

Chantelle Slabbert

Cook & Stewardess

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




Instagram @chefchanbert
Call +33 60 124 7088*
*Temporary French number



"I've sailed over **8200 NM** as a cook and all my maritime documents are up to date. I've **14 years' hospitality & management experience across 30 countries**. I studied Event Management then specialized in the Film & Fashion industry. I hosted a travel & cooking TV show in China. During my 4 years in Asia I won awards for my work. I was recently a finalist in a national TV baking & cooking competition "Taste Master". I've worked with **international A-list celebrities, royalty, politicians, billionaire entrepreneurs & UHNW families**. Prior to Covid I worked for the same company for 7 years. I grew up by the ocean in a boarding school (age 9-21) so I'm comfortable living & working with the same crew. I did my apprenticeship at the Super Yacht Culinary Academy under Executive Chef Brett Nussey in 2022. I'm a bubbly person with a passion for cooking in an organised and creative environment.

I'm available immediately for a land or sea position. I'm open to a Temp, Seasonal, Rotational or Permanent contract. I enjoy working on both Motor Yachts and Sail Yachts of all sizes. I'd be happy to join a Private, Charter or Delivery vessel. I come with a tool kit ready to work. I'm looking forward to the next adventure!"

Personal Details

-  Cape Town, South Africa
(Willing to relocate worldwide)
-  South African Passport (Exp 4 Feb 26)
(Clean Criminal & Tax Records)
Schengen Visa (Exp 22 Mar 2025)
B1B2 Visa (Exp 12 Apr 2033)
-  10 May 1990 (33 y/o)
-  Single, no children
-  English (Native) • Afrikaans / African Dutch (Native) •
Brazilian Portuguese (Intermediate) • Mandarin Chinese
(Intermediate HSK3)
-  Good health. No tattoos. Only pierced ears (single piercings). True non-smoker. Light social drinker.
Up-to-date travel vaccines. Covid – Pfizer shot 1, 2,
booster & natural immunity.
-  Female Shirt XXL, Pants 16 UK, Shoe 8 UK • 170cm tall
-  Clean international light car (left & right) • professional
driving permit (PDP) • golf cart, e-bike & bicycle •
-  Cayman Seamans Book
South African Seamans Book

Skills

- Guest & crew menu preference planning
- Ability to fight seasickness & cook
- Basic knowledge of food safety, sanitation & storage standards, nutrition, diets & allergies
- Ability to execute new recipes & trends
- Event Planning & Theme Nights
- Causal, family, buffet dinning styles, event platters • (interested in learning fine dining)
- Provision budgeting, quoting, sourcing, negotiate, procurement, invoicing & payments, stock take & reports
- Team management, recruitment, training, team building events, schedules & annual leave, discipline & payroll

Culinary Styles

- French (Trained)
- Mediterranean
- Italian
- South African
- Thai
- Chinese
- Sushi
- Brazilian
- Indian
- Molecular Gastronomy L1
- Kosher
- Halal
- Vegan (basics only)
- Vegetarian (basics only)
- Gluten Free (basics only)
- Dairy Free (basics only)

Maritime Certificates

- 2023 Cayman Island Ships Cook
SAMS A Efficient Cook
RYA Advanced Powerboat
PADI Open Water Diving (Refresher)
ENG 1 medical (Exp 25 April 2024)
- 2022 Yacht Culinary Beginners & Advance (MCA)
MCA Food Safety & Hygiene L3
VHF Radio
MCA & RYA Yacht Rating Certificate
- 2021 RYA Personal Water Craft
- 2020 RYA Powerboat Handling L2
Stewardess & Deckhand Academy
MCA Food Safety & Hygiene L2
PDSO
STCW (Exp July 2025)
- 2008 Marine Biology Summer Course

Other Courses

- 2020 Wood Stock Gin 1 & 2
- 2017 Building Trustee & Chairperson (6 yrs)
Film Set Training (7 yrs land experience)
- 2016 Basic Weapons Training
- 2011 English TEFL / TESOL / TEYL (Kids & Adults)
- 2010 Cape Wine Academy
BTEC in Event Mgmt (2 yrs)
- 2009 Leadership & Teamwork Training Course
- 2008 Boarding school prefect & head girl

Hobbies

Origami, Calligraphy, Survival Prep, Ukulele, Poi, Chess, Gardening • Carnival Group Dancing, Knee Boarding, Swimming, Paragliding, SUP, Snorkelling, Trivia, Parasailing, Perfume, House Decorating

Work Experience

Full Time – June to Sept 2023

M/Y Bacarella 195ft/60m TRINITY YACHTS (Cannes, France) – Sous Chef & Crew Cook - We sailed over 2600 NM between Italy and France. I assisted the head chef with guest meals, cooked crew meals for the main yacht and shadow vessel, cleaned the galley, assisted with provisioning, helped with fenders and watch keeping. Did cooking lessons with the kids and translated for guests cooking in the galley. Galley on main deck and BBQ on the sundeck. Private yacht. 12 - 40 guests. 18 crew plus nannies, bodyguards and events crew. Cayman Islands Flag.

