

# Ryan [REDACTED]

Fort Lauderdale, FL/Wrightsville Beach, N.C.  
[REDACTED]  
[REDACTED]

## Personal Information:

Position: Captain/Chef      Nationality: American

Passport: US

Languages: English some Spanish

Non-smoker, No Tattoos



## Objective:

I am seeking a challenging position within a progressive, growth – oriented organization, where my prior experience, personal ability, and commitment to professional standards of performance can be utilized. Growing up in Wrightsville Beach, North Carolina I have been around boats my whole life. As a career in the Maritime industry I value the work it takes to run a tight ship. I'm always looking for new opportunities to join in this lovely world of boating and travel

## Education:

2003.

Culinary APRTs      The Art Institute of [REDACTED]      Fort Lauderdale, FL

-100 gross tons Masters license with commercial assist towing endorsement

-STCW (safety training certification and seafarers watch)

-Certified by American hotel and lodging association

-National Serve Safe certification

## PROFESSIONAL EXPERIENCE

### Private Motor Yachts/Families :

#### Deliveries and Movement:

Azumit 72', Intermarine 100', Searay 68'

Rivera 55', Meridian 56', Ocean Alexander 85'

The last few years I have been doing  
freelance and deliveries including running my  
Owner/Operator vessel charter program

42' Boston Whaler

10/2/19 - 10/14/19

-Captain

- Delivery from NJ to S.FL

55' Mainship

7/1/19 - 10/1/19

-Captain/Maintain

M/Y [REDACTED] 65' Searay sedan bridge

- Captain 5/30/18 - 6/5/18

- Delivery from Fort Lauderdale to Wilmington, N.C.

M/Y [REDACTED] 55' Searay sedan

-Freelance Captain

3/05/18 - 11/16/19

M/Y [REDACTED] 41' Searay

8/6/16- Present

-Captain

-Navigation , Maintain all vessel operations

-North Carolina to Florida, Bahamas and Keys

M/Y [REDACTED] 85' Ocean Alexander  
11/1/13-3/15/16  
-Chef, Deck hand and First mate/Relief Captain  
-2 crew  
-Assist in all aspects of the vessel  
-3 Caribbean seasons ,Fl to Grenada

M/Y [REDACTED] 125' North Coast  
6/20/14-8/3/14  
-freelance chef/Mate  
-Participated in delivery to Caribbean  
-Responsible for navigating ,docking and towing 32' tender

M/Y [REDACTED] 85' Lazzara  
8/5/14-8/15/14 -freelance  
chef -Tender captain  
34' Intrepid

M/Y [REDACTED] 111' Innermarine  
11/10/13-1/15/14  
-Freelance chef  
-Worked for all three owners during Thanksgiving  
and NewYear's  
-Duties include provisioning and handling of the  
30' Tender and jet skies

[REDACTED] Racing  
Middleham ,U.K.  
10/1/13-10/25/13  
-Spent 25 days with immediate family  
-Prepare and execute meals for parties up to 40 Guests  
-Traveled with family for 2 weeks of very high end Racehorse sales

Private [REDACTED]  
2012- 2015  
- Practice strict kosher diet  
-provision, clean and maintain kosher kitchen  
-Any other duties that may be requested from family

M/Y [REDACTED] 82': Monte fino  
2010-2013  
-Provision and maintain the upmost quality of food.  
-Deliver yacht to Bahamas and Caribbean for busy charter season.  
-Maintain and drive/navigate the 23 ft. tender.

M/Y [REDACTED] 85': Pacific Mariner  
3/25/13 – 4/6/13  
-Freelance chef for high end ten day charter in the Caribbean.  
-Help with guest needs loading and unloading tender, water toys, etc.  
- Assist with lines, fenders and tender navigation.

M/Y [REDACTED] 100': Sunseeker  
7/3/12-7/8/12  
-Freelance chef for July 4th weekend on one day's notice to work for owners.  
-Provision yacht and maintain interior.  
-Provide 5 star service for new yacht owners.

## Private Clubs & Restaurants

2009 – 2010 Country Club of [REDACTED] Wilmington, N.C.  
Seasonal Chef  
-Prepare daily and nightly feature dishes for member's tavern.  
-Execute banquets.  
-Maintain above average Health score regulations.  
-Head and participate in "In Home Caterings

2008 – 2010 [REDACTED] Wilmington, N.C.  
Executive Chef  
-Coordinate all food and function structure.  
-Manage both banquet halls of capacity of 150 persons each.  
-Establish menus and items for individual weddings.  
-Manager for all off-site and on-site catering function.

2007- 2008  
Food and Beverage Director  
-Set up all of the food and beverage for [REDACTED] open house, Wilmington, N.C.  
-Full service food and beverage: Room service, banquets, and catering in this 119 Room  
facility  
2004-2007  
Executive Chef  
-Manage all cost, control and purchasing  
-Establish extensive w [REDACTED] Steakhouse Wilmington, N.C.  
-In-depth handling of wild game and exotic proteins

2000-2003 [REDACTED] Café Fort Lauderdale, FL  
Restaurant Manager  
-Maintain costs and purchasing of all liquor bought and sold  
-Manage all front and back of the house employee's  
-Serve on wait staff, cook in kitchen and help behind bar when needed

1997-2000 [REDACTED] [REDACTED] Wrightsville Beach, N.C.  
Executive Sous Chef  
-Manage all kitchen staff  
-Maintain cost and control of purchasing  
-Execute parties and Banquets up to 1300 guests.