Ryan

Fort Lauderdale, FL/Wrightsville Beach, N.C.

Personal Information:

Position: Captain/Chef Nationality: American

Passport:US

Languages: English some Spanish

Non-smoker, No Tattoos



Objective:

I am seeking a challenging position within a progressive, growth – oriented organization, where my prior experience, personal ability, and commitment to professional standards of performance can be utilized. Growing up in Wrightsville Beach, North Carolina I have been around boats my whole life. As a career in the Maritime industry I value the work it takes to run a tight ship. Im always looking for new opportunities to join in this lovely world of boating and travel

Education:

The Art Institute of Fort Lauderdale Fort Lauderdale, FL

Culinary Arts

- -100 gross tons Masters license with commercial assist towing endorsement
- -STCW (safety training certification and seafarers watch)
- -Certified by American hotel and lodging association
- -National Serve Safe certification

PROFESSIONAL EXPERIENCE

Private Motor Yachts/Families:

Deliveries and Movement:

100', 68' 85'

The last few years I have been doing freelance and deliveries including running my Owner/Operator vessel charter program

10/2/19 - 10/14/19

-Captain

-Delivery fromNJ to S.FL

7/1/19 - 10/1/19

-Captain/Maintain

- Captain 5/30/18 - 6/5/18

- Delivery from Fort Lauderdale to Wilmington, N.C.

-Freelance Captain 3/05/18 - 11/16/19

8/6/16- Present

-Captain

-Navigation, Maintain all vessel operations

-North Carolina to Florida, Bahamas and Keys

M/Y 85'

11/1/13-3/15/16

- -Chef, Deck hand and First mate/Relief Captain
- -2 crev
- -Assist in all aspects of the vessel
- -3 Caribbean seasons ,Fl to Grenada

M/Y 125

6/20/14-8/3/14

- -freelance chef/Mate
- -Participated in delivery to Caribbean
- -Responsible for navigating ,docking and towing 32' tender

M/Y 85

8/5/14-8/15/14

- -freelance chef
- -Tender captain 34'Intrepid

M/Y 111

11/10/13-1/15/14

- -Freelance chef
- -Worked for all three owners during Thanksgiving and NewYear's
- -Duties include provisioning and handling of the
- 30' Tender and jet skies

Middleham ,U.K.

10/1/13-10/25/13

- -Spent 25 days with immediate family
- -Prepare and execute meals for parties up to 40 Guests
- -Traveled with family for 2 weeks of very high end Racehorse sales

2012-2015

- Practice strict kosher diet
- -provision, clean and maintain kosher kitchen
- -Any other duties that may be requested from family

M/Y 82':

2010-2013

- -Provision and maintain the upmost quality of food.
- -Deliver yacht to Bahamas and Caribbean for busy charter season.
- -Maintain and drive/navigate the 23 ft. tender.

1/Y 85

3/25/13 - 4/6/13

- -Freelance chef for high end ten day charter in the Caribbean.
- -Help with guest needs loading and unloading tender, water toys, etc.
- Assist with lines, fenders and tender navigation.

M/Y 100':

7/3/12-7/8/12

- -Freelance chef for July 4th weekend on one day's notice to work for owners.
- -Provision yacht and maintain interior.
- -Provide 5 star service for new yacht owners.

Private Clubs & Restaurants

2009 - 2010

Wilmington, N.C.

Seasonal Chef

- -Prepare daily and nightly feature dishes for member's tavern.
- -Execute banquets.
- -Maintain above average Health score regulations.
- -Head and participate in "In Home Caterings

2008 – 2010

Wilmington, N.C.

Executive Chef

- -Coordinate all food and function structure.
- -Manage both banquet halls of capacity of 150 persons each.
- -Establish menus and items for individual weddings.
- -Manager for all off-site and on-site catering function.

2007-2008

Wilmington, N.C.

Food and Beverage Director

- -Set up all of the food and beverage department for brand new opening
- -Full service food and beverage: Room service, banquets, and catering in this 119 Room facility

2004-2007

Wilmington, N.C.

Executive Chef

- -Manage all cost, control and purchasing
- -Establish extensive weekly menu change
- -In-depth handling of wild game and exotic proteins

2000-2003 Fort Lauderdale, FL

Restaurant Manager

- -Maintain costs and purchasing of all liquor bought and sold
- -Manage all front and back of the house employee's
- -Serve on wait staff, cook in kitchen and help behind bar when needed

1997-2000 Wrightsville Beach, N.C.

Executive Sous Chef

- -Manage all kitchen staff
- -Maintain cost and control of purchasing
- -Execute parties and Banquets up to 1300 guests.