

Travel Private Chef

Maria Lopez

Professional summary

Highly adaptable Travel Private Chef with over 7 years of experience providing luxury culinary services for clients on international vacations, private yachts, and remote locations. Specializes in creating memorable dining experiences in challenging environments.

Experience

Private Yacht Charter: Sea Breeze Ventures

March 2020 - Now

Fort Lauderdale, FL

- Serve as the private chef for high-profile guests aboard luxury yacht charters in the Caribbean and Mediterranean, preparing three meals daily and accommodating diverse culinary requests.
- Source fresh, local ingredients from various ports, ensuring high-quality and authentic cuisine reflective of the destination.
- Tailor menus to individual preferences, including vegan, low-carb, and pescatarian diets, while maintaining an emphasis on fresh, local seafood.

Luxury Vacation Villas: Sunwave Properties

December 2017 - February 2020

Aspen, CO

- Prepared customized meals for high-net-worth clients renting luxury vacation homes in Aspen during ski season.
- Designed unique menus for each group of guests, often working around specific dietary needs and food allergies.
- Provided private cooking lessons and personalized in-home dining experiences, including wine pairing and multi-course meals.


Additional information

Notable Clients

- **The Thompson Family** – Frequent travelers with specific dietary needs for their private yacht.
- **Luis Montoya** – Luxury property owner in Aspen, CO, known for entertaining large groups at his vacation estate.

Travel Experience

- **Caribbean Islands** – Catered on luxury yachts around the Bahamas, St. Barts, and the British Virgin Islands.
- **Mediterranean Coast** – Served as a traveling chef for clients exploring Italy, Greece, and the French Riviera.
- **Aspen, CO** – Provided high-end culinary services during the winter season for ski villa rentals.

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 Miami, FL


Education


Professional Culinary Arts Certification


Miami Culinary Institute

2017, Miami, FL


Skills

International cuisine and local ingredient sourcing 

Adaptability in remote or mobile kitchens 

Menu customization for dietary needs 

Event and special occasion catering 

Cross-cultural culinary knowledge 

Discreet and confidential client handling 