

Chantelle Slabbert

Yacht Cook

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"I've sailed almost 10 000 NM as a humble cook and all my maritime documents are up to date. I've 14 years' hospitality & management experience across 33 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 an award for my work. I was recently a finalist in a national TV baking & cooking competition. 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 & vineyards 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 for a land or sea position. At this time I'm looking for freelance opportunities or a rotational contract. I enjoy working on Motor Yachts around 30m to 60m. I'd be happy to join a Private, Charter or Delivery vessel. I come with sample menus, tested recipes, provisioning lists, equipment and cleaning checklists in hand and ready to work. I'm looking forward to the next adventure!"

Personal Details

-  Olbia, Sardinia, Italy
(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 (34 y/o)
-  Single, no children
-  English (Native) • Afrikaans / African Dutch (Native) •
Brazilian Portuguese (Intermediate) • Mandarin Chinese
(Intermediate HSK3/4)
-  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, and booster.
-  Female Shirt XXL, Pants 18 UK, Shoe 8 UK • 170cm tall
-  Clean international light car (Exp 14 Feb 2027) Left &
Right Side Drive • Professional driving permit (PDP) •
Golf cart, E-bike & Bicycle
-  Cayman Seaman's Book
South African Seaman's Book

Skills

- Guest & crew menu preference planning
- Ability to fight seasickness & continue cooking
- 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
SAMSA Efficient Cook
RYA Advanced Powerboat
PADI Open Water Diving (Refresher)
ENG 1 Medical (Exp 13 March 2025)
- 2022 Yacht Culinary Course - Beginners & Advance (MCA & IYT)
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
- 2007 Guinness World Record - Tallest Food Can Tower (School Project)

Other Courses

- 2020 Wood Stock Gin 1 & 2
- 2017 Building Trustee & Chairperson (7 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, Dancing, Knee Boarding, Swimming, Paragliding, SUP, Snorkelling, Trivia, Parasailing, Perfume, House Decorating, Carnival Group

Work Experience

Seasonal Position – April 2024 / current employer until 7 October (7 months)

M/Y Piccolino 96ft/29m SAN LORENZO (Olbia, Italy) – Sole Chef - Plan & cook 3 meals per day for guests & crew, and shadow vessel crew, provisioning with and without supplier (using crew van), galley maintenance, basic budgeting, fender support. We sailed across Greece, Italy, Albania, Croatia and Montenegro to large cities & remote islands. Assisted with cooking and provisioning at the family villa (cooked for 25 guests). Rotated with the family's other chef e.g. on holidays. Galley below deck. Private yacht. 14 guests. 4 crew. Malta Flag.

Reference • Captain John Cardiff • M/Y Piccolino • +44 75 3995 1061 • captain@my-piccolino.com

Day Work – April 2024 (one week)

M/Y Zeus 245ft/75m BLOHM AND VOSS (Livorno, Italy) – Crew Cook - I assisted the head chef with crew meals and provisioning without supplier. Galley below deck. Private yacht. No guests. 21 crew plus day workers. St Vincent and the Grenadines Flag. **Reference** • Head Chef O'neil • M/Y Zeus • +39 324 862 3972

Part Time Position - Oct 2023 - March 2024 (6 months)

During winter I helped at my school as a part time teacher training up and coming chefs

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

Seasonal Position – June to Sept 2023 (4 months)

M/Y "B" 195ft/60m TRINITY YACHTS (Antibes, 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 the shadow vessel, cleaned the galley, assisted with provisioning (only with supplier), 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 B • +33 766 54 26 74 (mobile) • +178 666 033 09 (whatsapp) • waynedobsonsa@gmail.com

Part Time – June 2023 (1 month)

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 with and without supplier. 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

Day Worker – May 2023 (2 weeks)

S/Y Q 171ft/52m LLOYDS (Palma de Mallorca, Spain) – Crew Cook - I covered for the full time chef when she had a family emergency. Cooked, baked and did meal planning for breakfast, teatime snacks, lunch and dinner for crew. Deep cleaned the galley. And did provisioning without supplier. Galley below deck. Charter yacht. 15 crew (incl day workers). Cayman Islands Flag. **Reference** • First Mate Ed • S/Y Q • +44 7938 603 922

Day Worker - Dec 2022 (3 weeks)

M/Y Enigma XK 236ft/72m EXPLORER (Cape Town, South Africa) – Stew Cook - Cooked breakfast and made platters, provisioning without supplier, guest service, housekeeping, laundry. Note this was when the boat was being sold so crew were limited. 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

Work Experience

Seasonal Position – June 2022 to Nov 2022 (6 months)

M/Y Aldonza OF 105ft/32m ASTILLEROS DE MALLORCA (Palma, Spain) – Sole Chef Plan & cook 3 meals per day for guests & crew, provisions with and without supplier, 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

Seasonal Position – May to June 2022 (2 months)

S/Y Song Bird of London 90ft/27m DUBBEL & JESSE (Valencia, Spain) – Sole Stew / Chef Planning & cooking for crew, provisioning without supplier (using crew car), housekeeping & laundry, keeping watch, and dry dock experience. The yacht was damaged and season was cancelled. 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/>

Full Time – Dec 2021 to May 2022 (6 months)

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 Kosher platters and sit down meals. I was promoted to chief stewardess & responsible for training new stewardesses, planning events and provisioning without supplier. 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 (7 years)

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 76 402 6249 • booker2@celeb.co.za

Part Time – Jun 2011 to Nov 2014 (3.5 years)

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