

CORNEL

EXECUTIVE CHEF

Location: Constanta, Romania

BUSINESS STATUS: Registered Sole Trader (PFA) – Available for B2B Invoicing & Independent Contracts

PROFESSIONAL SUMMARY

Highly accomplished Executive Chef with over 18 years of international culinary leadership experience across luxury cruise lines, private superyachts, and large-scale hospitality operations. Proven expertise in managing multicultural culinary teams of more than 160 professionals, delivering exceptional dining experiences while maintaining the highest standards of quality, efficiency, and guest satisfaction.

Demonstrated success in menu development, specialty fine dining operations, food cost optimization, and the management of multi-million-euro provisioning budgets. Extensive knowledge of HACCP and USPH food safety standards, with a strong record of achieving compliance excellence and operational integrity in demanding environments.

CORE EXPERTISE & TECHNICAL SKILLS

- **Culinary Leadership:** Fine Dining, Menu Engineering, Volume Catering, Banquet Execution.
 - **Compliance & Quality:** Level 3 Food Safety, HACCP Standards, USPH Audits, Safety Management.
- **Operations Management:** Cost Control, Provisioning Logistics, Inventory & Waste Optimization.
 - **Soft Skills:** Cross-functional Leadership, Problem Solving under High Pressure, Cross-cultural Training.

PROFESSIONAL CULINARY HISTORY

Executive Chef (Freelance Contracts via PFA)

2025 – 2026

Cruise Line (Large Passenger Cruise Vessels)

- Vessel: Carnival Magic (99k DWT) — May 2026 – Oct 2026
- Vessel: Carnival Valor (109 DWT) – Jan 2026 – Mar 2026
- Vessel: Carnival Liberty (99k DWT) — Nov 2025 – Jan 2026
- Vessel: Carnival Spirit (88k DWT) — Jun 2025 – Aug 2025
- Vessel: Carnival Panorama (188k DWT) — May 2025 – Jun 2025

Directed absolute galley workflows for high-volume luxury vessels carrying up to 4,000+ guests and crew, supervising over 100 kitchen professionals.

Successfully audited kitchen sanitation practices under full USPH/HACCP frameworks to hit perfect target scores.

Executive Chef

2023 – 2024

Cruise Line (Luxury & Expedition Vessels)

- MS Voyager Expedition — Sep 2024 – Dec 2024 (Mystic Cruises)
- Star Legend Luxury Yacht — Apr 2024 – Aug 2024 (Windstar Cruise Line)
- Star Breeze Luxury Yacht — Nov 2023 – Feb 2024 (Windstar Cruise Line)

Delivered bespoke five-star luxury fine dining menus, utilizing premium global ingredients and tailoring plates for elite private charters.

Executive Chef / Executive Chef

2021 – 2023

Fred Olsen Cruise Line

- Balmoral (Executive Chef) — Jul 2023 – Oct 2023 & Mar 2023 – May 2023
- Bolette (Executive Chef) — Dec 2022 – Jan 2023
- Borealis (Executive Chef) — Aug 2022 – Dec 2022
- Bolette / Borealis / Balmoral (Executive Chef rotations) — Jun 2021 – Jul 2022

- Supervised corporate multi-outlet operations, food margin analyses, and advanced recipe mapping.

Head Chef (Ro-Pax Fleet Operations)

2020 – 2021

Stena Line (European Routes)

- Vessels: Connemara, Kerry, Superfast X (Multiple rapid operational deployments between May 2020 and May 2021)

Managed kitchen logistics, structured menus, and fresh ingredient sourcing across European ports.

Executive Sous Chef / Sous Chef

2019 – 2020

Cruise Line

- Boudicca (Executive Sous Chef) — Oct 2019 – Apr 2020
- Balmoral (Sous Chef) — Mar 2019 – Sep 2019

Camp boss / Catering & Hospitality Manager

2016 – 2018

Island Offshore (Norway) & Bourbon Green mar (Cyprus)

- Island Condor (PSV Norway) — 10 distinct operational contract rotations throughout 2017–2018
- Bourbon Evo 808 & Bourbon Tern (Cable Lay / SSV Fleet) — Nov 2016 – Apr 2017

Managed end-to-end multi-disciplinary hospitality operations, budget allocation, inventory networks, and crew accommodation standards.

Sous Chef / Luxury Yacht Chef

2009 – 2015

Kiriacoulis Mediterranean, SYCA & Princess Cruise Lines

- Clio Yacht (98m), Amelis Yacht (83m), Blue Moon 2 Yacht (56m), Carpe Diem Yacht (56m), Hanikon Yacht (50m), Lyonesse Yacht (65m)
- Dawn Princess, Sea Princess, Ocean Princess, Star Princess (Princess Cruise Lines)

Delivered specialized custom high-end menus and plates for international VIP clients and luxury yacht charters.

CERTIFICATIONS & PROFESSIONAL EDUCATION

- **Ships' Cook Certificate:** Maritime Authority (No. 000434 / Valid to Oct 2028)
- **Supervising Food Safety:** Level 3 Certified (No. 123546HY76A / Valid to May 2028) & Level 2 Certified
- **Hygiene Course:** Level 3 Professional (Valid to May 2028) & Standard Hygiene (No limit)
- **Food Allergy Training:** Certified Specialist in Food Intolerances & Allergies
- **Maritime Proficiencies:** Advanced Fire Fighting, Medical First Aid, Crowd Management, Survival Craft (PSCRB)