

Justin K [REDACTED]

Date of Birth: [REDACTED]

Nationality: Canadian

Phone Number: [REDACTED]

Email: [REDACTED]

Visas: Schengen Area Entry Status: Visa-Exempt (Canadian Citizen)

Visible Tattoos: upper left arm, right calf

Languages: English (Native), Portuguese (Beginner)

Health: Non-smoker, Fully Vaccinated

Website: [REDACTED]



Personal Profile:

Experienced and passionate chef with ten years in fine dining, catering, and private events. Skilled in multiple different cuisines, food safety, and kitchen management. Seeking a yacht chef role to deliver exceptional onboard dining.

Qualifications & Certifications:

- RYA Powerboat level 2
 - STCW
 - ENG1 Medical Certificate
 - Food Safety Level 3
 - Ships' Cook Certificate
 - Proficiency in Security Awareness (PSA)
 - Proficiency in Designated Security Duties (PDSD)
 - Culinary Skills Diploma (George Brown College, Toronto)
 - Smart Serve (Ontario, Canada)
 - Drivers Licence (Ontario, Canada)
 - Food Handler's Certificate (Ontario)
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Professional Experience:

Sous Chef

[REDACTED] [REDACTED] [REDACTED] *Catering / Fort Lauderdale, Florida*

October 2025 - Present

Provided high-volume yacht catering services for 24 vessels for over 150 crew, while creating all canapés and hors d'oeuvres for VIP cocktail events at the Fort Lauderdale International Boat Show. Assisted with Jamaican Relief benefit at Bradford Marine.

Event Coordinator

■■■■ yacht chef competition) / Monaco

April 2025

Managed end-to-end operational setup for a major yacht chef competition in Monaco. Coordinated logistics for high-value equipment and liaised with yacht crew, competing chefs, and Monaco yacht club.

Owner / Head Chef

██████████ / *Barrie, Ontario*

January, 2020 – Present

Owned and operated a catering company specializing in modern fine dining for weddings and events with 30 to 110 covers. Created menus and managed kitchen staff, building relationships with local suppliers to source premium, sustainable ingredients.

Sous Chef

██████████ / Oro, Ontario

May, 2024 - September 2025

Catered weddings and events with live fire cooking techniques, serving 45 to 150 covers. Coordinated multiple cooking stations with a team of 2 to 4 chefs, maintaining strict food safety and hygiene standards.

Sous Chef

██████████ / Toronto, Ontario

April, 2024

Collaborated with the head chef in a high-level culinary competition featuring modern Mexican contemporary cuisine. Managed mise en place and executed refined dishes under strict time constraints.

Sous Chef

■■■■ / *Barrie, Ontario*

May, 2021 - February, 2024

Prepared elevated comfort dishes and modern bar fare, catering to 100–120 daily covers with a team of 3 kitchen staff. Managed inventory, food storage, and cleanliness, ensuring compliance with strict food safety standards.

Chef de Partie

██████████ / *Barrie, Ontario*

September, 2015 - May, 2018

Prepared elevated English pub-style dishes with seasonal ingredients, ensuring consistency across 80–100 covers daily. Maintained organized, sanitary kitchen environment and assisted in inventory control to reduce waste.

Hobbies and Interests

I enjoy surfing (with an ISA Instructors License), scuba diving (PADI Open Water certified), participating in culinary competitions, and expanding my skills through culinary classes.

Contacts for References:

[REDACTED]
 [REDACTED]
 [REDACTED]
 [REDACTED]
 [REDACTED]