
PRIVATE YACHT CHEF

Culinary Portfolio

A dedicated and client-focused professional with extensive experience in French cuisine and high-end private yacht catering. Strong managerial skills developed through training chefs and kitchen staff, combined with excellent time management and a methodical approach to work. Specialised in designing customised menus tailored to guests' preferences, dietary restrictions and special occasions onboard.

Specialisation	French cuisine · Yacht catering · Bespoke menus
Experience	Chef de Partie · Private Yacht · Fine dining
Strengths	HACCP · Wine pairing · Vegan & allergy-friendly · Team leadership
Languages	Greek · English · French



Seared fish with couscous salad and creamy elements

Profile & Philosophy

A client-centred approach focused on delivering outstanding culinary experiences onboard. Experienced in designing bespoke menus based on guests' preferences, dietary restrictions and special occasions. A strong communicator and enthusiastic professional who always works methodically to complete every assignment on time.

The culinary philosophy is built on French techniques combined with fresh, seasonal ingredients and elegant presentation. Great emphasis is placed on HACCP principles, minimising food waste and creating harmonious wine pairings. The ability to adapt to limited galley facilities on a yacht while still delivering restaurant-quality results is a core strength.

Core Competencies

- French cuisine & classical techniques
- HACCP Level 3 certified
- Vegan, vegetarian & allergy-friendly cooking
- Mise en place & efficient workflow
- Bespoke menus for private charters
- Wine pairing & special occasions
- Team leadership & staff training
- Live cooking shows & events

Selected Experience

Private Yacht Chef / Chef de Partie

Private yacht charter · Mediterranean

- Designed customised menus tailored to guests' preferences and dietary restrictions
- Delivered high-end dining experiences under limited galley conditions
- Close collaboration with crew and guests to ensure an unforgettable experience

Chef de Partie

Fine dining & wine bar · Cyprus

- Preparation of orders in accordance with HACCP principles
- Organisation of outdoor events and wine pairing with food
- Hosted and collaborated with international chefs
- Custom cooking for vegan guests and those with food allergies

Entremetier / Chef de Partie

5-star hotel · Austria

- Responsible for vegetable, pasta and rice stations as well as hot and cold garnishes
- Live cooking shows and mise en place for three daily services
- Weddings, christenings and private events

Cook A / Demi Chef de Partie

Resorts & fine dining · Greece & Cyprus

- Order preparation, quality control and HACCP compliance
- Training of new staff in kitchen procedures
- Stock management, minimising food waste and mise en place

Education & Certification

Diploma in Culinary Arts — Le Monde School, Athens

HACCP Certificate (Level 3)

Culinary Gallery

A selection of dishes that illustrate style, technique and presentation – from elegant main courses to refined desserts. All dishes are created with a focus on flavour, seasonality and aesthetics.



Roasted stuffed chicken / pork fillet with carrot purée, baby carrots and fresh herbs



Crispy-skin fish fillet with fresh couscous salad, creamy dots and microgreens



Homemade gnocchi in creamy sauce with fresh herbs and olive oil



Lemon meringue tarts – classic technique with perfectly torched topping



Crispy filo rolls with creamy filling, caramelised chips and fresh herbs



Savoury tartlet with anchovy / fish, beetroot and herbs

Ready to create unforgettable dining experiences onboard – tailored to every charter and every guest.