



I am an experienced Chef, trainee Sommelier, ex-biologist, and a devoted food and wine lover, who has worked in a variety of restaurants and private kitchens all over the world. Cooking, eating, and studying the history and science of both have always been hobbies of mine, and being able to travel as widely as I have in pursuit of new and inspiring cuisines is something I am very grateful for.

I have achieved much in my nine year career in luxury yachting by working hard and learning from others; being prepared for literally any eventuality; understanding and second-guessing what my guests and my crew need; and maintaining the highest standards both as a chef and as a crew member.

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**Nationality**

English

**Date of Birth**

20.09.77

**Qualifications & Certificates**

- > Tokyo Sushi Academy, Tokyo:  
Two-month Edomae Sushi Diploma Course; one week course in Traditional Kaiseki and Seafood Preparations
- > Akila Inouye, Tsukiji, Tokyo: Ten days of Soba Noodles and Japanese Cuisine
- > ENG1
- > STCW95 + DSD upgrade
- > UK Driving License
- > PADI Open Water
- > Powerboat Level II
- > Italian Sommelier
- > CIEH (UK) Level 3 Food Hygiene
- > 10 day Martha Sherpa Dim Sum and Chinese BBQ Course, Hong Kong  
www.cookery.com.hk

**Languages**

Fluent – English, Italian, French  
Basic – Spanish, Japanese

**Education**

Jesus College, University of Cambridge, UK.  
B.A. Natural Sciences II.ii  
Ermysted's Grammar School, Skipton, UK.  
A Levels in Chemistry, Biology, Geography

**Yachting Experience**

**SOLE CHEF • S.Y. TIARA • 56M • ALLOY YACHTS**

**JANUARY 2016–FEBRUARY 2017**

Sole chef on the helicopter-enabled 56m Alloy Yacht, cruising non-stop for 4 months from the Maldives through the Andaman Islands, Myanmar, and Thailand to Bali and Eastern Indonesia. Despite the remoteness of the itinerary, our boss and his friends were always in party mode, and we entertained them regularly onboard and also with a very involved beach set-up, including multi-course lunches and dinners, and sushi made to order.

For two weeks in August we entertained 26 guests in total, cruising from Bali to Flores; a very isolated set of anchorages, calling upon precise provisioning for the numbers of guests in our very limited cold stores. I became adept at loading the boat and keeping track of inventory, on my boat and our support vessel, all the while producing meals and snacks for people keeping very different hours.

Being anchored for months at a time in Bali, Singapore, and Phuket allowed me to sample some amazing food, and shop in markets and stores where the ingredients were unusual to me even after a year in the East. I used my spare time to attend courses and further my Japanese food skills, especially the Kaiseki cuisine fundamentals, as well as classic and modern Sushi styles. I spent time in Hong Kong too, on a rigorous traditional dim sum course, and in some of the amazing restaurants in the town. All in all, a year spent deep in some remarkable food cuisines that opened my eyes and palate to the variety and complexity of 'Asian' food and gave me a profound understanding of how to prepare and serve it.

**HEAD CHEF • M.Y. LAUREN L • 90M**

**DECEMBER 2015–JANUARY 2016**

A month's temp work onboard the Kosher Russian-owned vessel around the Northern Caribbean. In charge of a galley of 4 chefs, I flew in the night before the Antigua yacht show, and spent the week preparing last minute gourmet lunches for our clients and large evening parties, all whilst planning provisioning and menus for the family trip which began immediately afterward. The family were strictly kosher and observed Shabbat every weekend, which required some immense forward planning and inventive use of all our food preparation and holding devices to feed all the adults and kids 24 hours without turning anything on or off. A good chance to work on a large boat with South East Asian chefs from cruise ship backgrounds, and all the management skills and motivational ability that was required.

