



OZEAS

Head Chef



Ozeas Mendes

Date of Birth: 10/24/1975
Nationality: Brazilian
Marital Status: Single
Health: non-smoker, fit
DL: Brazilian/International
Current Location: Fort Lauderdale



Mobile - USA

[Redacted]



Email

[Redacted]

[Redacted]



Skype

Mendesomc

SKILLS

- Fluent in Portuguese, English and Spanish
- Written & verbal communication

QUALIFICATIONS

- MCA STCW Basic Training (Inc. Proficiency in Security Awareness)
- Yacht Skipper up to 500 GT
- PADI Open Water

EDUCATION

- International Gastronomy School – [Redacted]
- Cordon Blue Advanced – Specialist in Frech Cuisine - [Redacted]
- Cocina Internacional with Chef Fabian Mine – [Redacted]
- Molécula

REFERENCES



[Redacted]

[Redacted]

[Redacted]



[Redacted]



[Redacted]



[Redacted]



[Redacted]

[Redacted]

[Redacted]

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[Redacted]

[Redacted]

WORK EXPERIENCE

- Nov 12 /24
To April 11/24
Fort Lauderdale
Bahamas
Saint Martin

M/Y Island Heiress 43.20 [Redacted]

Head chef. Busy Charter and Private
Chef Responsible for all the preparation and provisioning
Menu planning for guest and crew

- May 01/2023
To SEPT 20/2024
Fort Lauderdale FL
Bahamas
Caribbean Islands,

M/Y Grade 1 43.28 M Bikini

Head chef / fist officer busy Charter and private yacht
Chef Responsible for all the preparation and provisioning
International menu planning for guest and crew
First Officer Split time off charter as first officer paperwork and coordinating deck team. Assisting and executing deck projects to assure deck is at the highest standard.

- Nov16,2022 to May
03.2023 Palm Beach
FL
Bahamas

M/Y [Redacted] 44.5 m Trinity

Head Chef. A very busy Charter and private Yacht
Chef: Responsible for all the preparation and provisioning of the boat. The menu is international cuisine with a focus on light/diet food. For guest and crew

- May/01.2020 to Nov
/2022. Fort Lauderdale
Caribbean Islands
Bahamas

M/Y [Redacted] II 36.58 M

Head Chef: After more than 18 years working around the world, for the first time I had the chance to navigate on the Mediterranean Sea and be in contact with the famous and healthy med cuisine. MY Cherish II was a private and charter yacht demanding owner. I was responsible to cook for 6 crew members and up to 8 guests, where a healthy and high-end presentation was mandatory

- Nov. 2019
Apr 2020
Miami, FL

M/Y [Redacted] 138' (Azimut Benetti)

Chef: Responsible for all the preparation and provisioning of the boat. The menu is international cuisine with a focus on light/diet food

- May 2019 –
Aug 2019
Mediterranean

M/Y [Redacted] 114' (Azimut)

Head Chef: After more than 12 years working around the world, for the first time I had the chance to navigate on the Mediterranean Sea and be in contact with the famous and healthy med cuisine. MY Sol was a private yacht with two demanding owners. I was responsible to cook for 6 crew members and up to 12 guests, where a healthy and high-end presentation was mandatory

- Nov 2017 –
Apr 2019
Fort Lauderdale

M/Y [Redacted], 140' (CRM)

Head Chef: A very busy and demanding PRIVATE YACHT. I was responsible for preparing a very specific diet for the owners, guests and crew. Including gluten, lactose free, Mexican and Mediterranean Cuisine most of the time.

- Jul 2017 – Nov
2017
Fort Lauderdale

M/Y [Redacted] 115' (Westport)

Mate: Maintained the boat while it was for sale, deck duties, preventative maintenance, engine room maintenance, watch keeping, prep for showings, and assist in moving the boat to other locations

- Jan 2015 –
Mar 2016
Atlantic and
Pacific Sea San
Blas, Coiba, Los
Suenos

M/Y [Redacted] 98' (Knight and Carver)

Captain: Preventative maintenance, engine room, typical engineering duties. Chef: Prepared meals for crew and guests where international menus were applied

- Mar 2004 to oct
2015
Panama, San Blas,
Caribbean Islands,
Costa Rica,
Mexico, San Diego,
Gulf of México,
Colombia,
Honduras, Equator,
Fiji and French

[Redacted] 180' – Expedition Luxury Yacht

Chef: This was a very prestigious and busy expedition charter yacht where I had the chance to spend more than eleven years working as a chef. Most of our guests were VIP people with very high status and service demands.