



Chef Steven T. Ferneding

www.CookingwithChefSteven.com | www.TradingDishes.com

OBJECTIVE:

To provide my guests with authentic flavors in the international dishes I create, using spices sourced from my extensive world travels. I design and prepare my meals by using local ingredients from farms and producers who share my commitment to organic, sustainable, and ethically produced food.

CULINARY/ MARITIME QUALIFICATIONS:

James Beard Foundation Professional Member January 2019 - Current

Food Handlers Certification April 2023

Arizona Alcohol Safety Certification 2020

CPR Certified, Elementary First Aid Certified, Basic Fire Fighting Certified ~ STCW' 95.

Maritime Professional Training. March 6, 2009

T.W.I.C. Certified - August 11, 2020

PADI Open Water Diving Certification, Koh Tao, Thailand, June 2013

Tender Operator RHIB course. Maritime Professional Training. June 16th, 2009

EDUCATION:

Le Cordon Bleu: Culinary Arts Degree. Portland, OR. 2008

Arizona State University: Bachelor of International Business and Communications. 2007

PREVIOUS CULINARY EXPERIENCE

April 2008 - Current **Cooking with Chef Steven**, Personal Chef, CEO

- Proficient in International cuisine, Vegan, Vegetarian, Gluten-Free, Dairy-Free, American Barbecue, Seafood, Desserts, and Speciality Cocktails.
- Personal Chef in luxury homes and on private yachts.
- Studied, prepared, and cooked in 50+ countries.

February 2014 - June 2015, **Trading Dishes LLC**, CEO, Chef, Host and Executive Producer

- Hosted International cooking/travel shows through India, Nepal, Sri Lanka, Thailand, and Indonesia.
- Prepared local and world cuisine while creating a worldwide movement.
- Managed film crew.
- Organized and coordinated cooking expeditions with international. non-profit organizations.

September 2008- August 2015 **Yachting**, Executive Chef

- Operated 28', 35', 38', 85' 110' and 165' Motor and Sailing Vessels
- Conducted monthly maintenance duties.
- Cruised over 25,000 miles.
- Prepared dinners for up to 75 guests.
- Reduced monthly food budget down by 80%.
- Designed menus and provisioned for all meals internationally.

HOBBIES AND LEISURE ACTIVITIES:

Cooking, fishing, snorkeling, diving, sailing, traveling, climbing, hiking, and photography.