety of croissants, biscotti, pasteis de nata, doughnuts & croquettes. I also worked in sales & marketing.
- At the Appetite Festival (2019), I assisted with preparation for the masterclasses run by the **MasterChef Australia** judges.
- At Carlton Café Delicious (2018), I worked as a bartender, hostess, chef's assistant, cook & I facilitated wine events.
- At Damascas Road Coffee Company in Stellenbosch (2017), I worked as a barrister, hostess & cook.
- From 2017-2020, I promoted various foods & beverages at retailers & events. Sales taught me good communication & people skills.
- From 2017-2018, I coached netball & athletics twice a week. I mention this so as to show that I can juggle many tasks at once & I work well with people.
- At Beluga (2016), a fine-dining restaurant in Ballito, I waitressed - this was my first job & the manager commended my work ethic, menu knowledge & people skills.



