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CHEF

STUART KENNEDY

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Seeking full-time, permanent or rotational Chef position onboard a 50M+ luxury motor yacht, private or charter. Looking forward to utilizing my 10+ years experience on yachts as a charter specialist cooking for a diverse set of clients, guests, and preferences providing 5 star experiences.



AUSTRALIAN COMMERCIAL COOKERY GRADUATE | VISA B1/B2 | ENG 1
STCW 95 | SHIPS COOK CERTIFICATE | ACCOUNTING DIPLOMA



PROFESSIONAL PROFILE

Experienced, classically trained, culinary restaurant and yachting professional. Employed on yachts 50-60m+ successfully for more than ten years, both domestically and internationally.

Top Tier Charter Specialist that can quickly align with owner and guest preferences and needs to meet expectations and timelines. Moreover, I am an experienced provisioner for remote itineraries, careful with my accounting, take direction well and perform as a well rounded crew member willing to help wherever is needed.

As a yachting professional I feel that **"Everyone and Every Need is Important"**. Able to handle any situation with dedication, strength of character with good humor, professionalism, and a steady temperament.

A well-seasoned **"professional (culinary) crewmember"** who can hit the ground running and adapt to any new situation or program.

M/Y MIRABELLA | 50M Trinity | Charter
CHEF | Oct 2023 - Jun 2025 | Bahamas

- Chef for one of the busiest yachts in the industry.
- Completed 10 weeks of Caribbean charter per year. Several repeat client trips over this period.

PRIVATE CHEF SERVICES | CORPORATE/EVENTS/PRIVATE DINING
PRIVATE CHEF | Jan 2023 - Present | Australia

PRIVATE VILLA/ESTATE | CORPORATE/EVENTS/PRIVATE DINING
CHEF (FREELANCE) | Dec 2022 - Jan 2023 | Nevis/St.Kitts

- Personal Chef for European family of 10 over the festive season at large estate.

M/Y INVICTUS | 66M Delta | Private

CHEF (ROTATIONAL) | Jan 2022 - Oct 2022 | Bahamas

- Rotational Head Chef for very busy charter program.
- Rotate with other Head Chef 10 weeks on/10 weeks off.
- Managed Sous Chef and all menu creation, preparation, and service for 12 guests and 19 crew.

M/Y VICTORIA DEL MAR | 50M Delta | Charter

CHEF | April 2021 - Oct 2021 | Mediterranean

- Permanent Chef position on a busy charter vessel with many quick turn-arounds between trips.
- Prepare a wide variety of menus for Owners and family and changing preferences of charter guests.
- Created provisioning planning and sourcing for ongoing operations and charter trips working within budgets as needed
- Communicated with charter principals and guests in order to meet all preferences and any dietary or food allergy needs as well.

