

Chef Eric [REDACTED]-Culinary Degree [REDACTED]



Location: Fort Lauderdale, Florida; Nationality American; D.O.B. 4/29/1974; Cell [REDACTED]
Email: [REDACTED] Skype Address: [REDACTED] Facebook Professional Page: [REDACTED] Languages: English and Basic Spanish



Yachting Career Accomplishments:

[REDACTED]
to view the next video please scroll halfway through to my [REDACTED] video
[REDACTED]

- 2015 Antigua Charter Boat Show Chef du Concourse 2nd Place Winner 125ft
- 2016 Antigua Charter Boat Show Chef du Concourse 1st Place Winner 125-164ft
- 2015 SYOG The Party Edition Article [REDACTED] pages 105-107
- March 2017 Dockwalk Magazine [REDACTED] "Surf and Turf pages 19
- March 2017 Yachting Magazine [REDACTED] pages 78-80
- 2018 Yacht Chef of the Year Wine [REDACTED] FLIBS.
- 2018 Antigua Charter Boat Show Chef du Concourse 3rd Place Winner 160ft.
- 2022 Antigua Charter Boat Show Chef du Concourse 3rd Place Winner 160ft.

I am a 30-year accomplished executive chef with a culinary degree from Johnson and Wales University. I have approximately 18 years restaurant and catering executive chef experience. I have 11 years of yachting experience in the capacity of head chef charter and private yachts, and 1-year executive chef cruise line experience on inter coastal, river, ocean crossings, and dockside private events for up to 1000 guests. In 2010 Filmed on TLC Four Weddings, "And A Smoking Cocktail.", 2010 South Beach Food Network Food and Wine Festival Voted In the top 5 "Best In Show", 2011 Chat Chow TV Feature Of The Week.



Inverted Nitro Mojito, TLC Four Weddings, [REDACTED]

Culinary Specialties.: American, American Regional Fare, Mid-Western American, New England, Barbecue, South Western American, French, Italian, Spanish, Mexican, Mediterranean, Sushi and sashimi, Thai, Japanese, Chinese, Szechuan, English, Indian, Greek, German, Russian, Caribbean, West Indies, Central American, Polynesian, Raw Foods, Vegan, Celiac, Gluten Free, Diabetic, Vegetarian, Molecular Gastronomy, Wild Game, Charcuterie, and Kosher Style.

Objective: I am seeking an executive chef or head Chef Position on a busy scheduled Charter or Private Motor Yacht. By taking a creative, passionate, hard working, team playing, and a non-prima donna approach to the field of culinary arts.

Attributes: budget, provision, inventory, keep a clean, organized, and well-run galley, maintain high food and safety standard, and to provide leadership and training while demanding high expectations and professionalism from myself and team. Worldwide Itinerary, Permanent, Rotation, and Freelance

Maritime Qualifications:

STCW-95: Personal Survival Techniques, Firefighting, CPR, Personal Safety and Social Responsibility, and Eng1, Food and Hygiene Certificate-Caterer Level

Culinary Degree -May 1994- Johnson and Wales University

Maritime Experience:

March 2024-Present Freelance/Temporary/Seasonal Head Chef—M/Y [REDACTED]—130ft Bosses in there 90's, Mr 99 and Mrs 95.

February 2024-March 2024 Freelance Head Chef— M/Y [REDACTED]—162ft— Broker Events Bahamas Boat Show.

August 2023-February 2024— 6 Month hiatus from yachting—Executive Chef [REDACTED] Resorts, Port Charlotte, FL. I came on during construction pre opening. I was tasked with menu development, creating management operation manuals, created presentation and implemented 2 week intensive culinary training prior to opening, ordering/inventory, staffing, payroll and grand opening

September 2021-August 2023---M/Y [REDACTED]--Full-time Sole Head Chef—160ft Trinity Caribbean, Alaska, United States East Coast, Panama and Canal, Costa Rica, Central America-Belize and Honduras, Bahamas—Heavy Charter Boat—Filmed on Season 13 Wicked Tuna, "YouTube's Chef Nick"- 5 Course Chefs Tasting Menu and Yacht Experience and a 7-day Bon Jovie and Family 60th Birthday Charter in Alaska.

October 2020-September 2021---M/Y [REDACTED]Full-time Sole Head Chef--164ft Christensen. Sole Executive Chef-several events 60-70 plus guests dockside West Palm Beach, 10 crew , Charter Photo shoot and COVID.....

April 2020-October 2020 Permanent/Contract Head Chef M/Y [REDACTED] Private/Charter- Seattle, San Juan's, British Columbia, Canada and Juneau, Alaska. Private charity events for boss's foundation Seattle, Washington.

