



YAROSLAV MOSKALENKO

INTERNATIONAL CHEF

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Photo gallery

(go through the icon below):



PERSONAL INFO

Date of Birth: 15.01.1980
Nationality: Ukrainian
Location: Italy
Marital status: Married
Driving License: International
Smoking habits: No
Tattoos: No

CERTIFICATES

- STCW
- Crowd and Crisis Management
- Medical Certificate
- Ship's Cook Certificate
- Culinary Diploma
- Hygiene and Food Safety
- Pastry Certificate

LANGUAGES SPOKEN

English ●●●●●
German ●○○○○
Ukrainian ●●●●●
Russian ●●●●●



SUMMARY

Since I have been working for many years in different places with various traditions I can bravely say that I'm confident in cooking food of diverse areas from Asia to America such as Thailand, Japan, India, Indonesia, Mexico, France, Italy, Spain, Mediterranean, Middle East, Nord and Baltic sea. Very well oriented in trends of modern cuisine, acquainted with many trendy styles of cooking and also many diets and food restrictions such as gluten, lactos, sugar free, low carb, ketogenic etc. I know how to work on a budget and organize all the necessary documentation and method description understandable to the chefs following my instructions. Have experience of setting up new dishes and studying and leading a team of chefs so long as they could work fully autonomously. Have good understanding in terminology and nomenclature in English and German. Also able to carry out correspondence in these languages, which is important while negotiating with suppliers and contractors.



KEY SKILLS AND COOKING STYLES

- Bookkeeping
- Provisioning
- Menu Planning
- Fine dinning and Silver Service
- Bread Making and Pastry
- Molecular gastronomy
- Vegetarian/Vegan
- Low fat
- Gluten free
- Dairy free
- Kosher
- Middle Eastern
- Japanese
- Thai
- Italian
- Mediterranean



WORK EXPERIENCE

Crew chef

87m Private yacht Carinthia VII
January 2019 – till now

Reference:

Josef Hussman

Captain M\Y Carinthia VII
master@my-carinthia.com
+491603626071

Currently running a position of the crew chef on board of Carinthia VII. In charge of providing various and nutritional meals for the great crew which is half European and half Philippine. As well as planning provisioning.

Head chef

47m Private yacht Africa I
March 2018 – October 2018

Reference:

Sami Parviainen

Captain M\Y Africa
mastermyafrica@gmail.com
+358451397197

Was employed as a Sole chef on board of a private yacht Africa I. Yacht had very active trip schedule and a lot of crossings. I provided 10 crew (captain with special requirements and 1 vegan amongst them) and boss's family of two adults and two kids with tasty and nutritious meals three times per day at any time. Usually there were a few friends travelling with the boss (sometimes up to 12). Provisioning was on me at all places we visited. Washing up the dishes after service and keeping galley clean at all the time.

Head chef

37m Private yacht Al Faisal
November 2017 – January 2018

In winter time Al Faisal was located in Oman as belongs to an Arabian owner. Though most of the time I was cooking for crew we also had boss on staying overnight with his friends up to 8 persons or family during weekends. Owners enjoyed the menu I created especially for them consisted of Lebanese and Mediterranean dishes and served in buffet style. I treated 7 crew members with a big variety of world cuisine as we had an international team on board plus a member who had special requirement in food. Provisioning and bookkeeping were part of my responsibility. Washing up the dishes after service and keeping galley clean at all the time.

Head chef

Catamaran Amazing 19*10m
End of June 2017 till
Middle of August 2017

Reference:

Andrei Lissenkov

Captain Catamaran Amasing
justlook360@hotmail.com
+14167055775

Freelance 3 charters on St. Maarten. Hi-end seafood cuisine for up to 12 guests.



WORK EXPERIENCE

Head chef

39m La Nouvelle Etoile
Middle of May 2017 till
the end of October 2017

Reference:

Jan Meijer

Captain La Nouvelle Etoile
etoile@solcon.nl
+31653104296

La Nouvelle Etoile is an amazing boat floating through Central regions of France on its rivers and canals. On board of this vessel I was in charge of providing all the meals for usually 8 guests and 5 crew members. The owner of the boat attitudes his business as De Lux level and I was asked of high end performance in the galley. Everyday menu consisted of breakfast, lunch and dinner plus cocktail's hour snacks and chocolates sweets for after dinner's coffee. Mostly menu varied on a weekly basis due to supply specific and contained of Continental European cuisine with notes of Asia for the cocktail hour and provided guests with 3-4 courses dinner. For the crew I made the same menu as for the guests without plating it up.