ADDITIONAL FREELANCE POSITIONS

JAN 2015 – DEC 2015

2 to 6 weeks

M/Y CARPE DIEM - 50M Trinity

S/Y HELIOS

M/Y SOLEMATES

M/Y ALLEGRIA

M/Y ROCKSTAR

FREELANCE/SEASONAL POSITIONS

2008 - 2011

M/Y OSTAR - 52M Feadship Dec 2010- Jan 2011

M/Y APOISE and M/Y Capri - 68M/58M
LURSSSEN, Same Owner Apr-Nov 2010

M/Y CHEVY TOY - 47M Trinity Jan 2010

M/Y MYSTIQUE - 50M Oceanfast Nov-Dec 09

M/Y LADY M - 52M Haarvoort Aug-Sep 2009

M/Y MYSTIQUE - 50M Oceanfast May 2009

M/Y MY COLORS - 38M Westport Feb/Mar 2009

S/Y METEOR - 52M Royal Huisman Dec/Jan 2009

M/Y BIG ARON - 55M Royal Denship Nov 2008

M/Y KISSES - 52M Feadship Oct/Nov 2008

CULINARY SKILLS

Mediterranean

French

Caribbean

Italian

Classic American

Farm to Table

German

English

Russian

Greek

Spanish

Thai

Vietnamese

Asian Fusion

Sushi/Japanese

Pastries

Petit Fours

Cakes\Tarts

Banquet/Buffer

Gluten Free

Vegetarian/Vegan

Food Allergies

Paleo/Keto

Diabetic

Charter Budgets/APA

Galley Reporting

Galley Outfitting/Set-Up

M/Y LADY KATHRYN V | 61M LURSSSEN | Charter

CHEF (FREELANCE) | Dec 2020 to Jan 15th, 2021

Russian Christmas Charter/St Barth's FWI

- Hired as Freelance Chef for Christmas New Years trip preparing special events on Christmas and new years.
- Prepared passed appetizers for afternoons and during cocktail hour as needed
- Sourced speciality items for guests as needed.
- Tracked and recorded expenses and furnished reports to Captain.

M/Y OCEAN CLUB | 50M TRINITY | Charter

CHEF | July 2017 to Nov 2020

Dual season charter yacht, Med/Caribbean. Heavy Charter Schedule.

- Hired as Freelance Chef for very busy charter program with tight schedule for the season.
- Communicated with charter principals and guests in order to meet all preferences and any dietary or food allergy needs as well.
- Tracked and recorded expenses and furnished reports to Captain.
- Ensured crew had a wide variety of menu preparations to meet the various preferences and ensured meals were available at set times.

M/Y H | 42M BENETTI | Charter

SEASONAL CHEF | Dec 2016-Jul 2017

- Hired for the Caribbean season to cook for up to 10 guests and 8 crew.
- Communicated with charter principals and guests in order to meet all preferences and any dietary or food allergy needs as well.
- Tracked and recorded expenses and furnished reports to Captain.
- Ensured crew had a wide variety of menu preparations to meet the various preferences and ensured meals were available at set times.

M/Y LADY SURA | 50M TRINITY | Private

CHEF | Sept 2012 - Jun 2014

- Russian owned private yacht for up to 12 guests and 11 crew with heavy owner used demanding program requiring a high degree of flexibility and adaptability to meet owner and guest expectations often on short notice and dynamic schedules, timelines, and preferences.
- Involved in the setup of the galley on this new build yacht Tasked with set up and outfitting of galley on new build.
- Owner and guest preference required an emphasis on high grade seafood, particularly Japanese and broad range of classical Mediterranean styles with "5 STAR PRESENTATION" ever an expectation.

M/Y LADY ANN MAGEE | 50M CODECASA | Private/ Charter

CHEF | Jan 2011- May 2012

Caribbean/Mediterranean

- Permanent Chef position on a busy charter vessel with heavy owner use with up to 12 guests and 11 crew.
- Caribbean and Mediterranean itinerary.

M/Y ALLEGRO | 55M BENETTI

CHEF | Dec 2007 - Jul 2008

Caribbean/Mediterranean/Las Vegas

- Permanent Chef position with heavy owner use in the Caribbean and the Mediterranean with up to 10 guests and a crew of 14.
- Additionally spent time in the owners Michelin Star Restaurants at Wynn Hotel Las Vegas.

M/Y BIG D | 45M

CHEF (SEASONAL) | May 2007 - Dec 2007

Mediterranean

- Seasonal Chef position. Mediterranean charter season Itinerary: France and Italy. Crew of 10.

S/Y MIRABELLA 1 and V | 38M & New 70M

CHEF | Jun 2004 - Mar 2007

- Permanent Chef position, initially hired in 2004 on M1 and then was invited to join on the new-build M-V in Jan 2006.
- Extremely popular and busy charter yacht programs which provided a very strong foundation as a successful Charter Chef and Specialist in my future positions.

CHEF

STUART KENNEDY

REFERENCES



Captain Michael Brown

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Owner Patrick Tell

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Captain Gary Young

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*Additional References and Letters
Available Upon request*