

Lynley Anne Wicks

Personal details

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Telephone (Mobile): +34 634 344 811
Date of Birth: July 1972
Passport: New Zealand & British
Visas: USA B1/B2
Languages: English + basic French & Spanish
Health: Excellent, ENG 1 Certificate, Non-smoker
Marital status: Married (to Graeme Robertson)



Objectives

To constantly exceed expectations when preparing meals on board and delivering other services to yacht owners and their guests. To utilise and develop my existing culinary skills to provide a wide variety of menus to suit guests' personal preferences and sourced from fresh local ingredients that not only look fabulous but taste great too! To maintain a range of abilities that enables me to be of assistance to other crew including interior, accounting & sailing skills. I have excellent interpersonal, problem solving and organisational abilities that enable me to develop good working relationships with employers, guests and team members.

Culinary training

<i>June 2016</i>	Vegan Workshop	Vegan Gastronomy Academy, Mallorca
<i>December 2015</i>	Guatemalan Cookery	El Frijol Feliz, Antigua, Guatemala
<i>November 2016</i>	Traditional Cuban Foods	Casa Ella, Trinidad, Cuba
<i>Nov 2014 & May 2016</i>	Gluten Free, Tapas, Fish & Thai Workshops	The Galley Club, Palma de Mallorca
<i>November 2012 & 2014</i>	Fine Yacht Cooking and Food Styling	Sofia Warsaeus, Palma de Mallorca
<i>July 2013</i>	Preparing Fijian and Indian Cuisine	Flavours of Fiji, Fiji
<i>April 2013</i>	Barista Training Course	New Zealand School of Food & Wine, NZ
<i>April 2013</i>	Cambodian & Asian Food Training	Le Tigre de Papier, Siem Reap, Cambodia
<i>March 2013</i>	Vietnamese Cookery	Gioan Cookery School, Hoi An, Vietnam
<i>December 2012</i>	Seafood Preparation and Cooking Techniques	Auckland Seafood School, NZ
<i>October 2012</i>	Advanced Sushi Preparation	Sofia Warsaeus, Palma de Mallorca
<i>May-June 2012</i>	Professional Chef Training (4 week intensive)	Rosie Davies School of Cookery, UK
<i>May 2012</i>	Food Safety Award in Catering	Institutue of Environmental Health, UK
<i>May 2009</i>	Bar, Cocktail & Restaurant Service	Professional Bar & Restaurant School, NZ

Yachting qualifications

<i>February 2016</i>	Updated Proficiency in Fire Prevention & Fire Fighting	MCA
<i>February 2016</i>	Updated Proficiency in Personal Survival Techniques	MCA
<i>February 2015</i>	Elementary First Aid Refresher	MCA
<i>November 2014</i>	PowerBoat Level 2 (Commercially Endorsed)	RYA/MCA
<i>November 2014</i>	GMDSS Short Range Certificate	RYA/MCA
<i>November 2014</i>	International Certificate for Operator of Pleasure Craft	RYA/MCA
<i>November 2014</i>	Professional Practice and Responsibilities	RYA
<i>February 2012</i>	Shorebased Yachtmaster Offshore	RYA/MCA
<i>February 2012</i>	Elementary First Aid Refresher	MCA
<i>May 2009</i>	Maritime Restricted Radio Operator's Certificate	Coastguard New Zealand
<i>April 2009</i>	Megayacht Interior Crew Certificate	Superyacht Crew Academy, Sydney
<i>April 2009</i>	Small Power Boat and RIB Master	IYT/MCA
<i>March 2009</i>	STCW-95	MCA
<i>March 2009</i>	Coastal Skipper	Coastguard New Zealand

Additional qualifications

- Padi Rescue Diver
- Master of Science & Post Graduate Diploma in Clinical Psychology, Victoria University, Wellington
- Leadership and Management Programme, Capital & Coast District Health Board
- New Zealand Driver Licence & UK Drivers Licence

