

EMANUEL



DOB: July 13, 1976
Brazilian: Current Passport
Visa B1/B2, Other
International Drivers License
Non-Smoker
COVID-19 Vaccine
Location: Fort Lauderdale, FL

PROFESSIONAL PROFILE

I am a traveling Chef who seeks adventure. I have a love and passion for cooking and traveling around the world, and I look forward to continued growth as a Chef in the yachting industry.

I indulge in experimental innovative approaches to cooking that embraces world wide cuisines and styles. Modernized recipes, novel ingredients and flavors are the essence to my technique.

I am a perfectionist. Organized by nature and strive to be the best. I am a positive people person with leadership qualities and would be a great asset to the crew.

Clear, concise communication is very important to me. I speak English, Portuguese, Spanish, Italian, and French.

I am confident my work ethic, diverse background, and creativity will be a positive impact on your program.



Experienced Chef looking to transition from freelance roles to a full time position onboard a 112ft-140 ft motor yacht, preferably charter, where I can utilize my extensive background in high-end restaurants and programs to provide support as a valued crew member and continue to deliver 5 star food experiences for the Owner and their guests.

STCW | POWER BOAT LEVEL 2 | FOOD SAFETY LEVEL 2/3 | ENG 1

M/Y [REDACTED] | 137' IGA

CHEF | Jul 2024 - Aug 2024 | *Bahamas*

- Chef for program that completed Owner and charter trip

MY [REDACTED] | 130' Westport

CHEF | May 2024 - Jul 2024 | *Bahamas*

- Chef for Owner's trip and charter

PRIVATE FAMILY

CHEF | Apr 2024 - May 2024 | *Boca Raton, FL/New Jersey*

- Responsible for cooking for family

S/Y [REDACTED] | 65' Catamaran

CHEF | Mar 5-25, 2024 | *Bahamas*

- Complete Owner's trip and charter trip

M/Y [REDACTED] | 136' Sunseeker

CHEF | Jan 2024 - Feb 2024 | *Florida*

- Responsible for crew cooking and completion of Owner's trip in Florida

M/Y [REDACTED] | 140 Benetti

CHEF | Dec 2023 - Feb 2024 | *Antigua/St. Barths/St. Marten*

- Chef responsible for cooking for Antigua Boat Show and charters

M/Y [REDACTED] | 150' Delta Marine

CHEF | Aug 2023 - Oct 2023 | *East Coast USA*

- Served onboard 11 crew/12 guest program that completed Owner's trip to Boston and New York prior to return to Florida
- Responsible for all daily meals for guests and crew

M/Y [REDACTED] | 130' Hatteras

CHEF | Aug 2023 - Sept 2023 | *East Coast USA*

- Chef for 5 crew/4 guest program that completed Owner's trip from Manhattan to Boston and back to Ft. Lauderdale

LANDBASED EXPERIENCE

CHEF TOURNANT | 2017
Barcelona, Spain

INTERNSHIP | 2013 |
Copenhagen

INTERNSHIP | 2012 | São
Paulo, Br

INTERNSHIP | * One Michelin Star
Perspective de la Cote des Basques 9000, Biarritz -France

CULINARY SKILLS

- ▶ Mediterranean & Caribbean
- ▶ German & Russian
- ▶ Greek
- ▶ French & Italian
- ▶ Classic American
- ▶ Farm to Table
- ▶ Latin & Southwestern
- ▶ Mexican & Spanish
- ▶ Thai & Vietnamese
- ▶ Asian Fusion & Sushi
- ▶ Japanese
- ▶ Molecular Gastronomy
- ▶ Artisan Bread
- ▶ Fresh Pasta
- ▶ Cheese Making
- ▶ Pastries & Petit Fours
- ▶ Cakes & Tarts
- ▶ Ice Cream Making
- ▶ Banquet & Buffet
- ▶ Gluten Free
- ▶ Vegetarian & Vegan
- ▶ Kosher
- ▶ Food Allergies
- ▶ Paleo & Diabetic
- ▶ Sugar Busters
- ▶ Cardio/Heart Smart
- ▶ Low Sodium
- ▶ Budgeting/Charter Budgets
- ▶ Excel Spreadsheets

S/Y [REDACTED] | 100'

CHEF | Jul 2023 - Aug 2023 | *Ft. Lauderdale to Bermuda, Bermuda to Newport*

- ▶ Served onboard 6 crew/6 guest program during delivery and was responsible for crew food and provisioning
- ▶ Completed Owner's trip in Bermuda prior to return to Newport

M/Y [REDACTED] | 140' Majestic

CHEF | Feb 2023 - Jun 2023 | *Florida/Caribbean*

- ▶ Chef or 9 crew busy charter program that also completed Owner's trips

M/Y [REDACTED] | 130' Mangusta

CHEF (FREELANCE) | Jan 2023 - Feb 2023 | *BVI*

- ▶ Chef for 7 crew program that completed charters and Owner's trip

M/Y [REDACTED] | 100' Sunseeker

CHEF | Dec 2022 - Jan 2023 | *Florida/Bahamas*

- ▶ Chef for 4 crew/6 guest vessel that completed 3 trips, each 8 days in duration
- ▶ Handled menu creation and provisioning
- ▶ Prepared special meals for beach BBQs as well as sushi

M/Y [REDACTED] 45M Feadship

CHEF | Nov 2022 - Dec 2022 | *West Palm Beach, FL*

- ▶ Chef for 9 crew/12 guest vessel that completed 5 day trips
- ▶ Responsible for all crew and guest meals, including dietary restrictions and allergies

M/Y [REDACTED] | 135' Palmer Johnson

CHEF | Oct 2022 - Nov 2022 | *Miami, FL*

- ▶ Chef for 10 crew/12 guest vessel that completed consistent 10-day trips
- ▶ In charge of all provisions and preparations of healthy meals for crew
- ▶ Prepared all guest meals and ensured menu options accommodated various dietary restrictions and requirements

M/Y [REDACTED] | 130' Sunseeker

SOLE CHEF | Aug 2022 - Sep 2022 | *Florida/Bahamas*

- ▶ Chef for 6 crew/8 guest Owner's trip and was responsible for all provisioning
- ▶ Created and prepared American breakfast menus and Italian dinners
- ▶ Accommodated shellfish and nut allergies

M/Y [REDACTED] | 100' Princess

SOLE CHEF | Aug 2022 | *Florida Keys/Bahamas*

- ▶ Private Chef for 5 crew/8 guest Owner's trip that coordinated all provisions
- ▶ Prepared Caribbean, Tex Mex, and Japanese menu options for all daily meals

M/Y [REDACTED] | 140' Feadship

SOLE CHEF (TEMP) | Jul 2022 - Aug 2022 | *Florida/Bahamas*

- ▶ Served onboard 7 crew/8 guest vessel that completed 2 week trip
- ▶ Organized and produced high-end culinary experience for charter guests, including breakfast, family style lunch, 4 course dinners, and desserts
- ▶ Prepared American, French, and Mediterranean cuisines, including gluten/carb free
- ▶ Utilized Excel and Word for ordering and inventory management

ADDITIONAL POSITIONS AVAILABLE UPON REQUEST

