



# Christina DeLorenzi

P.O. Box 3392  
Friday Harbor, WA 98250  
206-898-0328

Email: [cdelorenzir@gmail.com](mailto:cdelorenzir@gmail.com)  
Special Effects by Christina [Facebook](#) [Website](#)

## Current Employment History:

- 2022 - present Dept Head of the Galley on Research Vessel Marcus G. Langseth for Columbia University, NYC** - three month rotational schedule tending to the needs of University and Scripts marine biologists, their peers and the crew • Provisioning & procurement both domestic and abroad • Meal planning, cooking and cleaning • maintaining sanitation and MARPOL requirements.
- 2017– 2022 Chief Steward (Executive Chef) Conocophillips Polar Tanker Division •** Staff Scheduling • Provisioning & Procurement • Meal planning & Cooking • Cleaning • Safety Training and Protocol Development • Employee Evaluations • Interdepartmental communication and inner departmental record keeping
- 2007 – Present Chef Owner, Special Effects by Christina - Private Chef** ‘Have knives will Travel’ to any destination! • Provisioning for long trips on any type of Vessel or Home • Wedding Planner • Birthday's • Fundraisers • Intimate parties of two up to 500 people • Landmark occasions • Party Planning • Catering • Rentals
- 1991 – Present CNA: Certified Nurses Assistant** CPR Certified • Dementia Training • H.I.V. Training • Put together Caregiver Teams • Palliative Care

## Additional Employment History

- 1999 – 2015 LaCasse Maritime Crew Agency** - long term, temporary assignments as:
- **Chef, 125 ft Willard ‘Silverado’** A Hilton Family owned yacht used primarily for entertaining celebrities, VIPs and friends of the owners.
  - **Sous Chef/Stewardess** on 105 ft yacht ‘La Reina Del Mar’
  - **Sous Chef/Stewardess** on 120 ft yacht ‘Embark’ 1995 Codecasa flagged in London, UK
- 2009 – 2014 Sous Chef, San Juan Island School District** • Sous Chef for all public and private schools on island incorporating local organic foods for 4-500 children a day • Teaching Chef 1.0 and Chef 2.0 classes to High School Students • Fundraising and cooking for the Community Dinners to raise, awareness and funds, for our “Food for Thought” program • Assisted in Meal planning

- 1999 – 2001 Private Chef & Personal Assistant** 85ft. Broward 'Princess Consuela' Yacht owned by Mr.& Mrs. Browning of Browning Gun Foundation – Provisioned for trips from San Francisco to Hawaii to San Diego for crew of six. • Assisted in night watches • Arranged travel destinations • Catered parties at the Browning Estate and on the vessel in Hawaii • Chartered the boat for fundraisers and private parties • Handled ship lines along with stewardess duties
- 1996 – 1998 Merchant Marine**, American Hawaii Cruises 700ft. 'SS Independence' flagged in Honolulu, HI • Merchant Mariners Document based in Oahu • Served meals & cocktails daily on ship capacity of 1,073 • Ensured flowers onboard were in good condition • Worked rotating shift of 3 months on board with 6 weeks shore leave
- 1995 – 1996 Naturalist/crew/catering** for San Juan Excursions, Friday Harbor, WA • Entertained and educated tourists about sea mammals and other wildlife activities in Puget Sound • Prepared meals and helped cater special events onboard for private charters

**Volunteer Work:**

**Friends and Neighbors Association, Friday Harbor** - Eldercare Outreach  
**San Juan Island Food Bank**

**Education & Certifications**

- 2022 – Merchant Mariners Credential (SEPT 14 2022-27)  
 and TWIC exp. June 13. 2027 - Seattle WA  
 United States Passport exp July 27, 2032
- 2017 – 8 Hr. Hazmat training with NRC Friday Harbor, WA
- 2013 – CNA Certified Nurses Assistant - CPR certified, Dementia and H.I.V. training
- 2001 – STCW Training- Fremont Compass Maritime Training Services, Seattle WA
- 2001 -- 16 Hour Vessel Crisis Management and Human Behavior, Seattle WA
- 2001 -- NPFVOA Safety Program - Fire Prevention & Control Medical Emergencies
- 2001 – Traveling studies in Italy: Italian Wines & Cuisine
- 2001 – San Diego Nutrition Course by Dr. Fajioni
- 1998 – Chef Chai, Hawaii, studied Pacific Rim cuisine
- 1997 – Chef Hiroshi, studied Sushi/Japanese cuisine
- 1996 – Naturalist training, Friday Harbor, WA
- 1995 – AAS Business, SVCC Friday Harbor, WA

**References:**

Professional: **Rodger Ross, ConocoPhillips Captain**  
[rodger.steelhead@gmail.com](mailto:rodger.steelhead@gmail.com) 360-460-0958  
**Davis Lutz - Sailboat Charter Captain**  
[Dave@emeraldilesailing.com](mailto:Dave@emeraldilesailing.com) 360-317-5332

Personal: **Mimi Hudson** [MI2raconteur@gmail.com](mailto:MI2raconteur@gmail.com) 206-851-1248  
**Matt Chevalier** [spoonriverm@gmail.com](mailto:spoonriverm@gmail.com) 360-317-4820