# Sofia Alvarez

#### CHIEF STEWARDESS

Phone number: +33 7 33 43 46 89 E-mail: sofia.alvarez@gmail.com Date of Birth: 30.04.1987 Nationality: Argentinian Visas: B1 visa Languages: Spanish and English Driving licence: Yes Visible tattoos: no tattoos Non-smoker/smoker: non-smoker



## PROFILE

Having spent over 14 years in the industry I understand the need for high attention to detail, exceptional guest care, hard work and adaptability. My University degree in Business has also allowed me to get a strong grasp of running an interior department in the most efficient way. My management style relies on coaching and empowering my team to both expand their skill set and ensure a high-end guest experience.

# QUALIFICATIONS AND CERTIFICATES

- STCW expiring 09.02.2024
- ENG1 expiring 13.03.2024
- Food Safety and Hygiene Level 2
- Bachelor's Degree in Business & Tourism
- Proficiency in Security Awareness

- FSA Food Allergy Course
- PDSD
- WSET Level 2
- Leadership and Management Course
- Cigar Sommelier certificate

#### SKILLS

- Excel Intermediate
- QuickBooks
- Voly
- Crew Planner

- Strong leadership skills
- Excellent organisational skills
- Extensive etiquette knowledge
- New-build experience

## YACHTING EXPERIENCE

#### March 2020 - Nov 2022 | M/Y Ephemeral | 64m | Charter | Chief Stewardess

A very busy charter yacht with a long Med season, cruising mainly France, Italy and Croatia. I have done 3 busy summer seasons with back-to-back charters with up to 14 guests. I was running the Interior Department with 4 Stews and during my time on board I have implemented Interior SOP's, managed Interior budgets and accounts and trained the junior Stews.

#### April 2018 – March 2020 | M/Y Dulcet | 52 m | Private (New-build) | Chief Stewardess

Privately owned new-build dual-season yacht running with 14 crew, 5 of which were part of Interior. I led the full set-up of the interior, operational manuals and crew recruitment from inception. I liaised closely with the owner on purchasing items, maintained a strict budgeting system and navigated unique challenges inherent to this new-build project. My role encompassed compliance, HR, budgeting, communication with stakeholders and operational duties, resulting in a successful new build yacht launch.

#### Feb 2015 – March 2018 | M/Y Incandescent | 72 m | Charter | 2nd Stewardess

Busy single Med season charter yacht running with 24 crew, 9 of which were part of Interior. During my time here we have undergone a 6-month yard period that included updates to the interior. I have assisted the Chief Stew in liaising with the contractors and organising the interior. During my 3 years on board, I have also helped train 5 junior Stews in both service and housekeeping as well as cigar and wine knowledge.

#### Feb 2012 - Nov 2014 | M/Y Foxbox | 69 m | Private | Service Stewardess

Private yacht based in Fort Lauderdale and operating with 24 crew, 9 of which were part of Interior. The owner lived in the area so he would often stay onboard and occasionally host parties for up to 26 people. We had lovely owners that had high standards and enjoyed fine dining, wine and cigars.

#### June 2008 – Jan 2012 | M/Y Eudaemonia | 56 m | Private | Stewardess

Private yacht based in Barcelona and operating with 14 crew, 4 of which were part of Interior. We spent summers cruising Spain, France and Italy. This was my first permanent Stew position and I was lucky to work alongside a very skilled and professional Chief Stew who enabled be to learn and get a good grasp of both service and housekeeping during my 4 years onboard.

## LAND BASED EXPERIENCE

#### Feb 2007 – April 2008 | Noche de Plata | Bartender & Mixologist

A high-end cocktail and cigar bar in Mar del Plata, Argentina, where I worked as a bartender and mixologist.

#### HOBBIES AND INTERESTS

I enjoy city photography and I often go on weekend trips exploring new places with my camera. I also have a great passion for cigars, which is something that was passed down to me from my father. Cooking is another passion of mine and I often have my friends over for some home-cooked meals.

#### REFERENCES

Chester Tapia | Captain | M/Y Ephemeral | +33 6 42 56 21 66 | captain@yachtephemeral.com Trey Chavez | Captain | M/Y Dulcet | +44 5 32 22 45 33 | captain@mydulcet.com Regina Whittle | Chief Stew | M/Y Incandescent | +44 5 32 22 45 33 | cs@myincandescent.com Faye Little | Chief Stew | M/Y Foxbox | +44 5 32 22 45 33 | chiefstew@foxbox.com Marina Bass | Chief Stew | M/Y Eudaemonia | +44 5 32 21 56 33 | chiefstew@eudaemonia.com