



Chef Scotty Wagner

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Fort Lauderdale, Florida

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OVERVIEW

Chef Scotty is a seasoned executive chef with over two decades of experience in high-end catering events and private dinners. He has worked in diverse locations, from remote luxury islands to celebrity estates. Known for his artistic talents, contagious laugh, and boisterous personality, Chef Scotty is committed to environmental sustainability and has an exquisite epicurean palette with formidable adaptations in all styles of cuisine. He is currently seeking freelance work or a position with an amazing team where he can excel and utilize his diverse skill set to exceed expectations for the principal, guests, management, and crew. Chef Scotty is completely dedicated to creating an extraordinary culinary experience and sharing positive vibes.

ATTRIBUTES

Bilingual Spanish | Team Oriented
Natural Leader | Team Oriented
Supreme Work Ethic | Passionate
Exceptionally Adaptive | Realistic
Artistically Gifted | Compassionate
Insightful | Excellent Problem Solver
Sense of Humor | Authentic Integrity
Proficient Time Management



EXPERIENCE

M/Y SOLEMATES (36m)

Seasonal Head Chef June-November 2024, Cape Cod

- ❖ Successfully executed multiple high-profile events on board, seamlessly catering up to 30 guests with top-tier service.
- ❖ Maintained consistent performance and culinary excellence throughout all voyages, demonstrating resilience and adaptability to sea conditions.
- ❖ Setup systems of inventory, equipment maintenance & sanitation.
- ❖ Played a key role in the Fort Lauderdale International Boat Show (FLIBS) yacht debut, skillfully serving VIP guests & LUX Management.

M/Y ELA (55m)

Interim Head Chef, Dec 2023-April 2024, Nov 2024-Jan 2025, Caribbean

- ❖ Executed four high-end charters & owner trips exceeding all expectations.
- ❖ Created healthy & innovative meals for crew members.
- ❖ Set up a system to convert the galley from kosher to non-kosher.

INDULCHI / CHEF SCOTTY CONSULTING

Owner, April 2018-October 2023, Madison, Wisconsin

- ❖ Established Indulchi as Wisconsin's premiere caterer in less than four years before deciding to sell & return to the private sector.
- ❖ Volunteer Executive Chef for Little John's Food Pantry during Covid serving twelve hundred meals per day for under privileged children.
- ❖ F&B Consultant for Stoughton Country Club & The Baker House.
- ❖ Created a post Covid pop-up restaurant with VOMFASS & Delectable.
- ❖ Executive Chef/Consultant for Coachman's Golf Resort catering up to three events on-site per day & a three hundred-seat restaurant & bar.

M/Y MUCHOSMAS (43.9m)

Freelance Head Chef, January-February 2023, Caribbean

- ❖ Exceeded owner expectations with integrated dietary restrictions.
- ❖ Remotely sourced specialty food items upon last minute requests.
- ❖ Participated in all safety drills and rotation of night watch.

M/Y ST. DAVID (60m)

Interim Head Chef, December 2022-January 2023, Caribbean

- ❖ Executed same-day daily menus as chosen by guests including 100-person New Years Eve event.
- ❖ Two exclusive back-to-back charters with a four-hour turnaround time.
- ❖ Executed three days of children cooking classes for two hours each.

ACCOLADES

Graduated Salutatorian
At the prestigious California
Culinary Academy, 2001

Co-Created & Served on Board of
Slowfood Urban San Diego, 2009

Featured in Culinary Careers,
by Smilow & McBride
published by Clarkson Potter
May 2010

Named "Top 50 People to Watch"
San Diego Style Magazine, 2010

ChileCo Catering awarded Top
Caterer San Diego Magazine, 2010

REFERENCES

Captain Troy Dougherty
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Captain Matthew Collier
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KG ENTERPRISES

Estate Manager/Private Chef 2017-2018, Chicago, Illinois

- ❖ Moved principle out of three 10,000 sq. ft homes within four months.
- ❖ Managed three estates and simultaneously performed chef duties for the Principals, three-year-old son & twelve-year-old daughter.
- ❖ Oversaw the build-out of a 7,000sq. ft, luxury Chicago penthouse flat with Three separate staff quarters and extensive luxury additions.

CAPTECH INC.

Private Chef/Estate Manager, 2014-2017, Houston, London, Aspen, Maine

- ❖ Lived on site with the Principal and assisted in all daily business operations.
- ❖ Accommodated extensively evolving dietary restrictions and travel itineraries.
- ❖ Managed housekeeping and performed white glove service.
- ❖ Appointed to Vice President of Sola Sweetener by the Principal and tasked with resolving the company's financial failures within six months.

OVERYONDERCAY

Executive Chef, 2014-2017, Exumas, Bahamas

- ❖ Participated in transitioning the island kitchen from household to commercial utilization and chartering for one million per week.
- ❖ Resided on the 72-acre private island in shared cabin
- ❖ Initially started as Executive Chef and transitioned into food & beverage role for the company, eventually serving as the Principals private chef.
- ❖ Assisted S/Y Marie and S/Y Tenacious Chefs and supervised the two island kitchens executing cuisine for charters of up to forty guests

CHILECO CATERING / EDEN RESTAURANT

Owner/Executive Chef, 2004 -2014, California

- ❖ Catered many events for A-list celebrities such as Matthew McConaughey, Justin Timberlake, Kobe Bryant, and billionaires from Bill Gates & beyond.
- ❖ Performed all facets of food & beverage operations for the 24,000 sq ft. complex and managed sixty employees, oversaw all planning & logistics for menu development, marketing & strategic planning.
- ❖ Trained Job Corps disadvantaged LA youth in integral culinary program.
- ❖ F&B Consultant for GOOD2B, Wangs Kitchen, Pantai Inn & several Vineyards.

EDUCATION

- ❖ California Culinary Academy AOS Culinary Arts Degree, 1999-2001
- ❖ University of Wisconsin LaCrosse, Wisconsin, 1994-1998
Major: International Marketing & Business, Minor: Spanish
- ❖ Bluewater Fort Lauderdale, Florida, 2022 STCW / PDSD / ENG1
STCW BST (A-VI/1) – Basic Training Certificate (PST, PFFF, EFA, PSSR)
STCW Designated Security Duties (A-VI/6-2)