



STEVEN FERNEDING

CHEF

Le Cordon Bleu trained yacht and private chef with 20 years of international experience serving high profile guests on yachts and in private residences. Expertise in elevated health focused global cuisine, dietary accommodations, provisioning, and high pressure galley operations, with added strength in molecular gastronomy and modern plating. Available for freelance.

- 📍 Current Location: Fort Lauderdale
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- 🇺🇸 Nationality: American
Passport: USA Exp. 17 June 2032
- 🏠 Health: Excellent, Non-smoker, Vaccinated, No Tattoos, Single
- 📄 [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

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
- ~ ENG1 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 Segments - National Television

EXPERIENCE

- **February 2026 - February 2026 Freelance Chef ~ F/V SandBob 74'**
 - Owner and guests trips, Bahamas
- **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.
 - 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**
 - 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 Owner ~ 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 India and 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 Freelance Chef ~ M/Y Seas the Moment 85' + M/Y S.T.M. 65'**
 - Prepared meals 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'**
 - 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 Freelance Charter Chef ~ M/Y Cachee 124'**
 - Prepared meals and served guests and crew.
- **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
- 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 guests and crew.

