

Katie Abrams

STEWARDESS

Date of Birth: 30.04.1998

Nationality: British

Phone number: +33 7 23 13 43 21

E-mail: katie.abrams@gmail.com

Location: Antibes, France

Visas: B1B2 visa expiring 24.02.2026

Languages: English and French

Driving licence: Yes

Visible tattoos: small ankle tattoo

Non-smoker/smoker: true non-smoker



PROFILE

Having spent 3 seasons learning both the housekeeping and service aspects of interior management, I am now ready to take on a position of a strong 2nd Stew. On my last yacht I have had a chance to really hone in my service skills and I have taken a WSET course to widen my wine and spirits knowledge. I am a very hardworking and loyal person and I always try to learn as much as I can from any situation.

QUALIFICATIONS AND CERTIFICATES

- STCW expiring 09.02.2024
- ENG1 expiring 13.03.2024
- Food Safety and Hygiene Level 2
- Bachelor's Degree in Events Management
- FSA Food Allergy Course
- PDSD
- WSET Level 1

SKILLS

- Good wine knowledge
- Barista skills
- Flower arrangement skills
- Plated service
- Silver service
- Family service
- Garment care
- Extensive knowledge of cleaning products used in the interior
- Good communication skills

EXPERIENCE

M/Y Pavilion | 64m | Stewardess | Private | April 2021 - Sept 2022

On board Pavilion, I have done 2 busy summer seasons where we have cruised mostly Greece and Italy. Each boss trip was approximately 1-2 months during which time our Interior Department of 5 was working very hard to provide the best experience. As one of the Stews, I have assumed a position rotating between laundry, housekeeping and service, which has given me an opportunity to get a good grasp of each. Here I was able to really hone in my service skills, learn different service styles and execute intricate table settings.

M/Y Slate | 52 m | Stewardess | Charter | Feb 2020 – Nov 2020

I joined this yacht a few months before the start of the Mediterranean season and this is where I experienced my first yachting season. I've spent most of my time doing laundry and housekeeping along with plant care but I would also help with service whenever there was an opportunity for it. Spending 9 months on board Slate has given me an opportunity to get to know the processes and products to use on board yachts, as well as giving me a base yachting service knowledge that I can work upon.

LAND BASED EXPERIENCE:

Emerald Bay Hotel | Server | April 2018 – Dec 2019

I worked as a server in the restaurant of the Emerald Bay Hotel on the Cornish coast. It is an upscale restaurant serving both the hotel guests as well as visitors.

HOBBIES AND INTERESTS

Growing up on the coast of England, I have always spent a lot of time outside, exploring the little coves and finding places to read or surf the waves. Surfing is something I still do whenever I get a chance and I am also a very big plant enthusiast – taking care of and propagating plants is something I've done since I was very little. Now that I have started my yachting career, I also caught the travel bug and I am really into visiting places and studying different cultures.

REFERENCES

Katie Davies | Chief Stew | M/Y Pavilion | +33 6 42 56 21 66 | chiefstew@yachtpavilion.com

Taylor Miles | Chief Stew | M/Y Slate | +44 5 32 22 45 33 | chiefofficer@myslate.com

Bill Evans | Staff Manager | Emerald Bay Hotel | +44 5 32 21 56 33 | staffl@emeraldbay.com