

PERSONAL DETAILS

Tel: +44 07891956924

Email: georgina.samson@hotmail.com

Nationality: British

Date of Birth: 29/04/1997 Current Location: Palma Availability: Immediately

Driving Licence: Full UK Licence **Visa**: B1/B2 Exp: 29/01/2034 **ENG1**: Exp: 01/05/2027

Seafarer Discharge Book: Cayman

Islands

Health: Good health, Non-smoker,

Covid 19 vaccinated.

Tattoos: 1 visible, very small, inner left

ankle.

TRAINING & CERTIFICATES

- STCW Basic Training: Exp: 28/10/28
- MCA Proficiency in Designated Security Duties
- RYA Powerboat Level 2
- RYA Tender Operator
- RYA Proficiency in Personal

Watercraft

- RYA Short Range Radio Certificate
- RYA Competent Crew course
- Mental Health and Wellbeing Training for Seafarers
- RYA First Aid Training
- UKSA Crew Training Certificate

GEORGINA SAMSON DECK/STEW

PERSONAL PROFILE

I've lived in Cornwall for the past 6 years, where being surrounded by the sea inspired me to pursue a career onboard. I completed a Sailing Competent Crew course in Portugal, which I thoroughly enjoyed. I'm a hardworking, goal-driven individual eager to continue my yachting career as a Deck/Stew. I enjoy challenges, love learning new skills, and am enthusiastic about growing within the industry.

MARITIME EXPERIENCE

Odessa II | 73m MY | January/February 2025

29th – 7th Scrubbing clean and staining wooden furniture, teak scrubbing, polishing the superstructure, inboards of the deck and tender, polishing stainless steel.

Cat Tua 24m Catamaran | January 2025

2nd - 23rd Preparing the interior for its next charter, cleaning and detailing the vessels, overseeing housekeeping, laundry and provisioning.

Additionally, I was assisting with various deck tasks to help the team.

Ikigai 26m SY | December 2024

21st - 22nd Scrubbing teak, help putting the new main sail up and tender driving.

M'BRACE 75m MY | December 2024

16th - 20th Scrubbing teak, wash downs, polishing stainless steel and detailing deckchairs.

Antigua Charter Yacht Show 2024 - I did voluntary work as a PA for Elizabeth Lee who runs and judges the Yacht Chef Competition. Helping with organising events, time management with all the vessels that were in the competition.

Sailing Competent Crew | RUsailing | May 2017 - We went through knowledge of sea terms and parts of a boat, rigging and sails, sail handling and ropework. I was lucky enough to do the course in Portugal and loved sailing for the day and arriving in new places.

Crew Training | UKSA | October 2023 - This 3-week course included crew training deck work, look out and watch duties, tender duties and safety procedures. Vessel care and maintenance, plus basic repairs and cleaning.

RYA Tender Operator | UKSA | October 2023 - In this course we covered passenger safety, day and night pilotage, emergency situations, equipment/vessel types and situation appraisal. I enjoyed going out at night as I found it very interesting identifying vessels and buoys by lights.

I've experienced sailing boats as my father is a day skipper and have been sailing off Antigua and Barbuda for 12 days (2017) and Croatia for 10 days (2021), with my dad and brother, either mooring up or anchoring each afternoon and sailing again the next day.

SKILLS

- Customer Service
- Barista
- Bartender
- Time Management
- Creativity
- Communication

HOBBIES & INTERESTS

I am a very active person and like the outdoors no matter the weather. When living in Cornwall I enjoyed going on long coastal walks, surfing, paddleboarding and exploring new places. I'm the type of person who loves going to the beach and play frisbee or rounders with a group of friends and watch the sunset. A hobby of mine is photography, so I enjoy taking lots of photos of my surroundings, with my film cameras as well.

REFERENCES

Borja Infante Riol | Captain of Cat Tua

Mobile: +34 679006802

E-mail: cattuacaptain@gmail.com

Daniel Muller | 2nd Chief Officer of

M'Brace

Mobile: (+44)7975533831

E-mail: 2ndofficer@mbraceyacht.com

Captain Chris Lee | Director of Antigua

Acquera Yachting Mobile: +1 (561)337-0083

E-mail: cleegb@aol.com

Mr. Liam Edwards | F&B Manager of Idle Rocks & St Mawes Hotel Mobile:(+44)7858288756
E-mail: liame708@gmail.com

LAND-BASED EXPERIENCE

The Scran & Scallie Restaurant | Supervisor | 03/2025 – 05/2025

- Working at one of Tom Kitchin's gastro restaurant that is listed in the Michelin Guide.
- Serving guests to a high standard with good knowledge of explaining the dishes.

St Mawes Hotel | Supervisor | 10/2021 - 04/2023 | 05/2024 - 11/2024

- Was promoted to restaurant supervisor after only 3 months.
- Supporting and leading the team to deliver an excellent standard of service.
- Learning from and helping my manager with hotel administration.
- Part of my role was also to meet and greet hotel guests for checking in and presenting final account at checkout.

Bird in Hand Pub & The Old Library Cafe | Bartender/Barista/Waitress | 12/2023 - 03/2024

- Pub work for an independent foodie pub and bistro cafe.
- Fully trained barista.

The Idle Rocks Hotel 4* | Bartender | 04/2023 - 10/2023

- Trained in signature and classic cocktails to a high-quality standard and service at a 4-star Relais & Châteaux hotel.
- Placing orders for the bar restocking and overseeing the open and close bar routines.

Hubbox | Waitress | 05/2021 - 10/2021

• Supporting new members of staff and colleagues and giving great customer service.

Bird in Hand | Bartender/Waitress | 07/2020 - 11/2020 (part time)

Pub work for an independent foodie pub.

Dominos | Delivery Driver | 04/2020 - 11/2020 (part time)

• Trained in food safety and food allergies.

National Citizen Service | Team Leader | 07/2017 - 09/2017

- Provided leadership and direction for a group of 15 to 17-year-old students.
- Organised a range of activities to support students to become more aware of their ability to contribute to their local community.
- Oversaw and ensured the inclusion, safety and general welfare of all involved.

Co-op Food | Sales Assistance | 09/2015 - 05/2021

- Completed all training requirements such as health and safety, sales of restricted products, conflict avoidance, data protection modules.
- Engage with customers and where any issues arise immediately help solve the situation.
- Have been trained to complete the morning bakery operation.