February 25-March 10, 2020 Freelance Head Chef M/Y [REDACTED]

May 2019-January 2020—Permanent/Contract Head Chef M/Y [REDACTED] (Returning April 2020-January 2021)-Private/Charter- Seattle, San Juan's, British Columbia, Canada and Juneau, Alaska. Private charity events for boss's foundation Seattle, Washington. Three months leave a year.

April 2019—Freelance Head Chef M/Y [REDACTED] 62m—Caribbean owner trip one-month contract. Managed all aspects of the galley and sous chef. One-month contract.

March 2019—Freelance Head Chef M/Y [REDACTED] 35m—Bahamas Charter/Shipyard (Direktor's) one-month contract

February 2019—Freelance Head Chef M/Y [REDACTED]--32m Azimut—Charter Miami/Fisher Island—One week contract.

February 2019--Freelance Head Chef M/Y [REDACTED] 62m—Bahamas owner trip 15 day contract. Managed all aspects of the galley and sous chef. Provisioned boat for sous chef and boat to cross to the Mediterranean for the summer charter season.

October 2018-January 2019---Freelance Head Chef M/Y [REDACTED] 50m--Caribbean/Antigua Boat Show Chefs Competition.

June 2018-October 2018---Freelance Head Chef M/Y [REDACTED] 38m--Summer charter season Juneau, Alaska.

October 2017-June 2018----Head Chef M/Y [REDACTED] 50m Private and charter--in shipyard and for sale.

June 2017—September 2017-Freelance Head Chef M/Y [REDACTED] 50m Ocean Fast-Mediterranean Season, 3 Fractional owners; Heavy Charter and Owner Trips. Set-up Galley from scratch.

April 2016—May 2017- Head Chef M/Y [REDACTED] 46m Richmond-St. Thomas, Sint Marten, St Barts, St Kitts, USVI and BVI, 6 Fractional Owners; Heavy Charter and Owner Trips.

January 2016--April 2016- Freelance Head Chef M/Y [REDACTED] 43m Trinity-St. Thomas, USVI and BVI Charter, Owner Trips and Video Photo Shoot Virgin Islands.

October 15, 2015--January 2016-Head Chef M/Y [REDACTED] 32m Azimut, Fort Lauderdale, Eastern Caribbean, Sint Marteen, Virgin Islands Charter and Owner trips, placed 2nd place in our division at the Antiqua Charter Boat Show Chefs Competition, managed all galley operations and assisted in deck duties. Left boat and went straight to Bacchus because of a couple months of late pay.

September 9--October 15, 2015-Freelance Head Chef M/Y [REDACTED] 47m North American Yachts—Boston-Bar Harbor Maine 11 crew 8 guests—4 Star Molecular, Mediteranean Fusion, Vegetarian, New England, Southern United States, European Cuisines 1 month Owner trip, managed all galley operations, provisioning, budgeting and accounting, menu development, preference sheets, special needs and diet, guests and owner satisfaction.

August 1—August 24, 2015-Freelance Sole Head Chef M/Y [REDACTED] 44m Heessen —Bahamas/Exhumas 7 crew 8 guests - Gluten free, Vegan, Molecular, Mediterranean Fusion, Asian Fusion Cuisines 1 month Owner trip, managed all galley operations, provisioning, budgeting and accounting, menu development, preference sheets, special needs and diet, guests and owner satisfaction.

January 6, 2015—July 31, 2015-Permanent Sole Head Chef M/ Y [REDACTED] 40m Oceanco--Sarasota, Fl.--6 crew 8 guest—4 Star Molecular, Italian, Mediterranean Fusion, Asian Fusion, Kosher, Indian, and European Cuisines managed several dinner parties corporate and personal. Traveled from Fort Lauderdale to Sarasota, Palm Beach, Bahamas, and all over New England. Managed all galley operations. Owners finished season and wouldn't be using the boat until November or December after yard period. I left this position, because it wasn't the right fit for me, owners were amazing though.

November 2014—January—Temporary Sole Head Chef M/S [REDACTED] 65m Perini Navi—West Palm Beach, FL. 12 crew, 14 guest—4 Star Molecular, European, Spanish Tapas, American Cuisines
Private/Charter—Two month owner trip, managed all galley operations, provisioning, budgeting and accounting, menu development, preference sheets, special needs and diet, guests and owner satisfaction.

February 2014--August 2014--Head Chef-M/Y [REDACTED] 42m Christensen--Fort Lauderdale, FL—4 Star Molecular, Caribbean, West Indies, European, South American, Southern United States and American, Asian Fusion, Indian Cuisines
Charter/ Private--busy charter schedule, Bahamas, USVI, BVI, St. Thomas, Sint Martin, Tortola, and St. Barts. Managed all galley operations, provisioning, budgeting and accounting, menu development, preference sheets, special needs and diet, molecular gastronomy, guests and owner satisfaction. I was let go, because the yacht went into a 2-month shipyard period and they decided to drop the crew.

