

Sandra E. Fernandez

Certified Yacht Chef Candidate / Plant-Based & Global Cuisine Specialist

+1 (561) 662 1681 or +595 972 879 141 saniefernandez@gmail.com - plantaclub.com

Personal Information and Certifications

Visa Status: Paraguayan Citizenship (eligible for 90 days Schengen entry)
Target Role: Crew Chef / Sous Chef (40m+) / Private Chef
Availability: Immediately available to relocate and start, targeting the Med April 2026
Location: currently based in Paraguay
DOB: 24th September 1989
STCW exp. July, 2030
ENG 1 exp. Sep, 2027
Highfield Level 2 Award Food Safety at Sea (RQF)
B.S. Human Nutrition - Performance Specialist
Fully Vaccinated
Non-smoker

Profile

Certified and highly adaptable Chef Candidate with full STCW/ENG1 documentation, specializing in high-end Plant-Based Wellness, and Global Cuisine with over 15 years of industry experience. Proven expertise in logistics; managing budgets, inventory, and multi-country provisioning. I bring the discipline of formal Human Nutrition (B.S.) and Food Safety Level 2/HACCP compliance to maintain the rigorous sanitation required in a yacht galley. Excellent team player with experience managing service and logistics in private and confined environments (including on private vessels). Eager to begin a long-term career in the luxury yachting industry.

Experience

PERSONAL CHEF | The Shipley's Family | Delray Beach, FL

April 2023 - November 2025

- Hosted brunch service aboard a private yacht, demonstrating adaptability in confined galley spaces and managing discrete service in a maritime setting.
- Prepared chef-driven menus for private gatherings and delivered bespoke lunches, catering to exclusive family members.
- Managed comprehensive family meal preparation (weekly meal prep) across various high-end dietary needs: vegetarian, vegan, gluten-free, allergy protocols and global cuisines.
- Managed full kitchen inventory, provisioning, and grocery shopping for the household, ensuring cost control and quality ingredient sourcing.
- Coordinated children's birthday party catering, handling logistics and external service requirements.

CATERING SERVICE | MOCCA | Delray Beach, FL

February 2024 - November 2025

- Handled full logistics for client catering, including invoicing, scheduling, and service/delivery coordination.
- Created tailored menus based on detailed client preferences and sourced all necessary ingredients.
- Ensured high standards of food safety and quality throughout the preparation and delivery chain.

YOGA RETREAT CHEF | Gratitude Garden Farm | Loxahatchee, FL

September 2025

- Managed all kitchen operations for the retreat, including recipe development and meal planning.
- Planned wholesome, retreat-focused menus aligned with wellness objectives and specialized diets.
- Engaged directly with guests (clients) to enhance their dining experience, demonstrating strong service-oriented communication.

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SOUS CHEF | Savage Restaurant | Astoria, NY

2019 - 2021

- Led inventory management and cost control for a high-volume restaurant, ensuring efficiency and minimal waste.
- Managed food delivery and vendor coordination, proving strong logistical and supply chain skills.
- Developed and tested new recipes, and created themed menus for private events.

CHEF OWNER | KEHESTO Plant Based Food Truck | Asunción, PY

2016 - 2018

- Led recipe development and kitchen operations for a successful plant-based business.
- Managed all aspects of the business, including customer relations, inventory, cash flow, and payroll.
- Designed nutritious menus and maintained strict food safety standards.

Skills & Interests

- Culinary Mastery: Sautéing, Grilling, Baking, Braising, Knife Skills, Food Safety & Sanitation, Menu Planning & Development, Inventory Management, Cost Control, Kitchen Equipment Operation, Nutritional Analytics, Wellness Assessment .
- Yacht-Ready Skills: HACCP/Food Safety L2, Advance Provisioning, Inventory Management, Budget Control, Galley Organization.
- Soft Skills: Adaptability, High-Pressure, Endurance, Discreet Service, Excellent Team Player.
- Interests: Surfing, Hiking, Climbing, Biking, Weightlifting, JiuJitsu, Muay Thai, Reading and Meditation.
- Languages: Spanish, English, Portuguese, Guarani.

References

- Kari Shipley kariship1210@gmail.com +1 (561) 789 6641
- Chef Alex Cheblal chefalex@veganwagon.com +1 (561) 727 0425
- Cary Caster cary@carycaster.com +1 (561) 212 4216
- Jennah Lavelle jennah.caster@gmail.com +1 (561) 866 5088
- Sean Iglehart +1 (561) 906 2950