

Barbara Gold
USA Passport
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EXPERIENCE

April 2023-November 2023

Executive Chef

Shrewsbury River Yacht Club, Fair Haven, NJ

6-month contract

Responsible for everything including but not limited to:

Menus, staffing, provisioning, prepping, cooking for ala carte service

Responsible for menus and all aspects of club events and private events at club

Specialty diets welcome.

Freelance Private Chef for Sailboat Regattas and Vacations

Clients: SY *Hound*, Custom 70, Kinsale, Ireland – 8 Guests

SY *Parallax*, Hinkley 64, Transport – 12 Guests

SY *Broadsword*, Swan 48, Block Island, RI – 22 Guests

SY *Rima2*, Farr 60, Block Island, RI – 16 Guests

SY *For Sail*, J29, Key West, FL – 12 Guests

SY *Brain Cramp*, J24, J24 Worlds, Sardinia, Italy – 5 Guests

SY *Sinn Fein*, Cal 40, Bermuda – 8 Guests

SY *Mustang*, NY42, Block Island, RI – 14 Guests
SY *Mahalo*, NY42, Block Island, RI – 18 guests
MY *Lady Laura*, 135', Palm Beach, FL – various guests
SY *Leading Edge*, J35 and J109, Houston, TX – 8-14 guests
SY *Sirona*, Tripp 72, Newport, RI – 6-12 guests
SY *Beau Geste*, TP52, Block Island, RI – 22 guests
MY *The Cabana*, *Sunseeker90*, New England Summer
MY *Time Out*, San Lorenzo 106, Bahamas – 10 guests
MY *Scorpio2*, various amount of guests, NY Harbor
Various Caribbean charters: USVI, BVI, Windward Islands, Leeward islands, etc.

Responsibilities include provisioning, menus, hors d'oeuvres and all meals.

March 1998 - Present

Private Chef

GourmetBarbara, LLC., Red Bank, NJ

Responsibilities include menu planning, budgeting, staffing, prep, cooking, organize events from 6 to 600 Guests. Specialty diets welcome.

2024

Private Chef

Work for German Ambassador to Caribbean,
Events ranging from 6 to 100

September – November 2017

Private Chef

Bruce Springsteen and the E Street Band, Asbury Park, New Jersey
Daily meals for entire band in New Jersey. 100 Guests

September 2005 – May 2006

Private Chef

Residence, Rumson, New Jersey
Daily dinner for 8 Guests.

August 2003 – June 2018

Head Banquet Chef

Kessler's Caterers, Elberon, New Jersey
Prepare all foods and desserts for special events. Events ranging from 20 to 1000 guests

February 2003 – Nov. 2003

Private Chef

Residence, Colts Neck, New Jersey
Daily dinner for 7 Guests.

April 2002 - October 2002

Chef Garde Manger

Due Process Stable, Colts Neck, New Jersey
Responsible for plate presentation. Creative freedom.
Other responsibilities included, but not limited to: opening Clubhouse, prepare breakfast, organize, setting up and cook morning buffet, prep and cook a la carte lunch and/or dinner service, organize special buffet events, cocktail parties, track inventory, walk-ins,

reach-ins and freezers, bake cookies (vegan and regular) daily, prep cafe for daily service, weekly Sunday buffet, input on creating menus for various special events, dinners and weekly specials, etc.

September 2001 - Present

Food Stylist

Freelance: On set for television segments ("Today in New York"), photography studios, book signings and at-home projects.

March 1986 - 2000

Graphic Designer

Responsibilities include creation of design and layout for covers and interior of "coffee table style" cookbooks for various publishing houses. Involved in proofreading recipes and collaborating with artists to finalize every page in books.

TRAVEL: East/West Coast and Southwest of USA, England, Holland, Switzerland, Germany, Austria, Italy (Sardinia and Elba Island), Mallorca, France, Brazil, Argentina, Chile, Bahamas, Tobago, Bermuda, Bahamas, all Caribbean and West Indies Islands.

PERSONAL INTERESTS: International Sailboat Racing

Client recommendations available at your request.