April 2013—December 2013--Head Chef-M/Y [REDACTED] Westport 130--La Paz, Baja Sur California, Mexico. 8 crew, 12 guest--4 Star Molecular Gastronomy, Spanish, European Cuisines
Very busy private program. Six Fractional owners, Costa Rica, Panama, Galapagos Islands, Mexico-Ixtapa, Puerto Vallarta, and La Paz- Sea of Cortez. Manage all day-to-day operation in the galley including; sanitation, equipment maintenance, Inventory, provisioning systems, crew meal planning, guest menus, guests and owner satisfaction. I left, because I felt it wasn't the right fit for me after spending 9 months in Central America.

June 2012—April 2013—Executive Chef—M/Y [REDACTED]—American Cruise Lines Guilford, Connecticut --4 Star
Cajun, Creole, Mid West, New England Cuisines
Manage day-to-day culinary operations aboard the M/Y Queen of the Mississippi. Inventory, ordering and provisioning, hire and fire. The Queen is a 160 passenger—five deck paddle wheel river boat, which cruises the Mississippi, Cumberland, Tennessee, and Ohio Rivers. Left to pursue yacht chef career.

2007-2010 Executive Chef M/Y [REDACTED] Charter Boat 50mt- Miami, FL.-4 Star, 1000 people dockside, up to 350 people private charter celebrity events, and 30 NFL Pro Bowl Team 2007 Super Bowl, Daily and weekly provisioning. I was contract management for all the chartered events on board for the duration of three years.

Maritime Certification and Qualifications:

1. Culinary Degree -May 1994- Johnson and Wales University
2. Level 2 Food Safety Course in Catering 2019
3. Security Awareness for Vessels 2019
4. Eng1 02/28/2019—02/28/2021
5. Firefighting I and II, Hazmat Operations, Water Rescue Certifications-2002 Michigan

Other Freelance Chef Work:

YCO-Mansion Charter 5 days FLIB Show-Fort Lauderdale, FL- Suvi Barbe YCO/Monaco [REDACTED]
M/Y [REDACTED]-40m Westport-Fort Lauderdale- Capt. [REDACTED]
Bell Island-6 day Charter- Exhuma, Bahamas-[REDACTED] M/Y [REDACTED]
V-45m Benetti-10 day Charter-Nassau, Bahamas

Other Executive Chef Experiences:

July 2011—May 2012—Executive Chef—[REDACTED] Wine and Tapas Miami, Florida Voted #1 Spanish tapas restaurant in Miami.

December 2009 –August 2010 Pm Sous Chef—[REDACTED] Hotel Spa and Resort— Miami Beach 251 room 4-star hotel and spa, I am responsible for menu development, implementing systems to lessen food costs, food inventory and procurement, and construct incentive programs for employees.

August 2008—July 2011 Executive Chef—[REDACTED] Catering—Miami, Miami Beach, Star Island, Fisher Island -4 Star Catering company Management and inventory for private events on and off premise. Implementation of different marketing techniques

and menu changes to maintain revenue growth are an intricate part in order to attract a diverse ethnic client in a down economic market.

March 2007-Present Executive Chef /Owner World Class Catering, Miami, Fl. Personal caterer for MTV reality show called, [REDACTED] including several back stage events in the entertainment industry.

August 2005-March 2007 Luxury Suites Chef de Cuisine Miami Dolphin Stadium—Boston Culinary Group and Sous Chef—Bank Atlantic Center— Panthers Special Events—Boston Culinary Group, Miami, Fl. Managed Food and Beverage for 196 luxury suites, Dan Marinos 2006 Invocation Dinner to the Football Hall of Fame event which exceeded \$1 million, 91 events at the Florida State Fair, Governor Jeb Bush and 1500 influential Florida State Government officials, special events and backstage catering celebrities including: Shakira, The Rolling Stones, Aerosmith, Bon Jovi, Jennifer Lopez , Marc Anthony, and Billy Joel.

Feb. 2002-Aug. 2005 Executive Chef—St. Ives Golf Resort, Canadian Lakes, MI Top rated 4-star golf club and resort by Golf Digest in 2003, I was responsible for developing and implementing menus; as well as, maintaining food and safety standards, increasing the food and beverage business, and training personnel.

January 1999-January 2002 Executive Chef--- Fahrenheit, Chicago, Illinois -4 Star- Midwestern-American conceptual 250 seat fine dining restaurant and lounge.

Interests: I enjoy cooking, molecular gastronomy, ice carving, hunting, fishing, swimming, and diving.

Referees:

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