

Aurélien DESGURSE

CHEF STEWARD OR STEWARD POSITION
AVAILABLE FROM 15/05/2025



Dynamic and service-oriented hospitality professional with a background in luxury hotel management and a passion for the boat industry. I bring a refined sense of service, attention to detail, and a multicultural mindset gained through international experiences. I am currently seeking a Chef Steward or Steward position on board a motor or sailing yacht, where I can contribute my professionalism, discretion, and enthusiasm for excellence.

- 📅 27 years old
- 🇫🇷 French
- 🏠 Aix-en-Provence
- 📄 Boat License
Driving license (B & A2)
- ✉ aureliendesgurse@gmail.com
- 📞 +33786531203

LANGUAGES

French
Native

English
Advanced

› TOEIC : 890/990

Spanish
Basic

CERTIFICATION

CFBS STCW10

Valid until 12/06/2025

Currently looking to take the CFBS refresh between now and then

Medical check-up

Valid until 31/05/2026

SOCIAL NETWORKS

in @aurélien desgurse

EDUCATION

- **Professional Development Program**
June 2021
[Cornell School of Hotel Administration](#) Ithaca, United States
- **Master of Science in Hospitality and Tourism Management**
From September 2020 to December 2021
[ESCP Business School](#) Madrid, Spain ; London, England
- **Bachelor's degree in International Hotel & Tourism Management**
From November 2015 to June 2018
[Vatel International Business School](#) Nîmes, France

PROFESSIONAL EXPERIENCE

- **Barman / Waiter**
April 2025 [L'Envie Café Glacier](#) Saint-Quentin-la-Poterie, France
 - Provided customer service by taking orders, serving drinks, and ensuring customer satisfaction, cashing in customers
 - Maintained cleanliness of bar area and restocked supplies as needed
- **Maitre d'hotel**
From July 2024 to October 2024 [Nadur Events](#) Paris, France
 - Organised and executed multiple successful events, including a wedding, corporate cocktails, private dinners, etc.
 - Managed a team of 2 to 15 staff members in high-end events
- **Finance Project Manager**
From February 2023 to June 2024 [Paris Society](#) Paris, France
- **Corporate real estate consultant**
From October 2021 to January 2023
[BDO Real Estate](#) Marseille, France
- **Chef de rang**
From May 2019 to October 2019
[The Europe Hotel & Resort 5*](#) Killarney, Ireland
 - Managed a rank with demi chef de rang, commis and runners
 - Cashed in customers and handling the till
 - Managed customer satisfaction

PROFESSIONAL EXPERIENCE

● Waiter

July 2018

[Sofitel Vieux port 5* & InterContinental Hotel-Dieu 5*](#) Marseille, France

- Extra in hotels restaurants and banqueting services

● Chef de rang

From November 2018 to January 2019

[Restaurant Alexandre 2* \(Chef: Michel Kayser\)](#) Garons, France

- Compiled and monitored high quality standards
- Provided customer support and advice

● Student trainee

From November 2015 to June 2018

[Hôtel Vatel & Spa 4*](#) Nîmes, France

- Hotel: Night audit, Receptionist, Reservation service, Housekeeper
- Cuisine: Gastronomic restaurant, Banquet, Pastry, Brewery, Breakfast
- Service: (Gastronomic restaurant-Banquet-Brewery): Maitre d'hotel, Chef de rang, Bartender

● Intern in Front Office

From May 2017 to October 2017

[Sofitel Singapore Sentosa Resort & Spa 5*](#) Sentosa, Singapore

- Defined the appropriate treatment for VIPs
- Planned room layout and managed complaints

● Intern in Front Desk

From August 2016 to September 2016

[Hotel Ile de la Lagune 5*](#) Saint-Cyprien, France

- Used hotel reservation program to issue guests' bills
- Managed restaurant and hotel bookings
- Customised the customer experience

● Intern in F&B

From June 2016 to July 2016

[L'Almandin 1* \(Chef: Christophe Schmitt\)](#) Saint-Cyprien, France

- Organised and managed private dinners
- Acted as breakfast Manager
- Awarded 1 Michelin star

VOLUNTARY EXPERIENCE

● Volunteer work

From February 2019 to March 2019

[Makers Valley Collective](#) Johannesburg, GT, South Africa

- Organisation of a youth exhibition
- Creation of children activity
- Promotion of the collective well being