



## PROFILE

My clients tell me they feel love in my dishes and preparations. I have traveled wine country from Washington State to Piemonte trying the finest cuisine as guests of many venerable wineries. In these experiences as well as growing up with my father who is a French chef born in the region known for Confit du Canard, I have been gathering recipes and understanding of what great food is. Select the ingredients and make it with love unites all styles. I have a range which is only limited by the time I have to learn and prepare the dish or dessert. My strength in the kitchen is Mediterranean Cuisine

## CONTACT

PHONE:

[REDACTED]

Instagram

[REDACTED]

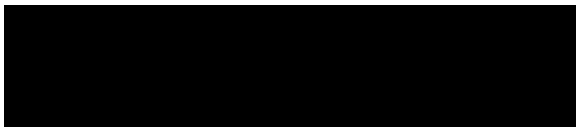
EMAIL:

[REDACTED]

## HOBBIES

Open Water Certified Scuba  
Diver CPR & Skin Dive Instructor  
Wing Foiling  
Open water swimming

# MARCO



Private/Yacht Chef

## EDUCATION

**NYCTC** Associates Hotel & Restaurant Management/ Culinary  
January 1989

**CUNY** Baccalaureate BBS Marketing & PR  
January 1991

**CIA Greystone Food & Wine Pairing**  
March 2002

## WORK EXPERIENCE

### [REDACTED] 47 Privilege Chef

Jan 2009 to 2019

Typically 8-10 guests aboard plus the raft up vessels

### [REDACTED] 43 Leopard Power Catamaran, Chef Captain

May 2021–Present

Galley size here encourages a lot of mis en place at my kitchen. Maximum 3 days at sea with exception of crossing from USVI to Miami 10 days Here I have an assistant/ stewardess

### [REDACTED] 80 Ferretti, Chef Captain

July 2023–Present

Typically for owner and guests. Prep mis en place was done at my kitchen then delivered for marina side events of up to 15 people. Here I have an assistant in the kitchen and a stewardess.

## SKILLS

100 GRT Master Captain	September 2023
Certified Sommelier Level 2 WSET	September 2018
Certified Sake Specialist Level 1 WSET	August 2019
STCW	August 2019
ENG1	August 2019
Certified Food Sanitation	July 2017
TIPS for Servers of Alcohol	July 2017