



ARNAUD CALLIER

HEAD CHEF · SUPERYACHT

French · 33 · Worldwide

CONTACT

Barcelona, Spain

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LANGUAGES

French Native

English Fluent

Spanish Conversational

German Conversational

CERTIFICATIONS

Ship's Cook Certificate

STCW 10 (MCA)

ENG 1

Food Safety Level 2

WSET Oenology Level 2

Intl. Bareboat Skipper

Engine Course

B1 / B2 Visa

BEYOND THE GALLEY

50,000+ NM sailed

10+ Atlantic crossings

Yachtmaster

Freediver Level 2

40+ countries

Profile

Michelin-trained French chef with six years aboard superyachts up to 100 m+. From sole chef crossing the Pacific to head chef orchestrating 120-guest events in Miami. Passionate about the science beneath cooking, nutritionally conscious cuisine, and regional traditions from the littoral.

Fleet

HEAD CHEF

2024–Present

Private Worldwide Vessel 60 m

Panama, Caribbean, Costa Rica, Bahamas, Med · 15 guests, 12 crew · Events up to 120 pax

SOLE CHEF

2023–2024

M/Y Lady B 52 m

Panama, Galapagos, French Polynesia, Fiji, Caribbean · 11 guests, 13 crew

SOUS CHEF M/Y Kensho 75 m

2022–23

Caribbean & Med · 12 guests, 25 crew

SOUS CHEF Cloud 9 89 m

2022

USA & Med · 12 guests, 30 crew

SOUS CHEF M/Y Christina O 100 m

2022

Caribbean & Med · 34 guests, 38 crew

SOUS CHEF M/Y Kismet 95 m

2021

Med & Portugal · 12 guests, 28 crew

SOUS CHEF M/Y Vava II 97 m

2021

Caribbean & Med · 36 guests, 34 crew

SOUS CHEF M/Y Symphony 100 m+

2019–20

Med & Caribbean · 16 guests, 27 crew

Ashore

CHEF DE PARTIE Le Louison, Villa La Coste*, Aix-en-Provence

2017–18

SOUS CHEF Sucre et Sel, Berlin

2015

SOUS CHEF Manly Beach Club, Sydney

2013–14

Education

WSET Oenology Level 2 · Intl. Bareboat Skipper · STCW 10 MCA

Engine Course · A Level in Science

Cuisines & Approach

French · Mediterranean · Japanese · Nikkei · Peruvian · Italian · Thai · Indian · Spanish · Mexican · Moroccan · Middle Eastern · Greek · Vietnamese · Vegan · Vegetarian · Kosher · Gluten-free · Whole 30 · Nutritionally Conscious · Medicinal Food · Gastronomy

“GREAT IDEAS ARE MEANT TO BE SHARED.”

