
Warwick

NATIONALITY: BRITISH/ ITALIAN

VISA: B1/B2

DATE OF BIRTH: 01/05/2000

EMAIL:

MOBILE NUMBER

MARITAL STATUS: SINGLE

LANGUAGES: FLUENT ENGLISH/ CONVERSATIONAL ITALIAN

NON-SMOKER

NO VISIBLE TATTOOS



PROFIIIE

Passionate and adventurous private chef with a world of experience, having cooked my way through luxury yachts and exclusive villas from the Mediterranean to the Caribbean. I thrive on blending global flavors, crafting vibrant dishes that tell a story—whether it's a rustic Mediterranean feast or a delicate fusion of Asian and European influences. With a deep respect for fresh, local ingredients, I create tailored menus that elevate every dining experience into something unforgettable. Now, I'm eager to bring my creative flair and culinary expertise to a new chapter, where food and passion meet. To view my Portfolio please see my website for examples of my food and menus.

CUISINES

Italian, French, Spanish, Mediterranean, American, Central/ South American, Chinese, Korean, Japanese, Thai, Indian.

YACHT TEMPORARY EXPERIENCE

Sole Chef M/Y (30m)- July 14th 2024- September 24th 2024

As The role of sole chef included completing 6 weeks of charter cooking for 8 guests and 5 crew. The cuisines were Mediterranean, South American and asian fusion. Guests thoroughly enjoyed my food throughout the course of their stay and I was able to prove further skills in adaptability as a chef in challenging circumstances.

Sole Chef M/Y (65m+)- January 31th 2024- March 1st 2024

As the only chef onboard I was just cooking for crew as we went on our cross Atlantic passage from the Bahamas to Spain. This involved provisioning and management skills to work on different tasks for the department.

Sole Chef M/Y (40m+)- November 11th 2023- December 5th 2023 / March 4th- April 19th 2024

For this job I was cooking for the crew and the owner alongside hosting potential buyers for the vessel supplying hors d oeuvres. In both periods of working I have been doing a complete refit and detail cleaning of the whole galley department to get ready for charter use.

Charter Sole Chef M/Y [REDACTED] (30m+)- August 21st 2023- September 24th 2023

This role involved completing a full turnaround of a dysfunctional galley, to a charter ready galley within the first few days. Then I completed several week long (back to back) charters along the Amalfi Coast. I catered for 10 guests and 5 crew each charter and doing buffet/ plated meals and baked goods each day.

Sole Chef M/Y [REDACTED] (27m+)- August 06th 2023- August 17th 2023 + October 10th 2023- October 16th 2023

This role entailed creating an effective galley set up onboard the newly built yacht and cooking alone for 4-12 Guests and 5 crew for 10 days. This was a great experience to prove my dexterity and capabilities as a chef and providing excellent guest food, even in a small galley.

Sous Chef M/Y [REDACTED] (68m+) - August 30th - October 24th 2021

This experience allowed me to flourish in my skills of management, organisation and cooking. I gained a lot of experience covering the head chef and managing all the galley duties on my own and had the space to excel in my baking; furthering my experience in this skill.

Junior Chef M/Y [REDACTED] (100m+)- June 07th 2021- August 28th 2021

In place to establish a new job position on board the yacht and determine the most suitable duties for the job role. I developed my skills in speed, practicality and cleanliness. This position allowed me to learn from many great chefs and improve upon my own skillset even more. I left to peruse a more challenging role.

Sous Chef M/Y [REDACTED] (70m+) - March 13th 2021- April 13th 2021

I gained a valuable insight into working as a chef in the yachting industry and work not only efficiently, but practically and resourcefully. As crew chef I cooked three meals a day for 22 crew onboard the yacht. I achieved great expansion in my cooking techniques.

YACHT/CHALET Seasonal EXPERIENCE

Sous Chef M/Y [REDACTED] (73m+) December 18th 2022- June 14th 2023

Joining this yacht, I fully transformed the galley from its original organisation and set up. I learned how to work effectively and provide the best crew and guest food in a small workspace. Given my prior experience I have been given several long stints to manage the department and work on my own from weekly periods to months. Learning additional plating techniques and management strategies whilst operating to a high standard in the galley, I am now confident to take my next step into Sole chef on a smaller vessel or rotational sous chef on a larger vessel.

Sous/ Sole Chef M/Y [REDACTED] (58m+) April 15th- November 30th 2022

Gaining great skills in working and managing the galley in all its operations alone and alongside the head chef and on my own for three months after their departure. I have become very well fitted into the role of Sous chef and look for a more challenging position on a busier vessel with more involvement with making guest food as well as completing nutritious and tasty crew food. I left to seek a more fast paced yacht.

[REDACTED] Chef [REDACTED] 360 January 10th- April 10th 2022

A big step up in my career managing a team of three people to ensure the success of the chalet in Courcheville throughout the fully booked chartered winter season, as well as designing and creating my own five course menus to serve each night during the clients stay. My skills in communication, organisation and overall cooking have vastly improved.

RESTAURANT EXPERIENCE

Chef [REDACTED] - 1st September 2020- March 10th 2021

With the opportunity to take more responsibility and gain more experience I helped in the opening of the restaurant after it had been closed for a few years. I bettered my skills in leadership as well as in the larder, pastry, fish and grill sections of the restaurant.

Apprentice Demi Chef at [REDACTED] — 1st September 2019- August 31st 2020

As my first chef job in a fine dining restaurant I had a great experience learning how to obtain great knife skills, understand how a good kitchen operates and a plethora of skills from filleting fish to jointing pheasant. I learned how to plate and decorate as well as organise and work fast. Alongside working in every section of the kitchen I carried out masterclasses where I learned a unique valuable skill that I would need as a professional chef

LICENCES AND CERTIFICATION

STCW SAFETY TRAINING
FOOD HYGIENE LVL 2
VALID SEAFARER'S MEDICAL CERTIFICATE/ ENG-1
RYA SAILING INSTRUCTOR
RYA WINDSURFING INSTRUCTOR
RADIO LICENSE
PLEASURE CRAFT LICENSE
POWER BOAT LVL 2 LICENSE

HOBBIES AND INTERESTS

Traveling, Sailing, Windsurfing, Foiling, Skiing & Snowboarding, Gym and Yoga.

I often spend long stints on holiday during my time not working to study the authentic cuisine of the countries I am visiting. Most recent examples from the last year are: Mexico, Italy, France, Spain, Brazil.

REFERENCES

[REDACTED]