

# STEVEN FERNEDING

## CHEF



Available: Freelance



+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

## ABOUT

Le Cordon Bleu-trained yacht chef with 20 years of international experience on private yachts and charters. I focus on clean, globally inspired cuisine, adapting to dietary needs while keeping flavors refined. Experienced in remote provisioning and running a high-pressure galley with calm, consistent execution, and a modern approach to plating and technique.

## EXPERIENCE

- **Mar 2026 Freelance Chef ~ F/V CTC (Coast to Coast) 71'**
  - Maintained strict adherence to kosher protocols (Bahamas)
  - Specialized in fresh, line-caught seafood, handling full process from onboard catch to refined plating and service
- **Feb 2026 Freelance Chef ~ F/V SandBob 74'**
  - Executed back-to-back owner 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.

