

Ryan James Bergstrom

Steward / Cook

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(+33) 781 176747

USA Passport

Non-smoker



A driven, hard worker with a keen eye for details, with a passion for travel and adventure. Growing up close to the shores of Lake Michigan, I am happiest when on or in the water. Although relatively new to the yachting industry – I am a veteran in the high end hospitality industry. Since 2013 I have been held responsible for taking care of celebrities, political officials and the wealthy, in land based positions. Summer 2019 has been spent freelancing on various different yachts gaining as much experience as possible. During October and November I will be chef on an Atlantic crossing.

Qualifications/Education:

- STCW 2010 Basic Safety Training
- Barista Training course
- Basic Food Hygiene Certificate
- ENG1

Employment History:

16th- 30th July 2019

Interior Dayworker

MY Eminence, 78m

Assisted in packing owners possessions following sale. Given sole responsibility for coding, organising inventory projects in process of packing. Trusted with handling owner's jewellery, clothing and personal items unsupervised. Watch duties, interior detailing, pantry duty.

15th July 2019

Interior Dayworker

MY Aura, 36.6m

Cutlery/service polishing, stocking fridges and pantry for a 24hr turnaround.

9th-14th July 2019

Interior Dayworker

MY Eminence, 78m

Crew mess duties, cutlery/service polishing, pantry duties, interior detailing (letter of recommendation).

2nd-3rd July 2019

Interior Dayworker

MY Aura, 36.6m

Cutlery/service polishing, stocking fridges and pantry for a 24hr turnaround.

1st July 2019

Deck Dayworker

MY Ulysses, 116m

Washdown, pool cleaning, helicopter movement during a 24hr turnaround.

June 2019 Event Manager/Service steward Secrets de cuisine

Directly worked under an event chef Cedric Seguela, for a five day long, 12 hour day event. Conducting tasks that included; curating the service set up and presentation, handling parties up to 120 people, liaising between client and chef.

May 2019 Dayworker MY Golden Eagle, 46m

Engine room deep clean and detailing prior to a yacht show.

May 2019 Dayworker MY RoMa, 62M Interior detailing, turning the yacht around between trips. Vacuuming – walls and furniture, bar detailing, cabins & heads, detailed a glass elevator and salon's.

2018- May 2019 Server The Regional Kitchen, West Palm Beach FL,

I Worked under the renowned Chef Lindsay Autry; serving the high profile community of Palm Beach. Upholding standards of a 2 x Nominated James Beard Restaurant, learning at short notice detailed menus and wine lists. Barista skills and coffee service.

October 2018 Crew Cook MY Golden Eagle, 46M

Freelance onboard. Duties included; preparing crew meals during the chefs leave and helping organise BBQ's during the refit period in Rybovich Shipyard, FL. Cleaning and detailing galley and dry stores area.

2013-2018 Various hospitality and front of house professional positions.

In Michigan, Rhode Island and Block Island. Including lead server at an award-winning fine dining sushi restaurant.

Hobbies:

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| - Cooking | - Yoga | - Watersports |
| - Running | - Painting | - Hiking |

References:

Tatum Hummus, 2nd Stew MY Eminence +34 677 010 284

Cedric Seguela, Owner /Head Chef – Secrets de cuisine +33 681 498 296

Philip Hopson, Relief Captain - MY Golden Eagle philhopson@yahoo.co.uk +44 74 74 315 235

Vesna Choklo, Chief Stewardess – MY RoMa Head-interior@my-roma.net +34 634 316 133

Christian Lafluer, General Manager – The Regional Kitchen +1 561 557 6460