

Tom Kerridge

Sole Charter Chef

British
D.O.B- 12/03/1977
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Health Excellent; Non smoker, no visible tattoos
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PROFESSIONAL PROFILE

Having worked as Sole Charter Chef for 5 years on 40-55m yachts I am looking for a long-term role with a great owner, and professional crew. I have a professional and confident approach with a strong background in Catering and Business Management, having worked at Michelin Star and 3 rosette level for over ten years prior to yachting.

Cuisines

I believe the experience of working busy charter yachts and serving multiple different guests as well as the owner in a range of different cuisines has been greatly beneficial to my growth. I am very confident in modern European cuisine and am always looking to learn new skills and cuisines. I have done several Stages in Sushi, Indian, Thai kitchens along with Stages in 1 and 2 Michelin Star restaurants. I have extended my World cuisine knowledge whilst learning new techniques to add to my previous Michelin Star experience

PERSONAL INFO

MCA Ships Cooks Certificate
ENG1 expiry 7.9.2022
Food Hygiene Level 3

STCW 95 expiry 2022
B1 B2 Visa expiry 16.10.26
Discharge book Cayman Islands

Employment Summary Yachting

October 2018 - October 2020 M/Y Floating Hotel 55m Sole Charter Chef.

Heavy charter yachts in the Med, USA and Caribbean.

We had many international Clients with lots of varied and special dietary requirements.

12 guests and 15 crew

October 2017- September 2018 MY Yacht Party 50m Private

Temp Chef covering annual vacations. Guest chef for summer 2018 trips.

12 guests and 13 crew

Other yacht jobs listed here.....



Employment Summary Land Based

December 2009-June 2011 Head Chef: Ospreys Hotel Swansea

100 cover restaurant, cooking modern British food, with heavy function use in the summer due to the location. Fish was a very big part of the menu with locally caught fish delivered daily in the summer.

Other land based jobs listed here.....

January 2004 – August 2004, 1 Michelin Star 3AA Rosette, sous chef Michael Cains

The restaurant-40 covers, cooking modern French food using the latest techniques using ingredients from all over the world.

May 1999 – December 2003 CDP – Jnr Sous chef. The New Restaurant 2AA Rosette

80 cover restaurant cooking modern European food.

March 1997-April 1999 Commis – CDP Trendy Hill Hotel 1 Michelin Star

58 rooms and 150 cover Restaurant.

Education

Stoke Catering College – Diploma in Professional Cookery
Stoke Comp – 6 O levels and GCSE in French

Interests

I am a keen road cyclist and musician.
Interested in water sports and golf

Languages: English (native language), Spanish (basic) French (basic) Italian (intermediate)