

NABIL

Current Location: Fort Lauderdale | [REDACTED] | [REDACTED]



Seeking a full-time or seasonal Chef position onboard a motor yacht, private and/or charter as well as deliveries. Looking forward to applying my 25+ years of culinary experience to add value to a great program while providing excellent culinary experiences for Owners, guests, and crew. I work best in a challenging position utilizing my skills as a Chef, while constantly maintaining the highest standards.

MARITIME EXPERIENCE

M/Y [REDACTED] | 101' Hargrave

CHEF | Mar 2023 - Present | Bahamas/Dominican Republic

- Supported year-round private use with 1 to 3 charters per month, with charter durations ranging from 4 to 10 days and the longest owner trip extending to 3 months in the Dominican Republic
- Prepared simple yet elegant meals for private owner use and executed full-day menus during charter trips, accommodating 2 to 8 guests with 4 to 6 crew onboard
- Accommodated specific dietary preferences and provided light, fresh meals for the Owner's wife
- Managed all provisioning responsibilities, including sourcing local ingredients in the Bahamas and Dominican Republic
- Assisted the Captain and Mate with yard periods, deck work, docking, towing procedures, vessel cleaning, and watches, contributing significantly beyond Chef duties to overall vessel operations

M/Y [REDACTED] | 112' San Lorenzo

CHEF (FREELANCE) | Feb 2023 - 3 Trips | Miami, FL

- Provisioned and prepared food for 20-30 guests during 10 hour charters
- Hosted 8 guests for single day charters

M/Y [REDACTED] | 145'

CHEF | Dec 2022 - Jan 2023 | Bahamas

- Chef for 10 crew/10 guest program that completed charter for Christmas and New Years holidays
- Responsible for all food and beverage provisioning, crew meals, and menu creation

M/Y [REDACTED] | 84' Lazzara

CHEF (FREELANCE) | Jun 2022 - Dec 2022 (7 Trips) | Bahamas

- Provisioned all food, alcohol, and beverages, including 26 day trip
- Prepared menus and appetizers for up to 4 crew and 5-7 guests
- Utilized fresh lobster and fish caught by guests who were diving
- Assisted in docking and towing procedures as well as lines and fenders

PERSONAL INFO

Nationality: American
Current US Passport
No Tattoos | Non-Smoker
Drivers License
Conversational Arabic
Basic Spanish

Find photos of my food
and recent trips on my
Instagram: [REDACTED]

CERTIFICATIONS

STCW | VPDS | ENG1

MARITIME SKILLS

Lines and Fenders
Towing Procedures
Strong Communication
Guest Focused

CULINARY SKILLS

Mediterranean
Caribbean
Italian
Classic American
Spanish
Asian Fusion
Vegetarian
Kosher
Food Allergies
Provisioning

REFERENCES

M/Y [REDACTED] | 89' Azimut

CHEF | Aug 2022 - Sept 2022 & Jul 2022 (3 Trips) | Miami, FL

- Provisioned and prepared breakfast and lunch for up to 8 guests and 3 crew
- Prepared and displayed food selections according to guest preferences for 8-10 hour charters

M/Y [REDACTED] | 155' Feadship

RELIEF CHEF | May 2022

- Provided relief work for retainer chef over the course of three weeks
- Provisioned daily and served multiple courses
- Served an 8 to 10 person crew, along with additional contract workers when necessary

LANDBASED EXPERIENCE

[REDACTED] CLUB

SOUS CHEF | Apr 2018 - Aug 2020

[REDACTED]

SOUS CHEF | Dec 2017 - Apr 2018 | Pembroke Pines, FL

- Responsible for ensuring food specifications and labor objectives meet all company and customer requirements
- Supervised department for quality and quantity; ensured items were produced and dated according to specification, and coding system was adhered to correctly
- Kept account of attendance, set up paperwork, set up each shift and assigned employees to specified sections (schedule optimization)
- Provided recipes, training, and experience to all staff
- Ensured food was handled, processed, and stored in accordance with the Hazard Analysis Critical Control Point (HACCP) program
- Scheduled labor force and assigned work for efficient use of equipment and personnel
- Planned, managed, and monitored work as well as hiring, communicating, coaching staff, and building relationships

[REDACTED] MIAMI BEACH

CULINARY SUPERVISOR | Sep 2016 - Dec 2017 | Miami/Ft. Lauderdale, FL

- Responsible for supervising operations of Food and Beverage outlets to deliver an excellent Guest and Member experience
- Assisted Food and Beverage management with achieving financial targets
- Helped with training and development of team members as well as annual and mid-year appraisals with team members
- Complied with hotel security, fire regulations and all health and safety legislation

[REDACTED]

BANQUET CHEF | Jul 2015 - Sep 2016 | Sunrise, FL

- Reported to an Executive Chef to oversee the banquet functions within the hotel, and restaurant
- Oversaw the performance and output of the banquet kitchen team
- Assisted in menu planning and recipe development, ordering quality ingredients and planning how dishes are to be presented

ADDITIONAL POSITIONS AVAILABLE UPON REQUEST

