



CONTACT



Ft Lauderdale Based

CERTIFICATES

Bachelors in Culinary
science
and Farm To Table

USA Passport

STCW
Eng 1
RYA Powerboat 2
Food safety level 2
Servsafe

KOBE P

CHEF STEW

PROFILE

Seeking a long term or freelance position as a Chef/ Stew on a 30+ Meter vessel or estate. I have been working in restaurants and private chef in residences for the past 6 years. I also have had a variety of training courses in cooking. I lived out of the USA for 10 years and traveled around learning the different cuisines of multiple regions. Also recently received my bachelors in Culinary science and Farm To Table.

WORK EXPERIENCE

- M/Y 47M MARCH 2026- APRIL 2026 - CHEF/STEW
During this trip I completed 2 back to back boss trips while also heavily assisting interior.
- M/Y 37M MAY 2025 - NOVEMBER 2026
I was head chef on a private vessel with crew of 5 before the vessel sold.
- M/Y 55M NOVEMBER 2024-JANUARY 2025 - HEAD CHEF
I was head chef with a sous chef under me and was in chargers of the galley,ordering, and menus along with my sous chef for a shortend winter season.
- PRIVATE UHNWI / M/Y 90' JANUARY 2024 - SEPTEMBER 2024 CHEF/STEW
In this role I was a traveling chef with the primary and his wife mainly in Florida with trips to the Bahamas on their yacht as well. This was a full time position everyday. While also completing chief stew duties in the home and yacht.
- M/Y 61M MARCH 2023 - SOUS CHEF
SOUS CHEF ONBOARD FOR COOKING FOR 17 CREW WHILE ASSISTING WITH PLATING AND COOKING FOR GUEST
- M/Y 27M APRIL 2023 - CHEF/STEW
I HAD A TEMP POSITION ONBOARD THIS VESSEL FOR THE OWNER/BROKER AND 10 GUEST
GUEST ONBOARD FOR A WEEK TRIP.
- M/Y 43M AUGUST 2022 - MAY 2023 - SOLE CHEF
CHEF ON PRIVATE/CHARTER VESSEL FOR 12 GUESTS, 9 CREW
- M/Y 55M JUNE 2022 - JULY 2022 - HEAD CHEF
- M/Y 30M APRIL 2021 - SOLE CHEF
TEMP CHEF FOR 3 WEEK BOSS TRIP TO THE EXUMAS WITH 12 GUESTS & 5 CREW
- M/Y 43M JULY 2021 - CREW CHEF
CREW CHEF FOR 6-7 CREW MEMBERS FOR 1 MONTH DURING A YARD PERIOD
- M/Y 72M JULY 2021 - SEPTEMBER 2021
SOUS CHEF FOR 12 GUESTS, 26 CREW
- M/Y 43M SEPTEMBER 2021
SOLE CHEF FOR 7 DURING A 4 WEEK PERIOD IN THE MARINA
- M/Y 105' NOVEMBER 2021 - JANUARY 2022
SOLE CHEF ON A HEAVY CHARTER PROGRAM THROUGH NASSAU/EXUMAS 12- 13 CHARTER GUEST PER CHARTER (25 CHARTERS IN 4 MONTHS)
- LAND BASED COOK : AS A COOK IN THE COMMERCIAL SECTOR OF RESTAURANTS I LEARNED ABOUT EVERYTHING FROM THE FINER SIDE OF SEAFOOD, STEAKS, AND A VAST VARIETY OF CUISINE AND how to present food in its best form over a total of 6 years.
- Private Estate Chef - NDA BINDED
During my time at the private estate as chef I was preparing three meals a day everyday for a UHNW family of 4 in La Jolla,CA