Reference • Head Chef Wayne Dobson • M/Y Bacarella • +33 766 54 26 74 (mobile) • +178 666 033 09 (whatsapp) • waynedobsonsa@gmail.com

Part Time – June 2023

M/Y Andes 108ft/33m ASTILLERO TECNAO (Ibiza, Spain) – Sole Chef - Cooked, baked and did meal planning for breakfast, lunch, dinner and canapés. Deep cleaned the galley. Did provisioning. Assisted with lines and fenders. And drove the tender. Galley on main deck. Private yacht. 2 - 8 guests. 4 crew. Cayman Islands Flag.

Reference • Captain Peter Hargitai • M/Y Andes • +34 617 83 68 34 • peterhargitai.g@gmail.com

Part Time – May 2023

S/Y Q 171ft/52m LLOYDS (Palma de Mallorca, Spain) – Crew Cook - Cooked, baked and did meal planning for breakfast, teatime snacks, lunch and dinner. Deep cleaned the galley. And did provisioning. Galley below deck. Charter yacht. 15 crew (incl day workers). Cayman Islands Flag.

Reference • First Mate Ed • S/Y Q • +44 7938 603 922

Part Time – Dec 2022

M/Y Enigma XK 236ft/72m EXPLORER (Cape Town, South Africa) – Stew Cook Cooked breakfast and made platters, guest service, housekeeping, laundry. Galley below deck. Private yacht. 6 - 12 guests. 6 crew. Marshall Islands Flag.

Reference • Chief Stew Sarah Miles • M/Y Enigma XK • +27 66 566 8566 • milesse888@gmail.com

Full Time – June 2022 to Nov 2022

M/Y Aldonza OF 105ft/32m ASTILLEROS DE MALLORCA (Palma, Spain) – Sole Chef Plan & cook 3 meals per day for guests & crew, provisions, galley maintenance, fender & line support. We sailed 5400 NM across Greece, Italy, Spain & Turkey to large cities & remote islands. Assisted with keeping watch while travelling at night. Open plan galley. Private yacht. 8 - 15 guests. 6 crew. Cayman Island Flag

Reference • Captain Oleh Svistelnyk • M/Y Aldonza OF • +34 667 84 56 89 • aldonzacaptain@gmail.com

Full Time – May to June 2022

S/Y Song Bird of London 90ft/27m DUBBEL & JESSE (Valencia, Spain) – Sole Stew / Chef Planning & cooking for crew, provisioning, housekeeping & laundry, keeping watch, and dry dock experience. Open plan galley. Charter yacht. 8 guests. 3 crew. British Flag

Reference • Captain Max Hussmann • S/Y Songbird of London • +34 637 16 56 78 • info.sysongbird@gmail.com
<https://www.facebook.com/yachtsongbird/>

Work Experience

Full Time – Dec 2021 to May 2022

M/Y Only One 65ft/20m PRINCESS (Cape Town, South Africa) – Chief Stew / Chef / Estate Manager Guest service, housekeeping, assisted with fenders, lines and the anchor. Prepared platters and sit down meals. I was promoted to chief stewardess & responsible for training new stewardesses, planning events and provisioning. I assisted with charter bookings and social media. On land I was promoted to the family's estate manager for their 4 estates. Open plan galley and BBQ on sundeck. Private & charter yacht. 12 day guests. 6 night guests. 4 crew. South African flag .
Reference • Captain Daniel Chippendale • M/Y Only One • +1 561 851 2225 • dchippendale1@gmail.com • <https://luxuryyachtcharter-onlyone.com/>

Yacht Day Work & Practical Training & Internship on 10 vessels

Reference • Chief Stew Maxine Steenkamp • The Stewardess Co. (Training School) • +27 79 348 0447 • maxine@thestewardessco.co.za • <https://yachtstewardess.co.za/>

Reference • Executive Chef Brett Nussey • The Super Yacht Culinary Academy • +27 83 659 9700 • brett@superyachtculinaryacademy.co.za • superyachtculinaryacademy.co.za

Full Time – Dec 2014 to Dec 2021

CCA – Estate Manager / Head of the International Booking Dept. At CCA I was Booker HOD in office and on set. I specialized in booking international models & actors in the film and fashion industry. Contract negotiations including flights, visas and permits. I worked on international film sets, in theatre, runway and managed the model mansion. Décor & Food Styling for shoots were some of my favourite duties. At the CCA model mansion I assisted with interior & exterior team training & management, guest bookings & relations, airport runs, orders & inventory reports, housekeeping management, security, IT & maintenance management, oversee contractors, seasonal décor & flower orders, car services, fines & licensing. At the CCA theatre I assisted with event planning (stage performances, runway events, conferences and weddings), team training & management, guest relations, orders & inventory reports, bar back, and was the fixer for any pop up situations.

Reference • Dept Head Iona Weyers • CCA • +27 74 072 3333 • booker2@celeb.co.za

Part Time – Jun 2011 to Nov 2014

Joy in China – TV Cooking and Travel Show Host I worked in studio and on location as a host. The producers would send us all over Asia to remote locations to film the local cuisine & culture. I was also apart of a UHNW youth club that taught kids global fine dining etiquette, fencing, golf, and archery (just to name a few networking activities).

Reference • Ting Ting Jin • Translator • +260 7600 104 52 • tingtingrocks@126.com

