



# Leyya Lee

## Private/Yacht Chef

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📅 17/06/2002

### PROFILE

Enthusiastic and dynamic chef with a relentless dedication to personal and professional growth. Fueled by a strong work ethic, I am committed to constantly refining my grasp of culinary arts and techniques. My love for cooking spans across diverse cuisines, where I actively pursue perfection, rich flavours and consistency. Guided by a deep appreciation for sustainability, nose-to-tail principles, attention to detail and a keen awareness of seasonality, I continuously infuse these values into my culinary approach.

### QUALIFICATIONS/ ACHIEVEMENTS

Mixology & Bartending  
Stewardess  
Deckhand  
Highfield Level 2 Food Health & Safety  
STCW-10 incl. PDSD  
RYA Jetski  
VHF Radio  
IYT Superyacht Chef  
Advanced Galley Competence  
ENG1

### STRENGTHS

Communication  
Work well independently and in a team  
Adaptable  
Organised  
Fast-Learner  
Work well under pressure  
Resilient  
Energetic  
Focused



### › EDUCATION

#### (2016 - 2020) Elkanah House High School (IEB)

BD National Senior Certificate

English, Math, Afrikaans, Design, IT(JavaScript, Java, C#, SQL), EGD, Life Orientation

#### (2021) Sense Of Taste Chef School

Distinction 1 Year Advanced Certificate in Classic Food Preparation, Cooking, Baking and Patisserie Accredited by Highfield International

#### (2022) Superyacht Culinary Academy

IYT Superyacht Chef Certificate (Internationally Recognised)

### › EXPERIENCE

#### M/Y Topaz Private Charter (60 foot)

April 2024

Sole Chef

Seasonal menu creation for à la carte and platter menus  
Costing, budgeting and supplier sourcing

#### The Pot Luck Club - Cape Town

Feb 2023 - Aug 2023

Demi-CDP

Worked 14-16 hour shifts, four days a week  
Worked in hot section as well as pastry section  
Occasionally ran service for hot starter section and pastry section  
Training students that were working in the kitchen  
Interacting with guests about dishes and food (open-plan kitchen)  
Adhering to dietary requirements  
Busy, fast-paced kitchen with à la carte, tapas menu  
Catered functions occasionally  
Took orders for stock  
Stock Control  
Signing in and checking stock  
Assisting Executive Chef, Head Chef, Sous Chef & CDP  
Working in small spaces while keeping the space neat and clean as the kitchen is on show to guests  
Assisting other sections with service/prep if needed

#### Groot Pheasantkraal Wine Farm

Nov 2022

Commis

Worked 10-12 hour shifts with 2 days off  
Cooked in hot section for breakfast and lunch service  
Prepped items  
Stock control of fridge and dried goods  
In charge of bread section; Made ciabatta, other breads and pizza dough  
Prepped, baked and plated dessert items  
Plated cold dishes  
Made pasta doughs, rolled, cut and filled ravioli  
Adhered to dietary requirements by subbing ingredients and making a special dish



## CUISINES

Asian  
Italian  
French  
Mediterranean  
European  
Vegetarian/Plant-Based

## SKILLS

Knife Skills  
Baking/Pastry  
Sauce  
Cooking Techniques  
Time Management  
Filletting/Gutting Fish  
Plating  
Breads/Doughs  
Pastas  
Multi-Tasking  
Menu Planning  
Grill/Starting & Maintaining Fire  
Food Waste Reduction  
Dietary Requirements  
Costing, Budgeting & Provisioning  
Menu Creation

## HOBBIES/INTERESTS

Bouldering & Climbing  
Skateboarding  
Water Sports (SUP, Surfing, Kiteboarding, Wakeboarding, Swimming)  
Hiking  
Fitness  
Yoga  
Fishing  
Running  
Guitar  
Gardening & Plant Care  
Photography

## Superyacht Culinary Academy

### Course

Planning and execution of 3-course lunches/dinners for 1 1/2 weeks  
Wine tasting and theory  
Pairing wine with courses  
Menu and recipe development  
Provisioning, budgeting & costing  
Cooking different cuisines

May 2022

### Catered 5-Course Lunch At Client Residence

Menu Creation  
Prepping and cooking items in advance  
Ensuring enough equipment and prep for day of lunch  
Responsible for prep, cooking, mise en place and plating of course  
Assisting with cooking and plating on other courses  
Working within a team of 3 (Including Myself)  
Working in a small space; Engaging with guests about dishes  
Timing courses and communicating with servers

### Chefs Dinner

Responsible for prep, cooking, mise en place and plating of a course  
Assisted on prep, mise en place, cooking and plating of other courses  
Cleaning and setting up stations  
Accommodating for dietary and allergy requirements  
Engaging with guests  
Menu creation within a team

## Sense Of Taste Chef School

Feb 2021 - Dec 2021

### SA Pork Event

Prepping items for function  
Cooking, plating, assisting and serving in service  
Responsible for prepping, cooking and plating Amouse Bouche  
Cleaning and prepping stations  
Working within a team  
Engaging with guests  
Replenishing plates and cutlery

### Urban Playground (Commis)

Feb 2021 - Nov 2021

Worked shifts for restaurant at the end of the day 2-3 times a week till close;  
Occasionally prepped/cleaned restaurant in the morning before course started  
Preparing, cooking/baking various items on the menu  
Assisted Head Chef, Sous Chef & CDP's in service; Made pizza's in stonefire pizza oven, hot and cold dishes and served to customers  
Cleaning and prepping stations  
Mise en place  
Engaged with customers

## ➤ REFERENCES

### The Pot Luck Club - Cape Town

Executive Chef Jason Kosmas: jason@thepotluckclub.co.za | +27 82 979 9499

### Sense Of Taste Chef School

Principal Debs Ayub: debbie@senseoftastechefschool.com | +27 82 337 6240  
Head Chef Peter Ayub: +27 82 578 9029