



STEVEN FERNEDING

CHEF

Professionally trained chef with 20 years of international cooking experience for high-profile guests. Creating elevated dining experiences aboard luxury yachts and in private residences worldwide. Expertise in gourmet, health-focused global cuisines, vegan, vegetarian, and molecular gastronomy. Available for freelance.

EXPERIENCE

- January 2025 - November 2025 **Freelance Chef, M/Y No Rules 105'**
 - Multi-Owner trips throughout Bahamas
- December 2024 - January 2025 **Freelance Charter Chef - M/Y Eden 112'**
 - Detailed and reorganized galley for optimum performance.
 - Cooked for back-to-back charters in BVI's with 36 hour turnaround.
- October 2024 - December 2024 **Freelance Charter Chef - M/Y Nauti Nickel 80'**
 - Cooked for multiple charters through BVI'S and southern Caribbean.
 - Set up galley for new charter program.
- February 2019 - September 2024 **Private Chef ~ Cooking with Chef Steven**
 - Expert in Michelin-style cuisine, offering a culinary adventure with each dish.
 - Extensive experience in luxury private residences, and in diverse global settings.
 - Instructed cooking classes for adults and children with special needs.
- January 2020 - January 2025 **Chef and CEO ~ Trading Dishes Spices**
 - Developed and launched a premium line of globally inspired spices.
 - Led strategic partnerships with international suppliers ensuring ethical sourcing.
- July 2015 - August 2015 **Freelance Charter Chef ~ M/Y SkyeTyme 130'**
 - Cooked for charters with high-profile clients and assisted with deck duties.
 - Restocked galley with new equipment, ingredients, and spices.
- March 2014 - June 2015 **Chef ~ Trading Dishes Productions**
 - Hosted and managed International cooking/travel showing S.E. Asia.
 - Prepared local and world cuisine while creating a worldwide movement.
- May 2014 - February 2015 **Chef ~ M/Y Sea Bear 112'**
 - Specialized in dietary restrictions, specialty diets, vegan and vegetarian cuisine.
 - Adapted quickly to last-minute changes in guest requests.
- November 2014 - December 2014 **Charter Chef ~ S/V Tellstar 62'**
 - Synchronize meal schedules with charter activities and deliveries.
 - Provided personalized guests dining experience and culinary education.
 - Experimented with new techniques and local ingredients to craft unique dishes.
- March 2011- April 2012 **Charter Chef ~ M/Y Seas the Moment 85' + M/Y S.T.M. 65'**
 - Prepared dinners for over 40 guests.
 - Operated 28' tender for fishing, snorkeling, and beach excursions.
 - Held watch on deliveries, 10,000+ miles.
- December 2010- January 2011 **Freelance Chef ~ M/Y Annastar 163'**
 - Crew chef while in the yard.
 - Developed healthy diet for crew.
- October 2010-December 2010 + January 2011- March 2011 **Chef ~ S/V Kanoa 60'**
 - Delivered five-star plating in confined galley spaces for A-list celebrities.
 - Managed food stocks, monitored supplies, and kept accurate records.
- November 2009-April 2010 **Chef ~ M/Y Winning Drive 130'**
 - Cooked for 75+ guests during special events.
 - Served as a deep-sea fishing guide and tender operator.
 - Crewed deliveries - Cruised over 25,000 miles.
- December 2009 - December 2009 **Charter Chef ~ M/Y Cachee 124'**
 - Prepared meals and served guests and crew.
 - Deep-sea fishing guide.
 - Assisted with delivery.
- September 2008- March 2009 **Chef ~ M/Y Strait Jacket 110'**
 - Designed, prepared, and cooked gourmet healthy meals for guests and crew.
 - Operated and maintained 40' tender.

SKILLS

- Extensive maritime experience, including 40,000+ miles cruised and 35+ charters, and proficiency in vessel maintenance and safety.
- Proven ability to deliver high-quality dining experiences in dynamic and demanding environments.
- Strong organizational skills and cost management expertise.
- Passionate about creating memorable culinary journeys for high-profile guests and crew.

EDUCATION

Italian Culinary Institute
2025

Le Cordon Bleu
2008

Maritime Professional Training
2009 + 2024

PADI - Koh Tao, Thailand
2013

ServeSafe
2024

Arizona State University
2002 - 2008

QUALIFICATIONS

- Italian Culinary Institute Diploma - 2025
- Le Cordon Bleu Culinary Arts Degree - 2008
- Tender Operator Level 2 - 2009
- STCW 10 Refresher - 2024
- STCW 95 Certified - 2009
- ENGI Medical - 2024
- Level 2 Food Safety & Hygiene - 2024
- ServSafe Allergens - 2024
- SafeStaff & ServSafe Food Handlers 2024
- PADI ~ Advanced Open Water - 2013
- Published Cookbook Author - 2017
- James Beard Foundation Member - 2024
- B. A. in International Business and Communications - 2008
- International Spice Supplier - 2020-2025
- Arizona Drivers License EXP: 2049
- 50+ Cooking Demonstrations on ABC, CBS FOX, Television Networks

- 📞 +1 503. 888. 2011
- ✉️ cookingwithchefsteven@gmail.com
- 💻 www.cookingwithchefsteven.com
- 📍 Current Location: Fort Lauderdale
- 🌐 Nationality: American
Passport: USA Exp. 17 June 2032
- 📷 @cookingwithchefsteven
- 🏠 Health: Excellent, Non-smoker,
Vaccinated, No Tattoos, Single

