



Arnaud Callier

"GREAT IDEAS ARE MEANT TO BE SHARED"



- Driving licence (B)
- Barcelona
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- <https://www.instagram.com/arnaudcallier/>
- 33 years old
- French
- Worldwide
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CUISINES

- American cuisine
- French cuisine
- Mediterranean cuisine
- Gastronomy (Michelin star standards)
- Gluten free, dairy free cuisine
- Greek cuisine
- Italian cuisine
- Indian cuisine
- Japanese cuisine
- Mexican cuisine
- Moroccan cuisine
- Nikkei cuisine
- Peruvian cuisine
- Kosher cuisine
- Spanish Cuisine
- Thai cuisine
- Middle East cuisine
- Vegan cuisine
- Vegetarian cuisine
- Vietnamese cuisine
- Whole 30 diet cuisine

ABOUT ME

- Ship's cook certificate • STCW 10 • ENG 1 • Food Safety (Level 2) •
- Six years on Yachts • Michelin Star background •
- B1/B2 • Fluent English • WSET Oenology LVL 2 •

YACHT EXPERIENCE

Since July 2024	Headchef Private worldwide 60m vessel Panama, Caribbean Sea, Costa Rica, Bahamas and Mediterranean Sea. Private - Menus for up to 12 guests and 12 crew, meeting diverse dietary needs - Executed high-end dining events for up to 120 guests in Miami.
From February 2023 to May 2024	Sole Chef M/Y LADY B 52m Panama, Galapagos, French Polynesie, Fiji, Caribbean Sea and Bahamas. Private and charter - Up to 11 guests and 13 crew (extra 3 crew with Fishing vessel) REFERENCE : captain@yachtladyb.com
From June 2022 to January 2023	Sous Chef M/Y KENSHO 75m Carribbean and Mediterranean Sea Private and charter - 2 chefs galley - up to 25 crew and 12 guests CHEF LUIGI FURMOLA : louisfmr@gmail.com
From March 2022 to August 2022	Sous chef Cloud 9 89m USA and Mediterranean Sea Private and charter - Two chefs galley - Up to 30 crew and 12 guests.
From January 2022 to March 2022	Temp Sous chef M/Y CHRISTINA O 100m Carribbean and Mediterranean Sea Private and charter - Four chefs galley and two kitchen hand - up to 38 crew and 34 guests CHEF Damien Perrinel: chef@mychristinao.com
From June 2021 to August 2021	Temp Sous Chef MY Kismet 95m Mediterranean Sea - Portugal Private and charter - Three chefs galley - up to 28 crew and 12 guests CHEF Liezl Wehmeyer : liezl.wehmeyer784@gmail.com
From January 2021 to June 2021	Temp Sous Chef M/Y VAVA II 97m Caribbean Sea and Mediterranean Sea Mostly private - Three chefs galley - Up to 34 cre and 36 guests CHEF Simon Fowler : srfowler3@gmail.com
From June 2019 to January 2020	Sous-chef / Crew Chef M/Y SYMPHONY 100m+ Mediterranean and Caribbean Sea Private and charter - Three chefs galley - Up to 27 crew and 16 guests CHEF Jean-Charles Ladreyt email: Jc.chef@hotmail.com

LANGUAGES

- French** Mother tongue
- English** Fluent (speaking, reading, writing)
- Spanish** Conversational
- German** Conversational

Travel

- Country I have lived in** Australia, Italy, Germany, France, Spain
- Country I have travelled to** Brazil, Cambodia, Canary Islands, Cape Verde, Caribbean Islands, Cook Islands, Costa Rica, Croatia, Czech Republic, Denmark, Falkland Islands, Fiji, French Polynesia, Galapagos Islands, Greece, India, Italy, Malaysia, Marquesas Islands, Mexico, Montenegro, Morocco, Nepal, Norway, Panama, Poland, Portugal, Saint Helena, Singapore, South Africa, Spain, Switzerland, Thailand, Turkey, United Kingdom, United States, Vietnam.

ASSETS

- ° 35000NM sailing as race crew. Antigua Classic and sailing week, Antigua Bermuda race 2019. 4 Atlantic crossings.
- ° Trek to the Mt Charvin (France), Fansipan (Vietnam) and Annapurna Base Camp (Nepal) - respectively 2400m, 3150m and 4130m from the sea.
- ° Crossed Occitania (France) vineyards by bike to learn about natural wine, 2020.

INTERESTS

- Sailing (yachtmaster) and Freediving (lvl 2)
- Music (can play guitar)
- Literature
- Travel

LAND BASED EXPERIENCE

- From September 2017 to April 2018

Chef de Partie
Le Louison, Villa La Coste, * Michelin Star Restaurant Aix-en-Provence (France)

Work under pressure and countless hours - Self-sacrifice to maintain extremely high standards - Perfection in cooking meat, fish, sauce...
- From March 2015 to October 2015

Sous Chef
Sucre et Sel Berlin, Germany

Short handed kitchen - 100 persons daily specials - traditional french cuisine served in fashion bistro - daily menI - high standard
- From August 2013 to April 2014

Sous Chef
Manly Beach Club Sydney, Australia

200 persons daily to serve - special events up to 200 persons on weekends - developing creative gourmet menu

SKILLS

Creates innovative, high-quality cuisine with expertise in advanced techniques and diverse cultural themes to delight sophisticated guests - Maintains meticulous standards in food quality, presentation, and galley operations, ensuring excellence in every detail - Thrives in high-pressure settings, autonomously delivering exceptional dining experiences to meet tight deadlines - Designs personalized, memorable menus tailored to varied dietary needs, consistently exceeding guest expectations - Blends a personable, professional demeanor with strong teamwork to enhance onboard collaboration and hospitality -

EDUCATION

- June 2020

WSET Oenology Level 2
Dégust'Emoi Paris
- February 2016

International Bareboat Skipper
International Yacht and Maritime Training
- February 2016

STCW 10 Training course MCA Approved
International Yacht and Maritime Training
- February 2011

A level in Science
Lycée Victor Hugo Besançon, France
- October 2016

Approved Engine Course
Bluewater Antibes, France