



HERESA PLAYER

CONTACT INFORMATION

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YACHTING EXPERIENCE

Head Chef

M/Y Baba's 56M Charter | 15 April 2022 - 25 April 2022

- Provisioning in the Bahamas
- Menu development
- Principle and Guests
- Breakfast, lunch, canapés and dinner

Sous Chef

M/Y Vixit 54 M (Private) | Feb 2022 - March 2022

- 17 Crew
- Breakfast, Lunch, Dinner
- Gluten, Vegan and Dairy Free
- Provisioning in Mexico
- Assist Head Chef

Sole Chef

M/Y Anjillis | Aug 2021 - Jan 2022

- Setup of galley
- Menu development
- Dinner parties
- Provisioning

Chief Stewardess

M/Y Anjillis | Aug 2021 - Jan 2022

- Setup of interiors
- Table and Floral decorations
- Food, wine, interior inventory
- Silver service

LAND EXPERIENCE

Private Chef

Icon Villas | Jan 2015 - Jan 2020

- HNWI clients
- Menu development
- Specialised diets, guest preference sheets
- Provisioning

Restaurant consultant

Casalinga, Italian Restaurant | 2014

- Recipe Development and Quality control
- Plate and Buffet presentation
- Events and private parties

Signature Caterer | Sole Chef

Players Events Management | Sept 2000 - Jan 2020

- All inclusive service (See website on resume)
- Weddings, events and corporate functions

Co owner | Executive Chef | Events Coordinator

Players Restaurant, Tapas Bar and Night Club

Jan 1994 - Jan 1996

Players Papparazz, Tapas Bar and Night Club

April 1996 -Jan 2000

- Lead and direct culinary team of 12
- Restaurant Expeditor
- Conceptualised interiors, design, menu and recipes

PROFESSIONAL SUMMARY

I am a focused, ambitious and passionate chef. I was trained and worked in a culinary institution in Europe. I am creative, detail orientated, level-headed and can multi-task efficiently.

I have knowledge in nutrition, specialised diets and a repertoire of international cuisine. I listen, assimilate and execute instructions. I have a great sense of humour, a high sense of professionalism and an excellent work ethic.

PERSONAL INFORMATION

DOB : 07 June 1965

Nationality : South African

US Visa B1/2

Schengen Visa

Current location : South Florida, USA

Availability : Immediately

Health : Excellent

COVID VACCINATED

QUALIFICATIONS :

- STCW 2021
- ENG 1
- Crisis Management and Human Behaviour
- Crowd Management and Passenger safety
- Food and Safety Hygiene 2
- HACCP, Level 3 Food Safety
- Ships Cook Certificate
- Seaman's Discharge Book
- Culinary Diploma :
Ritz Escoffier
- Apprenticeship :
L'Espadon Restaurant, Ritz Hotel Paris
- Food and Wine service
- Floristry
- Bachelor of Arts
Dance major
University of North Carolina

* REFERENCES AVAILABLE ON REQUEST