

CARLOS A.

CHEF WITH 20+ YEARS EXPERIENCE

Seeking a full time Chef position onboard where I utilize my background working on yachts, as a private estate/traveling Chef, and in high-end food service operations to add value and support to a great crew and Owner and their guests.



M/Y | **42 M** | **Private**

SOLE CHEF (SEASONAL) | April 2024- October 2024 | *Mediterranean*

- Chef onboard 8 crew/10 guest program with heavy usage and schedule
- Responsible for provisioning, including sourcing on local markets
- Created menus for breakfast, lunch, canapés, 4 course dinners, and theme nights.
- Prepared cuisines including Italian and mediterranean, mainly Fish and shellfish dishes

M/Y | **40 M** | **Private/Charter**

SOLE CHEF (FULL TIME) | Jan 2023 - December 2023 | *USA & Caribbean*

- Chef onboard 6 crew/10 guest program with heavy usage and schedule
- Responsible for provisioning, including sourcing on remote islands.
- Created menus for breakfast, lunch, canapés, 4 course dinners, and theme nights.
- Prepared International cuisines including American, Italian, Mexican, Indian, and Thai
- Accommodated gluten free, lactose free, shellfish, and additional dietary requirements
- Hosted occasional parties for up to 22 guests.

M/Y | **37 M** | **Private/Charter**

SOLE CHEF (TEMP) | Dec 2022 - Jan 2023 | *Florida*

- Served onboard 6 crew/10 guest program and was responsible for all daily meals.
- Handled all provisioning and accommodated no park and shellfish allergy restrictions.

S/Y | **55 M** | **Private/Charter**

SOLE CHEF (TEMP) | Jul 2022 - Aug 2022 | *Mediterranean*

- Chef for 9 crew/12 guest program that completed charters up to two weeks in duration.
- Prepared all daily meals, including children's meals on charter.
- Accommodated gluten free and peanut allergy guests

M/Y | **52 M** | **Private/Charter**

SOLE CHEF (TEMP) | Apr 2022 - Jun 2022 | *Mediterranean*

- Chef for 11 crew/12 guest program responsible for all daily meals including breakfast, Turkish breakfast, lunch, canapés, and dinner as well as special theme nights.
- Prepared Italian, Greek, Japanese, and Asian menu options
- Handled provisioning utilizing hand selected provision company in the area for special items and local markets for fresh produce.

| **Private/Rental**

SOLE CHEF (SEASONAL) | Nov 2021 - Mar 2022 | *France*

- Worked within team of 6 to host up to 14 guests.
- Created international and regional French specialties for all daily meals which included breakfast, lunch, afternoon tea (sweet and savory), canapés, and up to 5 course dinners.
- Executed special theme nights including Chinese, Indian, Italian, and Regional French
- Accommodated gluten free, lactose free, sugar free, and protein free dietary restrictions

S/Y | **55 M** | **Private/Charter**

SOLE CHEF (TEMP) | Jun 2021 - Jul 2021 | *Mediterranean*

- Cruised Spain and Italy onboard 9 crew/12 guest program
- Offered International cuisines including Spanish and Italian for all daily meals.



Fort Lauderdale

PERSONAL INFO

- › DOB: January 20, 1980
- › Nationality: Italian
- › Current Italian Passport
- › Visa: B1/B2
- › International Driver's License
- › Languages: English, Italian, and Spanish (Fluent), French (Basic)

CERTIFICATIONS

- › STCW 10 | ENG1 | PDS
- › SHIP'S COOK CERTIFICATE
- › CULINARY ARTS DEGREE
- › EUROPEAN MASTER ON GASTRONOMY
- › DIET AND NUTRITION DEGREE
- › HACCP LEVEL 3



Dedicated chef with over 20 years of international experience (Italy, France, Spain, Greece, Switzerland, Middle East, Caribbean & UK), with the ability to deliver excellent service. My culinary style can be described as a broad spectrum of global cuisine, from haute cuisine, farm to table and local specialties.

Career foundations include extensive time in high-end restaurant settings, including under Michelin Star Executive Chefs. Since then, I've catered for HNWI's, within boutique chalets, and onboard luxury private/charter yachts. I am a hands-on, goal-oriented leader with a dynamic skill set and outstanding attention to detail in all aspects of my work.

My full kitchen management approach includes handling all facets of kitchen operations, from provisioning and budgeting to special menu creation and execution of all service. I'm looking forward to the opportunity to provide exemplary onboard culinary experiences for Owners, guests, and crew.



CHEF (SEASONAL) | Jun 2020 - Sep 2020 | *Spain*

- Chef at restaurant that specialized in Chilean-Mediterranean fusion.

PRIVATE CHEF (SEASONAL) | Aug 2019 - Mar 2020 | *France*

- Prepared meals for up to 12 guests including international and regional French specialties.

M/Y | **35 M** | **Charter**

SOLE CHEF (TEMP) | Jun 2019 - Jul 2019 | *Mediterranean*

CHEF (TEMP) | Dec 2018 - Mar 2019 | *France*

SOLE CHEF (FREELANCE) | Jan 2017 - Sep 2018 | *Europe*

PRIVATE CHEF | May 2016 - Sep 2016 | *Italy*

PRIVATE CHEF | Mar 2016 - Apr 2016 | *Qatar*

M/Y | **47M** | **Private**

SOLE CHEF | May 2015 - Dec 2015 | *Mediterranean*

CHEF | Apr 2014 - Oct 2014 | *UK*

Nov 2014 - Mar 2014

M/Y | **41M** | **Charter**

SOLE CHEF | Mar 2013 - Nov 2013 | *Mediterranean*

M/Y | **40M** | **Charter**

SOLE CHEF | Apr 2012 - Nov 2012 *Mediterranean*

ADDITIONAL POSITIONS AVAILABLE UPON REQUEST