Professional yachting experience

- Feb 2014-Current* **Chef / Stewardess**, S/Y Cookielicious, Oyster 72, Western Mediterranean & Caribbean
Develop high end menus and cater for a variety of food preferences and groups including romantic holidays, family trips with children and teenagers, “girls only” weeks and business clients. Provision of all foods, drinks, interior items. Maintain interior to immaculate level. Assist guests with planning shore based activities and transport. Keep vessel accounts. Solo watch on passage.
- May 2013-Oct 2013* **Chef**, S/Y Sassafras, Royal Huisman 112 (34m), New Zealand / Fiji
Plan menus, provision and cook for 5 crew plus day workers and up to 15 guests during charters, crossings and yard periods. Cater to different types of cuisine styles and dietary requirements including vegetarian and gluten free. Oversee the interior. Keep vessel accounts.
- Apr 2013-May 2013* **Sole Stewardess**, S/Y Sassafras, Royal Huisman 112 (34m), New Zealand
Maintain interior to a high standard and provide a high level of service to owners and guests. Work with owner to redesigned and order new crew uniforms and interior furnishings. Implement and maintain inventory systems.
- Dec 2012-Feb 2013* (3 month contract) **Chef / Stewardess / Mate**, S/Y Limitless, Sensation 24m (80ft), New Zealand
Delivery a high level of cuisine and service to owners and guests. Cater for gluten-free diets. Maintain interior to high standard. Keep accounts. Assist with deck tasks.
- June 2012 – Sept 2012* **Chef / Stewardess / Mate**, S/Y Meari, Oyster 655, Western Mediterranean
Upgrade furnishings and galley equipment. Develop and coordinate itineraries and reservations for owner and guests. Provision and prepare meals. Maintain interior to high standard.
- May 2011-April 2012* **Chef / Stewardess / Mate**, S/V Destiny, Hylas 70, USA, Western Mediterranean & Caribbean.
Provision and cook all meals for up to 6 guests and crew including during ocean crossings. Maintain interior to high standard. Organise interior of boat for initial Atlantic crossing. Solo watch during Atlantic crossings and other times. Assist with deck tasks. Keep yacht accounts.
- May 2011* (Delivery only) **Crew Chef**, M/V Daedelus, 151ft Delta Marine, Cabo San Lucas, Mexico to Colon, Panama.
Provision and cook meals for 7 crew. Maintain galley to high standard. Assist with watch duties.
- Oct 2010-April 2011* **Cook / Stewardess / Deckhand**, S/Y Amanzi, Oyster 56. Western Mediterranean & Caribbean.
Participated in regattas. Solo watch during Atlantic crossing. Maintain interior to a high standard. Provision and cook all meals for guests and crew including during ocean crossings and regattas. Initiate and facilitate activities onboard for children. Keep yacht accounts. Create and maintain inventories. Assist with deck tasks.
- Apr 2010-Oct 2010* (summer contract) **Cook / Stewardess / Deckhand**, M/Y Tonga, Ferretti 592. Adriatic Sea (Italy, Croatia and Montenegro) + delivery to Lebanon.
Prepare and make purchases for interior of new vessel. Develop itinerary for summer season. Maintain interior to a high standard. Provision and prepare all meals for crew and guests.
- Mar 2010-Apr 2010* **Cook / Stewardess**, M/Y Maxime, Benetti 24m. East and South coast of Turkey.
- Oct 2009-Mar 2010* **Cook / Stewardess**, M/Y Pheobe, Moonen 99'. Mallorca.
- July 2009-Sept 2009* **Cook / Stewardess / Deckhand**, M/Y Edal, Primatist G57'. Sardinia & Corsica.

Employment history (land based)

2002 - 2009	Consultant Clinical Psychologist	Paediatric Department, Wellington Hospital
1999 - 2002	Clinical Psychologist	Forensic Service, Wellington
1998 - 1999	Holiday Program Coordinator	Brooklyn Community Centre, Wellington
1994	Waitress / Barista	Rieses' Café, Cape Town

Affiliations

2009 - current	Member, Professional Yachtsmen's Association
2003 - current	Member, Royal Port Nicholson Yacht Club, Wellington
2000 - current	Registered Psychologist (Clinical Scope), New Zealand Psychologists Board
2000 - 2010	Fellow / Member, New Zealand College of Clinical Psychologists (NZCCP)