



STEVEN FERNEDING

CHEF

Professionally trained chef with 17 years of experience delivering culinary excellence on motor and sailing vessels, and private residences worldwide. Specializing in gourmet healthy international cuisines, including vegan, vegetarian, and molecular gastronomy. Skilled in managing galley operations, reducing food costs, and providing memorable, high-quality dining experiences using sustainable, ethically sourced ingredients. Extensive maritime experience and strong leadership abilities make me a valuable asset to any crew.

EXPERIENCE

- **December 2024 - January 2025 Freelance Charter Chef - M/Y Eden 112'**
 - Detailed and reorganized galley for optimum performance.
 - Cooked for 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**
 - Expert Michelin-style cuisine, offering a culinary adventure with each dish.
 - Proficient in worldwide provisioning, focusing on sustainable sourcing.
 - 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 Chef and CEO ~ Trading Dishes Spices**
 - Developed and launched a premium line of globally inspired spices.
 - Led strategic partnerships with international suppliers to ensure 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 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 Charter Chef ~ M/Y Seas the Moment 85' + M/Y S.T.M. 65'**
 - Prepared dinners 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'**
 - Crew chef while in the yard.
 - 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.
 - Adapted to preparing and cooking meals while at sea in moving environments.
 - 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 Charter Chef ~ M/Y Cachee 124'**
 - Prepared meals and served guests and crew.
 - Deep-sea fishing guide.
 - Assisted with delivery.
- **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, including 40,000+ miles cruised and 35+ charters, and proficiency in vessel maintenance and safety.
- 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 high-profile guests and crew.

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Current Location: Fort Lauderdale

Nationality: American
Passport: USA Exp. 17 June 2032

@cookingwithchefsteven

Health: Excellent, Non-smoker,
Vaccinated, No Tattoos, Single

EDUCATION

Le Cordon Bleu
2008

**Maritime Professional
Training**
2009 + 2024

PADI - Koh Tao, Thailand
2013

ServeSafe
2024

Arizona State University
2002 - 2008

QUALIFICATIONS

- Le Cordon Bleu Culinary Arts Degree - 2008
- Tender Operator Level 2 - 2009
- STCW 10 Refresher - Oct. 2024
- STCW 95 Certified - 2009
- ENGI Medical - Oct. 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 Demonstrations on ABC, CBS FOX, and AZTV Television Networks

