



EDA [REDACTED]

YACHT CHARTER CHEF

PERSONAL INFO



[REDACTED]



[REDACTED]

Turkish Passport, US B1/B2 Visa

SUMMARY

Passionate and dedicated yacht chef with a strong background in Mediterranean and international cuisine, seeking to bring creativity, precision, and exceptional guest service to a luxury yacht charters. With proven experience deliver high quality, beautifully presented meals that enhance the guest experience. Strong organizational skills, and a commitment to excellence while continuing to grow within the luxury yachting industry.

EDUCATION

2010-2012 Master Degree, New Media
[REDACTED] University

2002-2006 BSc Degree, Science & Technology Education
[REDACTED] Technical University

CERTIFICATES/TRAINING

2026-2031 Seafarer Seaman Book, STCW

2025 Yacht Chef, Ashburton Cookery School

2025 Certificate in Culinary Arts, Ashburton Cookery School

2025 Level 2 Food Safety and Hygiene for Catering

2024 Science & Cooking Haute Cuisine

2007 Hospitality Management, Central Florida University

2007 Leadership & Guest Relations Walt Disney World

2006 Public Relations and Communication 120h

2006 Computer Education Programs 160h

YACHT CHEF EXPERIENCE

- April 29-Present Chef [REDACTED] Sunreef 60
Prepared and presented high end meals for 8 guests and crew. Managed menu planning, provisioning and execution in fast paced, space limited galley.
- March 25-April 25 Chef [REDACTED] Bali 5.8 (BVI)
Prepared and presented high-end meals for 8 guests and crew.
- March 2-17 Chef [REDACTED] Cape 53 (BVI/USVI)
Chef on a charter yacht, creating tailor made menus for guests
- Oct 25-Feb 26 Chef [REDACTED] Voyage 590 (BVI/USVI)
Prepared and presented high-end meals for 10 guests and crew. Managed menu planning, provisioning and execution in fast paced, space-limited galley.
- Mar 24-Oct 25 Chef [REDACTED] FP 44 (BVI/USVI)
Provided elevated chef-driven cuisine blending fine dining techniques with flexibility needed for luxury yacht.
- Dec 23-Mar 24 Chef [REDACTED] Antigua & Barbuda.
Charter yacht chef, creating tailor made menus for guests
- Mar 23-Nov 23 Chef [REDACTED] Lagoon 52
- 2022 Chef Intern [REDACTED] Motor Yacht
- 2020-2022 Captain & Chef [REDACTED] Daily Charter Trips.
Organized daily charters and cooked for guests
- 2016 - 2020 Host & Chef Olive Home Bodrum.

PROFESSIONAL SKILLS

- Extensive experience as a yacht chef on luxury charters in the Caribbean
- Mediterranean, seafood, and international cuisine
- Skilled in creating fresh, light, and diverse menus tailored to guest preferences
- Strong knowledge of local Caribbean ingredients & provisioning in remote locations
- Fine dining plating, food styling & presentation for boutique charters
- Efficient galley management, budgeting & inventory
- Excellent hospitality and guest relations, enhancing onboard guest experience