



Available: Immediately

-  +1 (503) 888 2011
-  Current Location: Fort Lauderdale
-  info@cookingwithchefsteven.com
-  www.cookingwithchefsteven.com
-  @cookingwithchefsteven
-  Nationality: American
Passport: USA Exp. 17 June 2032
-  Excellent | Non-smoker | Vaccinated
-  **7-Day Menu Proposal**

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

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

- 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
- 50+ Cooking Segments - National Television

STEVEN FERNEDING CHEF

ABOUT

Le Cordon Bleu-trained yacht chef with 20 years of international experience supporting private programs and luxury charters. Specialized in health-focused global cuisine, complex dietary accommodations, and end-to-end provisioning, with disciplined, high-pressure galley operations. Recognized for calm execution, polished presentation, and consistent guest satisfaction, with added strength in modern plating and molecular gastronomy.

EXPERIENCE

- **Feb 2026 Freelance Chef ~ F/V SandBob 74'**
 - Executed back-to-back charter turnarounds, consistent guest satisfaction (Bahamas)
- **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 ~ M/Y Nauti Nickel 80'**
 - High-profile charters (Puerto Rico, BVI, Southern Caribbean)
 - Set-up galley for new charter program
- **Feb 2019 - Sep 2024 Private Chef ~ Cooking with Chef Steven**
 - Planned and executed in-home dining and VIP events (Arizona, Puerto Rico, Florida)
- **Jan 2020 - Jan 2025 Owner ~ Trading Dishes Spices**
 - Developed and launched a premium line of globally inspired spices (International)
- **Jul 2015 - Aug 2015 Freelance Charter Chef ~ M/Y SkyeTyme 130'**
 - Delivered health conscious menus for charter guests (NW 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 (Caribbean)
- **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 (Florida)
- **Oct 2010 - Dec 2010 + Jan 2011 + Mar 2011 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

- Elevated, preference-driven dining for private programs and charter guests.
- Polished modern plating.
- Proven high-pressure galley leadership, organization, and fast turnaround execution.
- Extended itinerary provisioning, vendor sourcing, inventory management, and cost control; strong dietary accommodation expertise.

