

SOFIA MARCHETTI

HEAD CHEF / SOLE CHEF

Head-and-shoulders photo.

Plain background, uniform or white shirt, smiling.

CONTACT

Email sofia.marchetti@example.com

Mobile / WhatsApp +44 7700 900442

Location Palma, Mallorca

Available Two weeks' notice

PERSONAL

Date of birth 30/07/1990 (36)

Nationality Italian

Passport Italian

Visas B1/B2 (valid to 02/2033)

Languages Italian (native), English (fluent), French (basic)

Driving licence Full, clean

Health Excellent, non-smoker

Tattoos None visible in uniform

CERTIFICATES

- STCW Basic Safety Training (exp. 10/2029)
- ENG1 (exp. 06/2027)
- MCA Ship's Cook Certificate (2021)
- Food Safety & Hygiene Level 3 (2023)
- Allergen Awareness (2024)
- WSET Level 2 Award in Wines (2022)
- First Aid at Work (2023)
- Proficiency in Security Awareness (2019)

SKILLS

- Mediterranean, Japanese and modern European cuisine
- Plant-based, gluten-free and allergy-aware menus
- Fine-dining plating and tasting menus
- Bread, pastry and patisserie
- Provisioning in remote locations
- Galley budgets and stock control
- Crew menus for up to 20

PROFILE

Head Chef with seven years in yacht galleys, after five years in fine-dining restaurants ashore. Currently sole chef on a 48m charter yacht, cooking for up to 12 guests and 10 crew. Strong in Mediterranean and Japanese cuisine, confident with complex dietary requirements, and used to provisioning in remote locations. Seeking a Head Chef role with a sous chef on a 50–70m yacht with a busy programme.

KEY ACHIEVEMENTS

- Cooked 20 back-to-back charter weeks in 2025, with food consistently the top-rated part of guest feedback.
- Built the guest preference and allergen system now used for every charter on board.
- Cut galley spend by around 12% through supplier changes and better stock rotation.
- Provisioned and cooked through a six-week remote programme in the Indian Ocean.
- Sample menus and a photo portfolio of dishes available on request.

YACHTING EXPERIENCE

M/Y AMBRELLE | 48m | Benetti | Charter | 480 GT

Sole Chef • Jan 2023 – Present • Mediterranean & Indian Ocean

- Sole chef for charters of up to 12 guests and 10 crew: breakfast, lunch, dinner and canapés daily.
- Plan menus with the Chief Stewardess around guest preferences, allergies and special occasions.
- Provisioning in the Mediterranean, Seychelles and Maldives, including remote multi-week trips.
- Manage the galley budget, ordering and stock control.
- Trained a crew cook to cover crew meals during charters.

M/Y CASSIVEL | 65m | Feadship | Private | 1,050 GT

Sous Chef • Mar 2020 – Nov 2022 • Mediterranean & Caribbean

- Sous chef in a galley team of three, cooking for an owner and family who entertained often.
- Responsible for pastry, bread and crew menus, and covering the Head Chef on leave.
- Prepared dinners and events for up to 40 guests.
- Left to step up to a sole chef role.

M/Y LUMERA | 40m | Custom Line | Charter

Crew Chef • May 2019 – Feb 2020 • Western Mediterranean

- First yachting role, cooking for nine crew and assisting the Head Chef on charter.
- Prep, mise en place and galley hygiene.
- Took over guest lunches during busy charter weeks.

Freelance chef, Palma | Nov 2022 – Dec 2022

- Relief and delivery chef on three yachts between permanent roles.

- Guest preference sheets and menu planning

INTERESTS

Foraging, sourdough, open-water swimming and exploring food markets wherever we dock.

SHORE-BASED EXPERIENCE

Fine-dining restaurant, Milan | Chef de Partie | Jan 2014 – Mar 2019

- Worked through every section of a busy fine-dining kitchen, finishing as chef de partie on fish.
- Tasting menus for up to 60 covers a night.

EDUCATION & TRAINING

Diplôme de Cuisine | Culinary school, Paris | 2012 – 2013

REFERENCES

Captain Rob Ellery | Captain | M/Y Ambrelle | r.ellery@example.com | +44 7700 900183

Anna Kowalski | Head Chef | M/Y Cassivel | a.kowalski@example.com | +48 600 000 000

Claire Dubois | Chief Stewardess | M/Y Ambrelle | c.dubois@example.com | +33 6 00 00 00 01