



Arnaud Callier

"GREAT IDEAS ARE MEANT TO BE SHARED"



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 Caribbean 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 Caribbean 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 crew 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

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

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

[Sucré et Sel](#) Berlin, Germany

Short handed kitchen - 100 persons daily specials - traditional french cuisine served in fashion bistro - daily menl - 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