

CONTACT

Barcelona, Spain
+34 664 866 528
dasilvaelialuisa@gmail.com
@onenomadicchef

PERSONAL & TRAVEL

Date of birth: 13 July 1987
Passports: Portugal & South Africa
US B1/B2 visitor visa · expires 2033
European driving licence
Non-smoker
COVID vaccinated

LANGUAGES

English · Fluent
Portuguese · Advanced
Spanish · Intermediate

CORE SKILLS

- Independent galley management
- Menu planning & development
- Provisioning & logistics
- Guest and crew catering
- Baking, pastry & desserts
- HACCP and hygiene systems
- Inventory, budget & cost control
- Supplier coordination
- Organisation & workflow
- Professional collaboration

QUALIFICATIONS

Ships' Cook Certificate
Monaco Ocean Wave · 2023

French Cuisine & Pastry Certificate
Gastronomicom, France

STCW10 · expires 2031

Seafarers Medical Certificate
Expires 2028

RYA Powerboat II & Competent Crew Sailing
Barcelona Watersports · 2023

ÉLIA LUISA DA SILVA

YACHT CHEF | SOLE CHEF

CAREER OBJECTIVE

Looking to join a professional team where I can contribute my skills and build a long-term career in yachting.

PROFESSIONAL PROFILE

With five years of experience as a Sole Chef in the yachting industry, I bring together independent galley management, a versatile culinary background and a strong understanding of hospitality. My culinary style draws on Portuguese, South African, French, Italian and Caribbean influences. I enjoy the variety and responsibility of running a galley, from menu planning and provisioning to creating thoughtful food for guests and crew.



YACHTING EXPERIENCE

Sole Chef · S/Y Gitana · 45m · Private / Charter

Dec 2025 - Jul 2026 | Caribbean & Croatia

Catered for up to 8 guests and 6 crew, accommodating gluten-free, egg-free and dairy-free diets and a shellfish allergy. Prepared meals while racing; managed menus, provisioning, galley operations, inventory and budget control. Developed and implemented the HACCP system, assisted with the transition to a commercial licence, improved galley organisation and storage, produced fresh bread, cakes, desserts and pastries, provided shipyard catering and stood night watches during crossings.

Sole Chef · S/Y Blue Papillon · 43m · Private

Jul 2024 - Nov 2025 | Sardinia, Corsica, France & Balearic Islands

Independently managed the galley for up to 8 guests and 6 crew. Responsible for menu creation, provisioning, supplier coordination, inventory, stock rotation, waste control, workflow, HACCP and hygiene standards, galley organisation, maintenance and equipment reporting. Collaborated with deck and interior departments; prepared daily breakfast, lunch and dinner, including fresh breads, cakes, desserts and pastries.

Sole Chef · S/Y State of Grace · 40m · Heavy Charter

Apr 2023 - Nov 2023 | Sardinia, Corsica, Italy & France

Managed the galley for up to 9 guests and 6 crew, including provisioning, menu and recipe development, HACCP and hygiene standards, and interdepartmental collaboration. Stood night passage watches and prepared breakfast, lunch, canapés and dinner, accommodating dietary requirements.

Sole Chef · S/Y Lisa of the Seas · 23m · Charter

Dec 2021 - Nov 2022 | Caribbean & Croatia

Managed provisioning and galley operations for up to 14 guests and 3 crew. Prepared plated, family-style and buffet service, catering for Paleo, vegan, vegetarian and pescatarian preferences. Planned menus and guest experience, collaborated across departments and assisted the deck team during mooring. Prepared breakfast, lunch, canapés and dinner, alongside breads, cakes, desserts and pastries.

Crew Chef · S/Y Mystery · 33m · Private

Oct 2021 - Nov 2021 | South of France & Balearic Islands

Prepared health-conscious crew meals and supported provisioning, inventory, stock rotation, waste control, workflow and hygiene standards. Responsible for breakfast, lunch and dinner.

CUISINE

Mediterranean · French · Italian · Spanish · Asian · Mexican · Indian · American · British · Caribbean · Modern European · Contemporary International · Fusion

SERVICE STYLES

Fine dining
Plated service
Family-style dining
Buffet service
Canapés

CULINARY STRENGTHS

Fresh bread and bakery
Cakes and patisserie
Desserts and petits fours
Seasonal menu development
Special dietary catering

INTERESTS

Painting, architecture, ballet, modern art, travel and exploring.

ÉLIA LUISA DA SILVA

YACHT CHEF | ADDITIONAL EXPERIENCE & REFERENCES

ADDITIONAL PROFESSIONAL EXPERIENCE

Owner / Make-up Artist · Élia Luisa Hair & Make Up | Jun 2015 - Apr 2021

Board-licensed make-up artist and hair stylist. Employed and managed a team of 6 artists. Responsible for staff scheduling, client relationships, payroll, business operations, appointment and diary management, quality control, training and mentoring, customer service, financial administration, stock and inventory, supplier liaison, sales, business development and problem solving.

Owner · Allure Events (PTY) Ltd | Jan 2019 - Dec 2020

Catering and menu preparation, guest experience, supplier and vendor management, budget and purchasing, logistics and scheduling, event styling and presentation, and client relationship management.

Salon Operations Manager · Style Cafe Hair Design | Feb 2012 - Jul 2019

Managed a team of 15. Responsibilities included team leadership, recruitment and training, performance management, staff scheduling and rostering, payroll, business operations, customer relationships, inventory and stock control, supplier management, financial administration and budgeting, sales and revenue growth, quality assurance, conflict resolution, health and safety compliance and client experience.

Junior Interior Designer · Delacovias Interior Design | Jul 2011 - Jan 2012

Space planning, technical drawings, concept development, material and finish selection, supplier liaison, project coordination, client consultations and design presentations.

REFERENCES

Gregory Wilson · Captain, S/Y Gitana
+44 7791 610 657

Christopher Richards · Captain, S/Y Blue Papillon
+34 634 328 685 · bluepapillon.captain@gmail.com

Stuart Benns · Captain, S/Y Lisa of the Seas & S/Y State of Grace
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Fresh ingredients. Vibrant flavours. Beautifully crafted.