

# CHEF

## ALISA ZIELINSKI LEVY



### PERSONAL

Nationality: American  
Passport Expires 2025  
Non-Smoker  
Driver's License  
Excellent Health  
Location: Ft. Lauderdale



### QUALIFICATIONS

Cambridge School of Culinary Arts  
*Culinary Degree*  
Living Light Culinary Institute  
*Raw Vegan and Unbaked Pastry  
Culinary Certificates*  
ServeSafe Food Safety Certified  
STCW 95



### OBJECTIVE

Successful, Self-Employed Freelance Chef seeking positions onboard private or charter yachts, preferably locally based, or in private homes, to add to my list of freelance clients, many of which have become like family over the years.



### CULINARY SKILLS

Mediterranean  
French  
Caribbean  
Italian  
Classic American  
German  
Middle Eastern  
Asian Fusion  
Sushi  
Japanese  
Mexican  
Kosher  
Raw  
Vegetarian  
Vegan  
Paleo  
Gluten Free  
Bread Making  
Pastries  
Cakes/Tarts  
Banquet/Buffer  
Food Allergies  
Diabetic/Sugar  
Busters  
Cardio/Low  
Sodium

### M/Y PYEWACKET | 80' Broward | *FREELANCE CHEF*

*APR 2003-PRESENT | Maine / Bahamas / Florida*

Ongoing Freelance Chef on this yacht for over 12 years, for mostly private use with one to two charters per year. Prepare all meals including various passed appetizers, for dinner and cocktail parties for the owners, up to 10 guests and 3 crew.

### M/Y HIGH COTTON | 95' Hargrave | *FREELANCE CHEF*

*MAY 2005-PRESENT | Florida/Ocean Reef/Bahamas*

Ongoing Freelance Chef over 10 year period for busy program with three separate owners, up to 12 guests and 4 crew. Planned and prepared all meals and food for elegant sit down dinners and very frequent cocktail parties for up to 30 guests. Owners often request themed events.

### I'LE DE L'ANGE | *PRIVATE ISLAND CHEF*

*NOV 2010-FEB 2012 | Goat Cay, Exumas*

Private Chef, preparing all meals for family, guests and staff during visits to this small island estate, all while under construction. Aided in the design and set up of the family kitchen, from the selection of equipment, appliances, etc. to organizing the work space.

### THE ISLANDS OF COPPERFIELD BAY | *PRIVATE ISLAND CHARTER CHEF*

*AUG 2007-JULY 2009 | Musha Cay, Exumas*

Private Charter Chef cooking for elite groups of up to 24 high profile guests, including celebrities, with various preferences and special dietary needs. Worked with and managed one Sous Chef and a culinary team of 5, planning and executing all meals including breakfast, beachside and sand bar lunches and multi course dockside dinners, incorporating a wide variety of menus and cuisines.

### M/Y MISTY | 80' Palmer Johnson | *FREELANCE CHEF*

*APR 2005-JUN 2005 | Bahamas*

Responsible for provisioning and preparing all meals for a 42 day Bahamas trip for up to 8 guests and 5 crew. Extremely busy charter boat, many guests coming and going, often on the same day, as well as back to back one day turn arounds.



### CHEF ALISA

After graduating with honors from the Cambridge School of Culinary Arts in Massachusetts, I began my career cooking alongside some of Boston's leading chefs. My greatest professional accomplishments include owning two restaurants of my own, "Red Raven" in Salem, Massachusetts, was named the 'Best of Boston' by Boston Magazine and was featured on the Dining Around show on The TV Food Network, and my second restaurant, "Abbie Lane" in Newport, Vermont, which was featured in articles in The New York Times and Gourmet magazine and was named Editor's Choice for 'Best of The Region' by Yankee Magazine.



**M/Y MIRACLE | 110' Montefino | *FREELANCE CHEF***  
**OCT 2005-SEP 2008 | Caribbean / BVI's / New England**

Chef for very busy program for up to 8 guests and 5 crew. Prepared food for multiple cocktail parties including one gala with 100 guests in Annapolis, Maryland. Prepared gluten free menus and items for a guest who had celiac disease. Prepared items consistent with the Pritikin diet for the owner.

**M/Y NORTHERN LIGHTS | 132' Westship | *FREELANCE CHEF***  
**OCT 2009-NOV 2015 | Caribbean / Bahamas**

Chef for up to 8 guests and 7 crew. Diabetic owners, gluten and dairy intolerant and very particular eaters. Prepared baked goods every morning and desserts after every meal. Lunches were three courses every day and a variety of hors d'oeuvres always preceded nightly three course dinners. Prepared Thanksgiving dinners for large groups with a wide range of tastes and preferences.

**M/Y BOTTOM LINE | 75' Broward | *FREELANCE CHEF***  
**NOV 2003-DEC 2007 | Fort Lauderdale, FL**

Cocktail party boat that cruised the New River with an average of 40 guests. Job-shared with four other freelance chefs. Prepared large selection of passed appetizers on a regular basis for large groups. Created several dining options at every meal to meet the varied tastes.

**M/Y CAPTIVATOR | 82' Palmer Johnson | *FREELANCE CHEF***  
**MAY 2005-SEP 2007 | Lake Michigan / Bahamas**

Hired as a Cook/Stew for up to 6 guests with two crew. Helped in all areas of the boat including the exterior.

**S/V ETHEREAL | 190' Royal Huisman | *FREELANCE CHEF***  
**FEB 2011-APR 2011 | Fort Lauderdale, FL**

Responsible for cooking and catering for 25 crew members and day workers while the permanent chef was on vacation for 6 weeks.

### RESTAURANT EXPERIENCE

**BIBA | SAUTE CHEF**  
**SEP 1994-FEB 1996 | Boston, MA**

**RED RAVEN | CHEF / PARTNER**  
**FEB 1996-SEP 1997 | Salem, MA**

**ABBIE LANE RESTAURANT | CHEF / OWNER**  
**DEC 1997-DEC 2002 | Newport, VT**

**MARK'S LAS OLAS | PASTA CHEF**  
**JAN 2003-JUN 2003 | Fort Lauderdale, FL**

**HIMMARSHEE BAR & GRILL | SAUTE CHEF**  
**OCT 2003-OCT 2006 | Fort Lauderdale, FL**

### ACHIEVEMENTS

*SCYE 2006 Concours De Chefs*  
*St. Martin Charter Yacht Expo*  
 1<sup>st</sup> Place Overall - Best Dessert  
 3<sup>rd</sup> Place - Motor Yachts Under 125'

Founding Member of  
*The Vermont Fresh Network*  
 One of the earliest US  
 Farm to Table Organizations

REFERENCES ATTACHED