

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, 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

December 2017	Level 2 Award in Food Safety in Catering	Highfield Qualifications (MCA compliant)
October 2017	Modern & Molecular Gastronomy	Douglas Spiik, Sweden
October 2017	Raw & Vegan Foods	Darko Juric, Art of Raw Food, Croatia
October 2017	Plating & Refining Skills for Experienced Chefs	Charlie Blacker, UK
March 2017	Balinese Culinary Foods	Lobong Culinary Experience, Bali
November 2016	Traditional Cuban Foods	Casa Ella, Trinidad, Cuba
Nov 2014 & May 2016	Gluten Free, Tapas, Fish & Thai Workshops	The Galley Club, Palma de Mallorca
November 2012 & 2014	Fine Yacht Cooking and Food Styling	Sofia Warsaeus, Palma de Mallorca
July 2013	Preparing Fijian and Indian Cuisine	Flavours of Fiji, Fiji
April 2013	Barista Training Course	New Zealand School of Food & Wine, NZ
April 2013	Cambodian & Asian Food Training	Le Tigre de Papier, Siem Reap, Cambodia
March 2013	Vietnamese Cookery	Gioan Cookery School, Hoi An, Vietnam
December 2012	Seafood Preparation and Cooking Techniques	Auckland Seafood School, NZ
October 2012	Advanced Sushi Preparation	Sofia Warsaeus, Palma de Mallorca
May-June 2012	Professional Chef Training (4 week intensive)	Rosie Davies School of Cookery, UK
May 2009	Bar, Cocktail & Restaurant Service	Professional Bar & Restaurant School, NZ

Yachting qualifications

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

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. Plan 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* **Chef / Stewardess / Mate**, S/Y Limitless, Sensation 24m (80ft), New Zealand
(3 month contract)
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* **Crew Chef**, M/V Daedelus, 151ft Delta Marine, Cabo San Lucas, Mexico to Colon, Panama.
(Delivery only)
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* **Cook / Stewardess / Deckhand**, M/Y Tonga, Ferretti 592. Adriatic Sea (Italy, Croatia and Montenegro) + delivery to Lebanon.
(summer contract)
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)

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| 2002 - 2009 | Consultant Clinical Psychologist | Paediatric Department, Wellington Hospital |
| 1999 - 2002 | Clinical Psychologist | Forensic Service, Wellington |

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)