



HERESA PLAYER

YACHTING EXPERIENCE

Sole Chef

M/Y Saint Nicholas 70 M | Private | Freelance

Sole Chef

M/Y Tsalta 40 M | Private | Freelance

Sole Chef

M/Y Island Cowboy 37M Private | Charter | Aug 2022 -Sept 2022

- Provisioning in Newport, Maine and Nantucket
- 4 course dinner parties up to 16 guests Canapés for 25 guests
- Accommodation for food allergies and vegans

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 | Chief Stewardess

M/Y Anjillis | Aug 2021 - Jan 2022

- Setup of galley and interiors
- Provisioning and Menu development
- Dinner parties and Silver service
- Food, wine, interior inventory

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 2000

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

CONTACT INFORMATION

Cellular : +1 561 724 8410

Email : theresaplayer77@gmail.com

Web : <https://www.theresaplayer.com>

Instagram: [theresa_player_events](https://www.instagram.com/theresa_player_events)

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 level 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
- ENG 1 29|08|2024
- 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