

CLAUDIA SARDELLA

Italian, 34 years old

Chef – deckhand



I have 14 years of experience on private and charter yachts, sailing in the Mediterranean, in the Caribbean, and across the Atlantic Ocean.

I started working as stewardess and deckhand on Yachts, right after graduating. After a few seasons I decided to follow my greatest passion, cooking, and started to work in the galley.

I improved my skills and knowledge of food and cooking techniques, by attending the International school of Italian Cuisine which involved work experience in Michelin's stars restaurants.

My hobbies include; snorkeling, trekking and cycling. I love to travel and discover different places and cultures.

I am fluent in; Spanish and English, with Italian being my mother tongue

QUALIFICATIONS:

- 2019 - Italian professional chef (ALMA the international school of italian cuisine)

List of principal subjects covered or skills acquired:

- italian cuisine
- history of Italian culinary culture
- HACCP
- Management
- Sensory analysis
- Nutrition
- Oenology

- 2018 - Italian chef basic (ALMA the international school of italian cuisine)

List of principal subjects covered or skills acquired:

- meat butchery
- fish butchery
- HACCP
- pasta, fresh and dry preparation
- Nutrition
 - Silver Service and HACCP
 - STCW Safety training
 - License for motor/ sail within 12 miles
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WORK EXPERIENCE:

2019 Stage at “Miramonti L’altro” (Chef Philippe Leveillé) 2 Michelin Star

2018/19 Attending “Alma” the international school of italian cuisine

2017 Atlantic crossing S/Y Wally 96

2017/2018 Chef S/Y Wally 96

2016 Chef M/Y Explorer 96

2014/15 Chef S/Y Wally 96

2011/13 Cook/ stewardess M/Y Dalla Pietà 72 Charter yacht

2010 Cook/stewardess M/Y Pershing 76

2010 Stewardess/deckhand M/Y Pershing 72

2009 Cook/stewardess M/Y Evomarine 76 Charter yacht

2008 Stewardess/deckhand M/Y Falcon82

2007 Stewardess/deckhand M/Y Riva 85 Opera Super

2005/6 Babysitter /deckhand M/Y Abacus 68