**TEMPORARY HEAD CHEF • S.Y. MONDANGO 2 • 50M ALLOY YACHTS**

**SEPTEMBER 2015–NOVEMBER 2015**

End of season cover for a big charter sailboat during the Monaco Yacht Show and down to Valencia for the autumn.

**TEMPORARY HEAD CHEF • M.Y. LADY SURA • 50M TRINITY**

**AUGUST 2015**

Two weeks cover for uninterrupted Boss and guest trips between Saint Tropez and Corsica.

**HEAD CHEF • M.Y. EBONY SHINE • 76M FEADSHIP**

**MAY–AUGUST 2015**

Head Chef for the new owner's first trip on board. Developed menus and systems to allow six-course plated meals to be served on the beach. Maintained the highest standard of food cruising non-stop in very remote areas, including the Exhumas and Jamaica. Moved on to avoid a long shipyard refit.

**TEMPORARY HEAD CHEF • M.Y. TITANIA • 72M LURSSSEN**

**APRIL 2015**

A short-term emergency charter cover with a galley team of three for demanding guests around Mykonos, Greece.

**HEAD CHEF • S.Y. PARSIFAL III • 54M PERINI**

**JULY 2014 AND JANUARY–APRIL 2015**

After two weeks of charter cover I was invited back as permanent Head Chef for the Caribbean charter season. Our main focus were the prestigious regattas in the British Virgin Islands and St Barthelemy. An extra race crew of 16, along with the owner and family, and up to 15 guests for each full day of racing made for an eventful season which proved my ability to provision in the middle of nowhere, with tiny fridge capacity, while still producing healthy and varied menus and guiding the young interior team through it all.

**HEAD CHEF • M.Y. CAPRI • 58M LURSSSEN**

**AUGUST–OCTOBER 2014**

A week of charter and a fortnight with the Owner; worked through my full repertoire of global cuisines and techniques to satisfy his notoriously fastidious palate. Introduced budgetary and organisational methods to help the Sous-Chef over winter.

**References**

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**Spare Time**

I spent a year as a fully sponsored Ironman triathlete in Italy, and still train when work permits and compete as an amateur in various disciplines.

I lived for a year and a half on and off in Tokyo, and have travelled through southern India, Sri Lanka, Thailand, Vietnam, South Korea, Singapore, Hong Kong, Taiwan, and Indonesia. I intend to spend time in China to learn the complexities of the food in certain regions, and am looking forward to travelling through Mexico and South America as I am now based in San Francisco.

Modern food trends are what keep chefs inspired and guests happy, and I like to keep in touch with what's happening in the restaurant industry on a daily basis. My science background has more than prepared me for the latest styles in presentation and ingredient manipulation. I also seek work experience in restaurants when on leave to broaden my skill base and remain in contact with the industry for when I open my own place.

**Misc**

Non-smoker, no tattoos

**TEMPORARY HEAD CHEF • M.Y. POSITIVE CARRY • 63M FEADSHIP**

**JULY–AUGUST 2014**

Cover for a very active vegan and vegetarian American family, cruising from Viareggio west to Palma.

**HEAD CHEF • M.Y. ECSTASEA • 86M FEADSHIP**

**FEBRUARY 2011–OCTOBER 2013**

Cooking for Arab owners with strict dietary requirements and occasional charters, we cruised extensively in the Mediterranean, Maldives and Indonesia. Redeveloped meal and service standards to improve crew morale in an outdated galley with limited space. Worked closely with the Captain to design and maintain ordering and budgeting software; integrated hygiene and food safety control system throughout the boat.

**SOLE CHEF • M.Y. SERAFIMA • 45M MONDOMARINE**

**OCTOBER 2009–FEBRUARY 2011**

Chef to a Russian family, on board their yacht, and also in their luxury chalet in Switzerland. I spent a week in Moscow and another in Saint Petersburg to learn the formal Russian cooking style.

