



MIARA KELLEHER

Stewardess

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Located

Barcelona

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About Me

I am a dedicated hospitality professional transitioning into superyachting, with the goal of mastering both interior and exterior operations and building a long-term career in the industry. I aim to progress into leadership roles such as purser, where I can apply my managerial and financial skills to support the smooth operation of the vessel.

Holding a New Zealand passport, I bring international travel experience, cultural fluency, and a background in high-end hospitality, including leading teams and overseeing daily operations at the award-winning Three Seven Two Restaurant on Waiheke Island. My maritime experience includes crewing aboard the Whitbread Round the World yacht Steinlager 2, acceptance into the Royal New Zealand Navy Cadetship Programme, and representing New Zealand in international outrigger canoeing.

I offer strong problem-solving skills, confidence working with digital systems, and a commitment to continuous learning. I am currently based in Barcelona (willing to relocate), available immediately and am eager to contribute to a professional, high-performing crew.

Experience

Three Seven Two Restaurant, Waiheke Island, New Zealand Restaurant Manager, Bartender and Barista

2021 - current

- Manage daily operations in a multi-award-winning Onetangi beachfront restaurant, Three Seven Two. Three Seven Two has garnered multiple accolades over the years:
 - 2019: Metro Peugeot Restaurant of the Year Awards – Best Destination Restaurant and Best New Restaurant. [Metro Auckland](#)
 - 2021/2022: Awarded 1 Hat in the Cuisine Good Food Awards. [Food and Wine](#)
 - 2023/2024: Retained its 1 Hat status in the Cuisine Good Food Awards. [threeseventwo.co.nz](#)
 - 2024: Metro Restaurant of the Year Awards – OneMusic Best Destination Restaurant. [Metro](#)
- Provide high-end hospitality in a dynamic environment, ensuring exceptional guest experiences.
- Work 10–12-hour shifts, averaging 60–70 hours per week during peak seasons.
- Trained and supervised front-of-house staff to maintain premium service standards.
- Possess three years of bartending experience, proficient in cocktail preparation, wine service, wine pairing, and mixology.
- Barista-trained, maintaining professional coffee station standards.
- Responsible for daily cash-ups, reconciliations, bar stock control, and ordering of kitchen and bar supplies.

University of Auckland (UoA), Auckland CBD, New Zealand Teaching Assistant to Second and Third Stage BCom students

2022–2023 1 year

- Chosen as a student instructor to teach second and third-year Information Systems courses while completing my degree.
- Led team-based learning sessions for approximately 90 students.
- Developed and presented workshops and lab content, both in-person and online for offshore students.
- Worked with lecturers on curriculum planning, assignment creation, and exam preparation.
- Facilitated team-based learning sessions for approximately 90 students.
- Designed and delivered workshops and lab content, both in-person and online for offshore students.
- Collaborated with lecturers on curriculum planning, assignment development, and exam preparation.

Education

Bachelor of Commerce (BCom) University of Auckland | Information Systems | Graduated 2024

- Major in Information Systems, Minor in Accounting
- Acquired analytical, organisational, and financial management skills
- Developed the ability to streamline operations and manage tasks effectively
- Prepared to handle financial responsibilities accurately

Qualifications

- **STCW** Certificate (current)
- **ENG1** Medical Certificate (current)
- New Zealand Maritime Seafarers Certificate of Medical Fitness (current)
- New Zealand Red Cross First Aid Training Certificate (current)
- Successfully Passed Royal New Zealand Navy Practical and Fitness Tests
- License Controller Qualification (LCQ – current): I hold a current LCQ, which certifies that I understand New Zealand's alcohol legislation and responsibilities related to managing licensed premises. It is a key requirement for applying for a Manager's Certificate, and it ensures I can legally and responsibly oversee and enforce the sale and supply of alcohol in a hospitality setting.
- Manager's Certificate – Licensed Premises Oversight
- Graduate Teaching Assistant Certificate – University of Auckland
- Xero Advisor Certification – Cloud Accounting Software

References

Her Honour Judge Kim Saunders

Hamilton District Court
Waikato
HAMILTON 3204

- WhatsApp: +64 21 642 148
- E: JudgeK.Saunders@courts.govt.nz
- [District Court Judges NZ](#)

Sya Yahya, Director

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Helen Carter, Company Director

Three Seven Two Restaurant

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- E: helen@threeseventwo.co.nz
- threeseventwo.co.nz

Experience

Ki Maha Restaurant, Waiheke Island, New Zealand

Waitress and Barista

2020–2021 1 year

- One year of experience in barista and hospitality roles.
- Provided high-end dining service, including advising guests on menu options and wine pairings.
- Delivered a luxury guest experience in a five-star restaurant environment.
- Proficient in preparing high-quality coffee and specialty beverages.

Stonyridge Vineyard, Waiheke Island, New Zealand

Waitress & Tasting Lounge Staff

2020 1 year

- Conducted wine tastings, providing comprehensive insights into varietals, tasting notes, and ideal pairings.
- Delivered personalised wine recommendations to guests, enhancing their dining experience with thoughtfully curated food and wine matches.
- Assisted with front-of-house service in a prestigious vineyard setting, combining premium hospitality with specialised product expertise.
- Acquired experience representing one of New Zealand's most renowned wineries, whose wines consistently receive ratings of 95+ points from world-renowned critics.
- Worked during peak summer periods, frequently completing 10–13 hour shifts to support high-volume guest service and ensure a seamless experience.
- Contributed to vineyard operations during the COVID-19 lockdown, that included hand-picking grapes during harvest season.

Hobbies

- Outrigger Canoeing (Waka Ama) – active member of national and international paddling teams
- Ocean Sports – enjoy kayaking, stand-up paddle boarding, and spending time on the water
- Traditional Cook Islands Dance – passionate about cultural heritage and performance
- Travel – well-travelled and always eager to explore new cultures and destinations
- Recreational Fishing – enjoy both land-based and offshore fishing adventures
- Yoga & Pilates – committed to wellbeing and balance through regular practice