

## **NATALIE VALENZUELA.**

Nationality: Australian & Chilean

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Languages: English & Spanish

B1B2 & Schengen Visa

International drivers license

<https://www.natalieinthekitchen.com> -(food & folio)

[@Brunchbarpucon](#)



### **EDUCATION.**

STCW Basic training

ENG1 – Medical Certificate

Level 2 Award in Food Safety

Divemaster PADI- Completed November 2016

Swinburne University – Bachelor of Arts in Media & Communications

### **ABOUT ME.**

I am a traveling private chef, writer, and culinary experience producer with over 20 years of experience in hospitality, event planning, and gastronomy. I specialize in creating seasonal, locally inspired menus for private clients, retreats, and events of all sizes, from intimate dinners to large-scale celebrations of up to 300 guests.

In 2020, I founded *Brunch Bar*, a café in southern Chile focused on fresh, local ingredients. My background includes working as a private yacht chef, as well as cooking in remote environments such as ranches in Wyoming and Patagonia, often over open fire and off-grid.

I am both restaurant-trained and self-taught, with a passion for wholesome, colorful, and nourishing food. Prior to my culinary career, I worked in publishing and digital media as a writer.

I bring a thoughtful, organized, and heart-centered approach to my work, valuing positive environments and meaningful connections through food and shared experiences.

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### **EXPERIENCE:**

#### **Estancia Ranquilco, Chef, Freelance Mar 2026 12 days Neuquén Province, Argentina**

Off the grid chef, working with minimal ingredients, All grown on site, Real farm to table. outdoor Fire oven, river side fire cooking, day pack trip . Lunch, Dinner, Desserts, sweet treats, bread, cheese making from powdered milk, yogurt making.

**Wedding catering Catalina & Bernardo February 2026 40 people Pucon, Chile  
Birthday Fernanda Pizzaro 18 people, Anna Maria 12 people, Nicole 16 people; full  
catering and event planning. March 2026**

**Ranchlands LLC, Camp Chef, April -July 2025. Wyoming**

Prepared three high-quality meals daily, all from scratch, including bread and desserts

Cooking over open fire at Basecamp

Developed weekly meal plans, balanced local/regional ingredients with bulk supplies, and management of grocery budget.

Maintained a clean, organized workspace, train and coordinate with Camp Hands, and ensure smooth kitchen operations. Engaged with guests, creating an elevated dining experience, accommodating to dietary needs and special occasions.

Ensured food safety, follow cleaning schedules

Collaborated with hospitality staff, supported camp operations, and upheld Ranchlands' standards of professionalism and guest service.

**Content Creation & Storytelling;** Documented the Ranchlands food experience through blog posts, social media content, and newsletters.

Captured and shared photos and videos of meals, behind-the-scenes kitchen moments, and outdoor cooking experiences.

Wrote recipes, chef insights, and stories about the ranch's culinary philosophy for marketing materials.

**Social Media & Brand Presence** Contributed to Ranchlands' social media, focusing on food, guest experiences, and seasonal ingredients when possible.

**Guest & Community Engagement;** Hosted cooking demonstrations for guests, teaching them about open-fire cooking, bread making, or Ranchlands' food culture.

Engaged with guests by sharing food stories, explaining ingredient sourcing, and discussing the connection between food and the land.

Built relationships with local farmers, suppliers, and food enthusiasts to expand outreach efforts.

**Wedding catering Kendra Astorga & Eli Castleberry, 270 ppl, Pucon, Chile. January 3-4 2025**

I was offered the opportunity to cater a wedding for 270 people, buffet style, in the volcanic region in the south of Chile.

- Running a team of 10 cooks.
- Creating a menu with cocktail, ceviches, crab canapes, breads, dips, charcuterie, 7 salads, 4 sides, desserts, salad dressings & homemade sauces.
- Taco bar for the evening/night festivities.
- Sourcing quality produce all local to the area.
- Prepping a communal space into a kitchen.
- Plating food on the serving dishes and explaining to team how to plate. Maintain mise-en-place for efficiency & cleaning.
- Food storage with limits.
- Replenishing serving dishes.

- Maintaining high standard of food presentation continuously through out the day & night.
- Kindness, patience, efficiency always.

**Catalina 43Mt Sailyacht Sole Chef 8 crew 8 guests May 2024 October 2024**

- Cooking breakfast, lunch & dinner for crew & guests on guests trips.
- America's Cup
- Provisioning & cooking for crossings, guests trips.
- Cooking lunch & dinner for crew at port & weekends.
- Basic lines and fenders.
- Helping in washdowns.
- Safety drills & watches.
- General galley and fridge deep clean maintenance.
- BBQ prepping for 14 people on guests trips aboard the yacht.
- Participating in guest outings.

**Mystery, 34Mt Sail Yacht. Sole chef for crew. May 2024**

- Prepping, cooking nutritious lunch & dinner for crew.
- Organizing the galley and keeping it clean.
- Menu planning for guest trips
- Private birthday catering at guest villa for 12 people
- Basic lines and fenders, basic winch work & deck maintenance
- Wash downs
- Watches

**Radiance, 37Mt Sail Yacht. Sole chef for 6 crew. February**

- Prepping, cooking nutritious lunch & dinner for crew.
- Organizing the galley and keeping it clean.
- Weekly Provisioning.