**SOLE CHEF • M.Y. BLIND DATE TOO • 36M BENETTI**

**JUNE–OCTOBER 2009**

Chef to a young, very active Turkish family, on their frequent, long cruises round Turkey and eastern Greece, with a month standby off the owner's property in Istanbul.

**Onshore Experience**

**HEAD CHEF, LA BERGERIE, COURCHEVEL, FRANCE**

**DECEMBER 2013–MAY 2014**

Designed menus and food to appeal to guests including Russian, Chinese, Kosher Jews, and many variants of gluten-free, lactose-intolerant, and macrobiotic diets. All guests expressed interest in returning the following season. Opened the kitchen from closedown, reorganised and improved the kitchen specification and sourced all fresh and dry food during the year's busiest time with only six days lead. Trained and guided a young and inexperienced service team and dealt with guests myself where possible. We offered a 24-hour food service for up to 24 guests and 14 staff, from a two-man kitchen. A particular highlight was working a week with the Sous-Chef from three Michelin Star restaurant 'L'Ambroisie' in Paris.

**RISTORANTE LE DUE COLOMBE, BRESCIA, ITALY (ONE MICHELIN STAR)**

**SEPTEMBER 2008–MAY 2009**

Sous-Chef in the restaurant and at onsite caterings. A spectacular wine list allowed me to explore the diverse and fascinating world of Italian wine at first hand with the award-winning Sommelier.

**PRESTIGE SERVICES, COURCHEVEL, FRANCE**

**DECEMBER 2007–APRIL 2008**

A winter season as Chef in an extremely luxurious, brand new chalet in Courchevel 1850, cooking and providing 24-hour service for a variety of guests.

**THE ANCHOR AND HOPE, LONDON (WINNER, GASTROPUB AWARDS 2008)**

**OCTOBER–DECEMBER 2008**

An eye-opening encounter with high-volume, high-quality food in a restrictive kitchen as part of an extremely tight, busy team.

**PRIVATE CHEF ENGAGEMENT, VIENNA**

**SUMMER 2007 AND SUMMER 2008**

Organised all food and wine deliveries, planned menus for any special events, and served at table from informal family breakfasts to 14 person, five-course dinners.

**DESCENT INTERNATIONAL, ST. MORITZ, SWITZERLAND**

**NOVEMBER 2006–APRIL 2007**

Selected as chef to run the food service for Descent's 18-bed flagship destination in its first year as part of the portfolio.

**RISTORANTE LA PALMA, ALASSIO, ITALY (ONE MICHELIN STAR)**

**SUMMER 2006**

Chef in a tiny restaurant in this celebrated seaside resort on the Italian Riviera, taking inspiration as much from advances in molecular gastronomy as the clean, delicious local ligurian cuisine.

**RISTORANTE PACAN, LAIGUEGLIA, ITALY ('SLOW FOOD' RECOMMENDED)**

**2004–2006**

A seaside pizzeria and restaurant renowned for its pasta cooked al momento and handmade wood-fired pizza oven. Extremely busy during the summer season, with a notable off season as well thanks to appreciative locals.

**RACINE, KNIGHTSBRIDGE, LONDON (MICHELIN BIB GOURMAND)**

**NOVEMBER 2002–DECEMBER 2003**

The brainchild of Henry Harris, chef of the Harvey Nichols Fifth Floor Cafe. A 'bourgeois' French restaurant serving one of the most authentic French experiences in the capital. I was Chef de Partie for a year before being inspired to leave for France.

**HARVEY NICHOLS, LEEDS**

**2000–2002**

Two years in the main restaurant and the snack bar taught me an awful lot; working in a busy 15 man kitchen, where costs, hygiene and organisation at all levels within the notorious fashion store environment were strictly controlled.

**THE ANGEL AT HETTON, NORTH YORKSHIRE**

**1999–2000**

My first experience full-time in a professional kitchen. I was carefully schooled in the basics of a busy renowned kitchen, and over the year grew to realise that I could make a career from my hobby.