# OZEAS [redacted]

*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]

**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]

## WORK EXPERIENCE

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

**M/Y [redacted] 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 [redacted] 1 43.28 M [redacted]**

**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 [redacted]**
**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.