

Harrison [REDACTED]

Date of Birth: [REDACTED]

Nationality: American

Phone number: [REDACTED]

E-mail: [REDACTED]

Location: Ft.Lauderdale, FL

Languages: English, Some German

US Passport & Drivers License

Non-Smoker - Non-Drinker - No Tattoos/piercings



PROFILE

Land based chef with 6 years experience, looking to transition into yachting and available immediately, seeking a chef position. Comfortable living and cooking at sea from extended stretches sailing the Caribbean aboard my family's Oyster, fishing underway, sourcing local ingredients, and creating meals with whatever is available. Confident in baking and dessert skills from staging in Michelin starred restaurants and scratch bakeries, as well as a baking and pastry course. Also equally comfortable executing fresh and fun crew meals with experience planning and managing buffets. As someone who is very active and serious about maintaining a healthy lifestyle, I understand how important it is for crew to get balanced meals with the nutrients and vitamins necessary to get through long work days. Background also includes proficiency in food cost auditing and running product mix, P&L reports, full menu development, formatting, design, and ordering from a variety of local food suppliers.

CERTIFICATES

- STCW w/ VPDS
- ENG1
- Food Safety Lvl 3 w/ Distinction
- Servsafe Manager

SKILLS

- Food Cost Management
- Dietary Restriction Compliance
- Advanced Butchery
- Wine & Cocktail/Spirit Pairing

WORK EXPERIENCE

September 2022 - April 2026 [REDACTED] **Travelers Rest SC** **Chef de Cuisine**

Modern American fine dining with rotating global influence, 120-150 covers, 2 chefs. Submitted all food orders for kitchen, catering department, food truck, and bar. Performed food cost audits, P/L reports, menu development and design. Hosted food and wine series with private wine paired dinners throughout the year. Primary expeditor during service overseeing 4 cooks. Developed catering menu for weddings, parties, and events hosted at our event venue, including fun and unique canapés and other bites.

March 2022 - September 2022 [REDACTED] **Spartanburg SC** **Lead Line Cook**

Fine dining, member only dinner club, 40-80 covers. Primary grill cook during service, occasionally expediting and/or desserts and garde manger. Managed buffets and hot stations for weddings and private parties up to 200 people. Developed daily tapas and dinner specials.

STAGES

- May 2026 – [REDACTED] Greenville SC, 1 Michelin Star
- June 2026 – [REDACTED] Greenville SC, French Scratch Bakery
- June 2026 – [REDACTED] Greenville SC, Michelin recommended

HOBBIES AND INTERESTS

Lover of sports and the outdoors, I enjoy snowboarding, shooting pool, waterskiing, swimming, pickleball, hiking, camping, and sailing. Huge automotive enthusiast as well, I've built a Porsche 944 which I take to HPDE events on the racetrack and a 4runner that I take rock crawling and off roading on camping trips around the country. Love tinkering, working with my hands, and challenging myself with new projects. I also enjoy videography and photography, and running and lifting weights!

EDUCATION

- High School Diploma | Class of 2022
- Baking and Pastry Course | 8/22-10\22
- Dean Harrison's Yacht chef course | 7/26

REFERENCES

- [REDACTED]
[REDACTED]

Reference letters available by request*

Sample Menus & Food Gallery cont.

https://drive.google.com/drive/folders/1no86v7moUfkTd_LOlCJtW0BoSc1sVec0?usp=share_link