**4A Yacht, 38m MY- Private. Sole chef for 6- 8 crew. December- February**

- Prepping, cooking nutritious lunch & dinner for crew.
- Cooking with dietary & allergy requirements,
- Organizing the galley and yacht after 3 years in a shipyard period and refit.
- Cleaning of decks and washdowns.

**Naya 7- 34.1m San Lorenzo MY - Private. Sole chef for 5 crew & up to 8 guests. Seasonal : June- October 2023 +4000 nautical miles**

- Prepping, cooking nutritious & delicious breakfast, lunch & dinner for crew & guests.
- Gluten, dairy free when necessary
- Last minute on call lunch or dinners for owner and friends.
- Bread baking, baguettes, ciabatta, focaccia, loaves.
- Cakes, cookies, tarts, desserts.
- Seasonal, local( when available ) Italian, American, Greek, Mediterranean, style food. Sometimes curries & salted fish, juicy steaks & delightful salads.
- Buffet, light, creative, fresh.
- Cooking whilst on passage.
- Provisioning in Spain, Greece, Croatia, Italy & SOF.
- Galley cleaning 3 times a day.

- Menu planning.
- Efficient & organized use of provisions.
- Preparing galley for brokers at Cannes & Monaco boat show.
- Efficient & organized food storing.
- Service when necessary.

**Bystander – 138' Escort Vessel – Freelance, chef assistant. 16/17 th June 2023**

- Prepping food for season.
- Assisting with provisions & deliveries
- Galley cleaning
- Seafood prep for dinner

**Dream Yacht Charter- Chef & stewardess . 20-24th June 2023**

- Cooking breakfast, lunch & dinner for clients & captain.
- Cleaning the kitchen & maintaining communal areas clean.
- Participating in water activities with family / clients

**Activ of London Tallship, Tenerife – Crew cook, stewardess & deckhand. 22 May - June 13 2023**

- Cooking for crew & galley maintenance
- Sourdough baking, lunch & dinner.
- Provisioning for 5 week trip to Denmark
- Caulking deck & exterior boat
- Drawing up map of boat
- Extensive cleaning of interior
- Basic Laundry
- Sanding & painting deck
- All round maintenance of 1951 Schooner
- Emotional support for crew

**SY Alea Swan 90 27mt, Mallorca – Freelance Chef 10 - 11 May 2023 2 days**

Menu creation, provisioning, plating, cooking Italian meals with dietary requirements. Seafood linguini, octopus salad, cured tuna, salted fish, pesto pasta, rocket salad, radicchio with parmesan & rocket. Frangipani tart & loaf of bread.

**Brunch Bar, Pucon, Chile – Creator/ Chef December 2020 - April 2023**

Operations, accounts, head chef / cook, recipe creator, waitress, builder of tables. Brunch Bar was created on the basis of cooking delicious food from local seasonal ingredients with an emphasis on regenerative farming and education. I also host private dinners with unique menus that differ from the other restaurants in town.

- Recipe creation
- Connecting with farmers, winemakers, cheese and ordering produce.
- Cooking, prepping and plating food.
- Design of space
- Cocktail creation
- Making cheeses and butter from raw dairy.
- Cleaning kitchen, fridges, dishes etc.
- Events planning
- Digital strategy
- Pop ups.

## **Chez Panisse, Berkeley, California – Prep Cook April 2022 - May 2022**

- Prepping food entrees such as soups, stocks, pasta, sauces and long cook items for the Cafe with 100+ people per night.
- Dinner prep and presentation for the set menu Restaurant.
- Deep cleaning of the kitchen.
- Working with a team of 20 a day Plating food for restaurants.
- Butchery of poultry and seafood.

Gute Waitress in the Winery restaurant

Learning and working in the vineyard with Biodynamic methods. Farm and vineyard work.

Server at weddings and special events

## **Laurent Cazottes, Albi, France – Harvest & farming September 2016.**

<https://www.distillerie-cazottes.com/>

I met Laurent at The Real Wine Fair in London in 2016. I was so enamored by his work & lifestyle. He gave me his card & invited me to come work with him when I could. In the summer of 2016 I was hanging out in the Aix en Provence region & emailed him. A week later I was staying at his farm & vineyard for 3 weeks, he taught me about natural wine & the farming process. This experience changed my life - Laurent is someone I look up to in the world of food & wine.

Rawduck/Ducksoup London 23/01/16 - 16/08/16.

Server. Bartender & waitress.

Education & knowledge of gastronomy & natural wine.

Making fermented foods & beverages Server & assistant at wedding & private events Making coffee & Bar preparation and beverage making.

## Travel

Australia, Argentina, Algeria, Brasil, Bolivia, Chile, China, Peru, Belize, Guatemala, Honduras, México, New York, California, Oregon, Wyoming, Italy, France, Spain, Germany, Greece, UK, Holland, Morocco, Portugal, Croatia & Germany, China.

## My SKILLS.

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|---|--|
| - Private chef on private yachts.                 | Regenerative farming                       |
| - Dinner & event planner for +15 people           | Connecting with people                     |
| - Running a small gastronomy business             | Telling stories.                           |
|   | Textile manufacturing                      |
| - Really good brunch- I used to own a brunch cafe | Beading                                    |
|   | Dinner party planning, outdoor & wood fire |
| - Minimal intervention wine knowledge             | ing.                                       |
| - Sailing   | Diving                                     |
| - Content creation & writing                      | Paddleboarding                             |
| - Communication and art direction                 | ig   |
| - Carpentry                                       |  |