

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.



## Yachting Experience

**HEAD CHEF • M.Y. Legend-Explorer • 78M • Conversion**

**August 2020 to present**

From the end of August until departure for Patagonia in early October I was working in MB92 Barcelona non-stop. We had to hire a 4 strong team of chefs and organise a 'sprucing-up' of the existing galley with shipyard and local contractors. During this hectic period we also fully stocked the boat for a one month crossing and 3 month season in Antarctica. The other head chef and myself communicated closely with charter guests to tailor the food stores to their needs and we incorporated modern equipment and extensive chef training for us to be able to make as much of our menu as possible from scratch.

We had a full automated small batch brewing system for beer and ginger ale; 3 sq m of hydroponic microgreens; fresh pickles and ferments for the whole season; an 'air still' for making distillates and essential oils; the largest 'Green Egg' with racking for large scale smoking and barbecuing; a programme of curing and smoking bacon and seafood for long term storage in order to offer a varied and extensive home-made menu.

Given the isolated nature of our winter season and the constantly 'on' guest groups, perhaps the greatest challenge for me was to be able to build morale and keep the food standard high whilst allowing all members of the team the space to develop their repertoires and rest sufficiently. We looked into our hiring procedures with the help of a psychologist/HR consultant to enable us to select the right people for the admittedly gruelling seasons.

During it all we worked on a comprehensive galley refit plan and had contractors and engineers consult with us for an ideal refurbishment of the extremely dated galley. We were tasked with making it work for the initial season, and using that experience to feed into a full replacement of the area. As this occurred during the COVID-19 progression, we had to become adept at long distance meetings and communicating effectively our ideas and thoughts about the space to potential contractors.

**TEMP COVER JOBS 2018-2019** as I toured Europe and the US on a food pilgrimage.

M.Y. Driftwood • M.Y. Rocinante • M.Y. Hayken

**ROTATIONAL HEAD CHEF • M.Y. Equanimity • 91m • Oceanco**

**April 2017–August 2018**

Rotational (2:2) Head Chef on a 5 year old motor yacht based between both coasts of Thailand, Bali and Eastern Indonesia. Over the course of my 11 months onboard in the 4-man galley we cooked mainly for the elderly Malaysian parents of the owner and for the younger brother and his extended parties.

The boat had travelled extensively and non-stop in the previous 4 years and the galley required a certain amount of attention, but despite this and with the sometimes limited food resources available locally in SE Asia we kept an extremely high standard of food and service.

As part of the package I gave up leave days to attend culinary training programs in Singapore, Penang and Hong Kong; widening my food knowledge to best satisfy the family. As Penang natives they understood food better than any owner I'd worked for before, and had travelled widely. Cooking for them was a real pleasure both for the challenge of exploring new cuisines and receiving immediate feedback on how we compared to their previous experiences.

Alongside the guest programme, we kept motivated by continually experimenting with fermentation projects and exploration of Chinese and Asian cuisines. We progressed to making our own cheese, yoghurt, butter, kimchees, pickles, chilli sauces, sausages, bacon, smoked and cured meats, cured salmon, all crew and guest breads, and my own personal favourite; hop-heavy pale ales.

Running a galley of 7 total chefs with 6 different nationalities, cooking for a crew from all continents, and working for a family who expected 24/7 service required all my organisational and kitchen safety knowledge and a full complement of technical and people skills.

I acted as unofficial liaison between the lawyer and crew during the seizure of the boat by Indonesian Police and the US Federal authorities. Patient and sympathetic handling of the information was required both to reassure crew and prepare them for the process which would lead to termination of all our employment.

**SOLE CHEF • S.Y. Tiara • 56m • Alloy Yachts**

**January 2016–February 2017**

Sole chef on the helicopter-enabled 56m Alloy Sail 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.

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## Nationality

English

## Date of Birth

20.09.77

## 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.

## Qualifications & Certificates

**Beijing Cooking School.** October 2018. 10 days intensive study from all regions of China.

**Yamato Ramen course.** March 2019.

A comprehensive Ramen noodle course for professionals, run by an esteemed Japanese company.

**Ecole Chocolate Professional Chocolatier Course.** March - July 2019. Online course with an impressive theory component. The numerous practicals were strictly graded too.

**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.

**MCA Ship's Cook Certificate.** April 2017.

**STCW95** + DSD upgrade.

**UK Driving License.**

**PADI Open Water.**

**Powerboat Level II.**

**Italian Sommelier.**

**CIEH (UK) Level 4 Food Safety Management**

10 day **Martha Sherpa Dim Sum and Chinese BBQ Course,** Hong Kong. [www.cookery.com.hk](http://www.cookery.com.hk).

**Berkeley Cheesemaker courses,** using Organic milk and natural enzymes and moulds to make classic cheese styles from scratch.

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 Far 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.

## TEMPORARY HEAD CHEF ROLES

August 2015–January 2015

S.Y. Mondango 2 • 50m Alloy Yachts / M.Y. Lady Sura • 50m Trinity / M.Y. Lauren L • 90m

### 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 Lurssen

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.

From October 2013 to December 2015 I lived on my downtime in Tokyo, Japan, hence the patchwork nature of my yachting roles.

### HEAD CHEF • M.Y. Capri • 58m Lurssen

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.

### 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 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.

## 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.

SOUS-CHEF, Ristorante Le Due Colombe, Brescia, Italy (one Michelin star) .....September 2008–May 2009

HEAD CHEF, Prestige Services, Courchevel, France..... December 2007–April 2008

CHEF DE PARTIE, The Anchor and Hope, London (Winner, Gastropub Awards 2008) ...October–December 2008

PRIVATE CHEF ENGAGEMENT, Vienna.....Summer 2007 and Summer 2008

HEAD CHEF, Descent International, St. Moritz, Switzerland ..... November 2006–April 2007

SOUS CHEF, Ristorante La Palma, Alassio, Italy (one Michelin star) .....Summer 2006

CHEF DE PARTIE, Ristorante Pacan, Laigueglia, Italy ('Slow Food' award for traditional cuisine)

CHEF DE PARTIE, Racine, Knightsbridge, London (Michelin Bib Gourmand) November 2002–December 2003

CHEF DE PARTIE, Harvey Nichols 4th Floor Cafe and Restaurant, Leeds..... 2000–2002

COMMIS CHEF, The Angel At Hetton, North Yorkshire..... 1999–2000

## References

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## Out of the galley

I spent one year as a fully-sponsored Ironman Triathlon Semi-Pro in Italy (2006).

I've lived in Italy on and off for 17 years, Tokyo for 1 1/2 years and San Francisco for 4 years.

I have travelled widely on food pilgrimages, especially throughout South East Asia and Europe. My most recent trip was through the Yucatan Peninsula in Southern Mexico.

My science background has prepared me for contemporary and molecular cuisine styles.

I like to stage in restaurants when on leave to broaden my skill base and keep in touch with industry trends.

I am closely following the COVID pandemic effects on the restaurant industry and the adaptations required to remain competitive with the new restrictions.

## Misc

Non-smoker, no tattoos