



Available For: Freelance



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Current Location: Fort Lauderdale



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Nationality: American
Passport: USA Exp. 17 June 2032



Excellent Health | Non-smoker



[7-Day Menu Proposal](#)

EDUCATION

Italian Culinary Institute
2025

Le Cordon Bleu
2008

Maritime Professional Training
2009 + 2024

ServeSafe
2024

Arizona State University
2002 - 2008

KEY CERTIFICATIONS

STCW 10 Refresher 2024

STCW 95 Certified 2009

ENG1 Medical 2024

Level 2 Food Safety & Hygiene 2024

ServSafe Allergens 2024

SafeStaff & ServSafe Food Handlers 2024

Tender Operator Level II 2009

PADI ~ Advanced Open Water 2013

Italian Culinary Institute Diploma 2025

Le Cordon Bleu Culinary Arts Degree 2008

ADDITIONAL

ACREW 'Best Yacht Chef 2026' Nomination

50+ Cooking Segments - National Television

International Spice Supplier 2020-2025

Published Cookbook Author 2017

James Beard Foundation Member 2024-2026

B. A. in International Business and

Communications 2008

Arizona Drivers License EXP: 2049

STEVEN FERNEDING

CHEF

ABOUT

Career yacht chef with 20 years of international culinary experience and a genuine passion for life and work at sea. Committed to yachting as a long-term career, I bring extensive experience aboard motor yachts, sailing yachts, catamarans, and sportfishing vessels. I take pride in running an organized, efficient galley, supporting the crew, and consistently delivering high-level cuisine for owners and charter guests worldwide.

EXPERIENCE

Feb + Apr + May + Jun + Jul + Aug 2026 Freelance Chef ~ F/V SandBob 74'

- Executed back-to-back owner fishing trips and tournaments (Bahamas, FL, NC, NE)

Mar + May 2026 Freelance Chef ~ F/V CTC 71'

- Maintained strict adherence to kosher protocols (Bahamas)
- Specialized in line-caught fish, handling full process from fillet to refined plating

Jul 2025 Freelance Chef ~ M/Y Kemosabe 130'

- Created fine dining dishes for guests and crew (Bahamas)
- Featured in photoshoot for charter market

Jan 2025 - Nov 2025 Freelance Chef ~ M/Y No Rules 105'

- Managed provisioning and vendor sourcing across islands (Florida Keys, Bahamas)
- Maintained, organized inventory and strong dietary accommodation

Dec 2024 - Jan 2025 Freelance Charter Chef ~ M/Y Eden 112'

- Back-to-back charters with 24+ hour turnarounds (BVI, Caribbean)

Oct 2024 - Dec 2024 Freelance Charter Chef ~ S/V Nauti Nickel 80'

- High-profile charters (Puerto Rico, BVI, Southern Caribbean)
- Set-up galley for new charter program

Feb 2019 - Sep 2024 Estate Chef ~ Cooking with Chef Steven

- Planned and executed in-home dining and VIP events (AZ, Puerto Rico, OR, FL)

Jan 2020 - Jan 2025 Spice Curator ~ Trading Dishes Spices

- Developed and launched a premium line of globally inspired spices (Worldwide)

Jul 2015 - Aug 2015 Freelance Charter Chef ~ M/Y SkyeTyme 130'

- Delivered health conscious menus for charter guests (WA USA, BVI)

Mar 2014 - Jun 2015 Chef Host, CEO ~ Trading Dishes Productions

- Hosted and managed International cooking travel show (India and S.E. Asia)

May 2014 - Feb 2015 Chef ~ M/Y Sea Bear 112'

- Executed preference-based dining (BVI, Caribbean)

Nov 2014 - Dec 2014 Charter Chef ~ S/V Tellstar 62'

- Provided personalized guests dining experience and culinary education (BVI)

Mar 2011 - Apr 2012 Freelance Chef ~ M/Y Seas the Moment 85'

- High-end charter service with rotating guest profiles (Bahamas, Caribbean, NE USA)

Dec 2010 - Jan 2011 Freelance Chef ~ M/Y Annastar 163'

- Developed healthy diet for crew (Key West)

Oct 2010 - Dec 2010 + Jan 2011 + Mar 2011 Freelance Chef ~ S/V Kanoa 60'

- Managed owner's program, and multi-course service for VIP entertaining (Hawaii)

Nov 2009 - Apr 2010 Chef ~ M/Y Winning Drive 130'

- Cooked for 75+ guests during special events (Caribbean, NE USA, BVI)

Dec 2009 Freelance Charter Chef ~ M/Y Cachee 124'

- Guest preference execution and multi-course service (Costa Rica, Panama)

Sep 2008 - Mar 2009 Chef ~ M/Y Strait Jacket 110'

- Designed, healthy meals for guests and crew (Florida Keys, Bahamas, Caribbean)

SKILLS

Global Cuisine

Modern Plating

Seafood Expertise

Luxury Guest Service

Preference Driven Menus

Remote Provisioning

Galley Management

Fast Charter Turnarounds

Dietary & Allergen Expertise

Inventory Management

Vendor Sourcing

Private & Charter Dining

