



CHEF AMY CARTWRIGHT

Seeking a freelance/rotational/seasonal/ chef position on a private or charter yacht where I can use my Bahamian heritage and diverse culinary experience for both guest and crew. With over 12 years' experience in high-end fine dining restaurants in The Bahamas and experience in the yachting industry, I have developed extensive knowledge of multiple cuisines. I am multitasking and specialize in "from-scratch" food, ocean and farm to table cuisine and various diets including keto and paleo, special dietary restrictions, and pastry.



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DOB: 10/04/93 | 31

Bahamian

Bahamian Passport

B1/B2 Visa

Bahamian Driver's License

COVID Vaccinated

Non-Smoker

Nassau, The Bahamas

CERTIFICATES

AAS Culinary Arts Degree

ServSafe Allergen

ServSafe Food Handlers & Food Safety

Food Safety Level 2

Hotel & Tourism Management

STCW Basic Safety Training

ENG1 Medical Certificate

First Aid Certified

CPR/AED Certified

SOLE CHEF

April 1-13th, 2024

139' Sensation (Private) S/Y "Ultima Nova"

- Provisioning for boss trip.
- Preparing breakfast, lunch, and dinner for 8 guests and 5 crew, (1 guest with allergy).
- Cooking underway in unfavorable weather conditions (winds up to 28knts, seas 6-8ft).

SOLE CHEF – Day Charters

- Provisioning for chef and stew for day charter.
- Preparing fruit platters and snacks (guacamole/charcuterie).
- Preparing Surf & Turf for lunch/dinner.
- Assisting with lines and fenders when docking.

March 13th, 2024

75' Sunseeker - M/Y "Daddy's \$"

March 18th, 2024

65' Sea Ray - M/Y "Dream Time"

March 20th, 2024

65' Sea Ray - M/Y "Dream Time"

March 25th, 2024

75' Sunseeker - M/Y "Daddy's \$"

SOLE CHEF

March 5-10th, 2024

110' Broward (Charter) M/Y "IL CAPO"

- Provisioning for chef and stew for 4-day charter.
- Preparing breakfast, lunch, and dinner for 8 guests and 5 crew, (1 guest with allergy).
- Preparing meals without an oven.
- Assisting with stew duties.



SKILLS

Culinary

Pastry & Bread

Nutrition/Nutrition Composition

Macronutrients

Keto/Paleo/Gluten Free

Recipe Development

Menu Planning/Development/Design

Food Cost

Excellent Creativity & Presentation

Time Management

Event Coordinating

Communication

Professional Attire

Computer | Artistic

Basic Mechanic | Locksmith

Dog Sitting

Tender Driving

Fenders/Line Handling

Day/Night Watch

Distance Calling

PROVISIONING

Bahamas:

Nassau, Highbourne Cay, Staniel Cay,
Harbor Island, Long Island, Abaco

International:

San Diego, Mexico, Costa Rica,
Panama

SOLE CHEF

Dec 29th, 2023 - Jan 6th, 2024

85' Princess (Private) M/Y "Raw Bar"

- Provisioning for owner's trip.
- Preparing breakfast, lunch, and dinner for 4 adults based on daily discussion with owners. (Some meals prepared under way).
- Preparing separate meals for kids based on their daily preferences.
- Preparing crew meals (lunch and dinner) for 3.
- Keeping galley area clean.
- Assisting with lines and fender on arrivals and departures; calling distances.

SOLE CHEF

Oct 20th - Dec 22nd, 2023

121' Westport (Private) M/Y "Seas the Day"

- Preparing crew meals for 6 (including underway).
- Owners/guests breakfast, lunch (2 courses), dinner (3 courses) (up to 12 persons, including children).
- Thanksgiving dinner, Christmas dinner, Birthday cakes.
- Watch shifts (day and night) | Dog sitting.
- Detailing of the galley.
- Responsible for spring line on arrival and departure.
- West Coast | Panama Canal crossing.

SOLE CHEF

Sept 23rd, 2023

82' Sunseeker (Charter) M/Y "Acqua Alberti"

- Provisioning for day trip.
- Preparing fruit platter and surf and turf for girl's trip of 15 guests.
- Lunch for crew of 5.

SOLE CHEF

Aug 6 - 10th, 2023

70' Prestige (Charter) M/Y "Apollonia"

- Preparing family style breakfast.
- Preparing plated/family style lunch and dinner for 6 guests, including 1 child.
- Preparing lunch and dinner for 3 crew.
- Keeping galley area clean.
- Deckhand duties: Lines and fenders when docking and departing.

CREW CHEF

July 28 - 30th, 2023

121' Sunseeker (Private/Charter) M/Y "Mercy"

- Provisioning.
- Preparing lunch, and dinner for 7 crew.



SPECIAL SKILLS/HOBBIES

Kayaking
Jet Skiing
Swimming
Diving
Boating
Fishing
Picnicking
Grilling
Travelling
Photography

REFERENCES

Capt. Antonio Cartwright
82' Sunseeker M/Y Acqua Alberti
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Capt. Jon Vraspir
139' Sensation S/Y Ultima Novia
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Chef Nikoya Lightbourne
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Corrie Smith
Xuma Restaurant - Highbourne Cay
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Leonardis Moss
Lyford Cay Yacht Club
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SOLE CHEF

June 26th - July 10th, 2023

130' Benetti (Private) M/Y "Happy D"

- Provisioning for 2-week owner's trip.
- Preparing breakfast platters (fruit, pastry, and pancakes) and breakfast to order.
- Preparing lunch and dinner for 4 guests based on daily discussion with madame. (Including gluten free and keto options; Some meals prepared under way).
- Preparing family style breakfast, lunch, and dinner for 6 crew.
- Keeping galley area clean.
- Assisting with fenders while docking.

COOK/STEW

June 10 - 16th, 2023

82' Sunseeker (Charter) M/Y "Acqua Alberti"

- Preparing breakfast, lunch, and dinner (with keto options; some meals prepared under way) for 5 guests and 3 crew.
- Stew duties: Coffee, serving drinks, setting tables, making beds, ensuring interior is always clean.
- Assisting with lines and fenders while docking and departing.

LAND-BASED EXPERIENCE

EXECUTIVE FREELANCE CHEF

Mar 24 - 30, 2024

*Private Home (Breakfast, lunch & dinner) - 12 Elderly Guests
Old Fort Bay, Nassau, The Bahamas*

SOUS CHEF

Mar 2022 - Mar 2023

Xuma Restaurant, Highbourne Cay, Exuma, The Bahamas

HEAD CHEF TOURNANT

Dec 2020 - Mar 2022

Lyford Cay Club, Nassau, The Bahamas

OWNER/MANAGER/CHEF

Jun 2019 - Mar 2022 | Jun 2020 - Dec 2020

Classy Cravings | Keto Express

Little Blair Estates, Nassau, The Bahamas