



# 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



Email



Skype

Mendesomc

### SKILLS

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

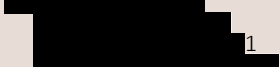
### QUALIFICATIONS

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

### EDUCATION

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

### REFERENCES



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### WORK EXPERIENCE

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

M/Y 43.20

**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 1 43.28 M

**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 44.5 m

**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 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 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 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 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 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 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

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.