Head chef

Hotel Kuerschner
February 2016 – March 2017

It was a job in rather a small hotel in the South of Austria in the tourist region, which is called Karinthia. Hotel Kuerschner is built in ancient style on 45 numbers up to 90 persons. The hotel offers traditional for this region a half board and a la Carte menu, and also standard complex of services. As hotel is not so big, besides development of the menu and kitchen work control, leading the team of four chefs, my duties included control of all services in the hotel, timely supply with all the necessity for work.

Chef de Partie

GCCL Cruise Company
January 2015 – December 2015

Reference:

Human Resources

Representative

Victor Vasiljevich

VVasiljevic@oattravel.com

+38520341715

Because of the high rotation at GCCL Cruise Company I worked on three stations throughout my contract. The first station is making hot breakfast, baking pastries and bread for all the meals. I provided 130 passengers and 40 crew with all the hot breakfast line. During lunch time there was pasta station in the dinning room running by me. For dinner I made vegetarian dish and plus to all I did small garnishes and decorations different for each meal. Breakfasts, lunches and dinners for 40 crew members were on me. Then I also managed two cold galley stations. While being in cold galley I made daily sandwich rotations for lunch buffet plus Sandwich menu a la carte for lunch, appetizers for dinner which are also different every day throughout two weeks. Another cold galley station provided all cold breakfast and breakfast omelette station, cold buffet crudité, condiments and salads for lunch and all the dressings, decorations and condiments for dinner's appetizers.

Family Chef

Private sector
2012 – 2014

When worked in families I improved my diet and special requirements knowledge. I served a lot of offsite parties up to 30 persons with a simple 5 courses grill menu or maximum for 12 persons in case it was high end plated menu for special occasions. My responsibilities included purchase of all the products, bookkeeping. Every day it had to be a varied menu of 2-3 dishes for breakfast. Soup, two types of main course, two side dishes, either a dessert, or a cake, or any pastry and a drink are supposed to be for lunch. When didn't have any parties they liked to have their family time together so they let me go home and ate what was left from lunch. Composing a menu I had to take into account plenty of their preferences and wishes for each member of the family: children, grandparents, etc. So I increased my understanding Low fat, Vegan, Gluten free, Dairy Free diets at that time.



WORK EXPERIENCE

Executive Chef

Restaurant chain in Moldova,
Chisinau
2010 – 2012

There were several restaurants in different traditions and styles in serving food for their guests. I was responsible for the operational management of the kitchen and ensured that all health and safety requirements are carried out. I was in charge of preparation and serving meals. I advised new cooking techniques to the kitchen team when developed seasonal menus and updated special offers. There were like separate departments at one place serving classical Italian, modern European cuisine, as well as Thai and Japanese. The place's capacity was 60-80 seats in each so I trained 4-5 chefs for each place.

Chef Consultant, freelancer

Kiev
2005 – 2010

At that time I was developing menus, new products and seasonal offers for different restaurants in Ukraine. I leaded staff trainings and monitored their performance throughout my contract. I created menus ranged from simple pub snack menus to modern fine dining. I took part in culinary exhibitions and presented such brands as Metro Cash'n'Carry promoting Food Carving in Ukraine. Also started up my own business which is being run till now by my friend. We registered our own trade mark in Ukraine.

Head Chef

Restaurant Yokohama, Odessa
2003 – 2005

After having worked with Thai and Japanese chefs in Kiev I was invited to Odessa for starting a new type of cuisine in maritime city of Ukraine. I was sent to United Arab Emirates where my boss had a local partner who loaded our cargo onto a plane. My task was contact Thai supplier and define our needs then hand the information over to the boss's partner. In such a way I organized the purchase of ingredients and set up Thai menu in the restaurant that has had a good reputation as sushi bar and Japanese cuisine place in Odessa. I trained 4 chefs to maintain the menu. After six months of successful functioning I went to Thailand. After visited motherland of Thai food I attracted guests with authentic plating and taste at all the time.



HOBBIES AND INTERESTS

- Travelling
- Pastry
- Diving