



JOSE COLLADO

CHEF

PERSONAL PROFILE

A talented and motivated chef, eager to lead and help grow the prospective galley. A well organized individual who constantly seeks a better way to improve guest satisfaction. With 13 years of proven track record in working and thriving in various kitchens and galleys in both private and charter. Implementing a production process that continuously exceeds expectations and a range of knowledge in gastronomy and world cuisines. Thorough understanding of HACCP and a hands on approach in working with the crew to ensure we keep a high standard of hygiene throughout. Known for motivating the crew and coaching the culinary team to continually improve performance. Cooking is not only a career but also my passion, aiming to improve and always perfecting my craft.

CONTACT



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Passport UK
Visa B1/B2 May 2025
UK Driving
Licence

CULINARY

French
Italian
Japanese
Middle Eastern
Chinese
SE Asian
BBQ & Buffet
Bakery Skills
Dessert Maker
Gluten Free
Kosher

KEY SKILLS

Menu Planning
Budget
Management
Event Catering
Provisioning
Stock Control
Dietry Knowledge
(Keto, Paleo, etc)
Plated Service
High Hygiene Level

CERTIFICATE

Food Management Allergen level 3
Food Safety Management Level 3
NVQ Professional Cookery Level 2
STCW95 24 November 2024

PDSD
Crowd Management
Cayman Island Ship Cook Certificate
ENG1 8 November 2023

YACHT EXPERIENCE

M/Y Meamina 60m HEAD CHEF(Charter)

June 2022 - October 2022

As head chef on Meamina I am tasked with keeping the galley to a high standard of hygiene, Menu planing, guest and crew, providing guest with an unforgettable dining experience, and give them memorable dishes from an extensive repertoire I have collected and developed over the years, whilst keeping with the budget and preferences given to cater for all demands and needs.

M/Y YALLA 74m SOUS CHEF(Private)

June 2021 - May 2022

Yalla has given me the opportunity to demonstrate my ability to organise and maintain a galley to a high standard; I am trusted with running the galley on a daily basis as the head chef works directly with the family and only works onboard when the owners are using the vessel; I am in charge of the galley operations during shipyard and crossings; and having this position allows me to create amazing menus to keep my skill in check and better further my knowledge as a chef.

M/Y Lana 107m CREW CHEF(Charter)

August 2020 - June 2021

Coming to Lana gave me the opportunity to work with my wife this is why I opted to take a crew chef position but during my time here I was demonstrate my ability with. Middle Eastern and Asian cuisine as we did a 2 month charter for VIP guests with family and friends, using all of my knowledge and skill to help the team My experience came in very handy in taking care of the quest and crew, keeping the galley to maintain a high standard of quality cleanliness while serving luxurious meals.

ATTRIBUTES

Self-Disciplined
Team Player
Decisiveness
Trust Worthy
Adept and Versatile

HOBBIES

Diving
Fishing
Creating New Recipes
Perfecting Craft
Sport- Basketball, Rugby, Football

REFERENCES

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YACHT EXPERIENCE

Sailing Yacht A 140m Temp CREW CHEF(Private)

June 2020 - August 2020

Taking on the job of temporary crew chef, we were glad to come and support the team during the two-month guest trip and study here. We spent our time working with fish and experimenting with different sorts of foods that were offered on a daily basis by the head chef.

M/Y Minderella 70m HEAD CHEF(Private)

June 2018 - February 2020

Taking care of 12- 18 guests and 16 staff members, developing daily menu changes for the guests, utilising my experience of multi-cultural cuisine for family occasions (128 guest party) to preparing 5 course fine dining dinners for VIP guests. Planning ahead of time for future excursions and crossings, maintaining a good degree of hygiene in the galley, and ensuring that the crew receives nutritious and diverse meals. Working with and delegating all parts of the galley to the sous chef on a daily basis, whilst developing and learning new recipes and techniques.

M/Y Lady Lara 105m SOUS CHEF(Private/Charter)

December 2016 - February 2018

Taking care of 12- 18 guests and 16 staff members, developing daily menu changes for the guests, utilising my experience of multi-cultural cuisine for family occasions (128 guest party) to preparing 5 course fine dining dinners for VIP guests. Planning ahead of time for future excursions and crossings, maintaining a good degree of hygiene in the galley, and ensuring that the crew receives nutritious and diverse meals. Working with and delegating all parts of the galley to the sous chef on a daily basis, whilst developing and learning new recipes and techniques.

M/Y Octopus 126m THIRD CHEF(Private)

December 2014 - December 2016

As a chef on Octopus, we prepare meals for a crew of 60 people while also aiding the Executive Chef in preparing meals for the owner and his visitors. We make a variety of cuisines since the owner is a foodie, and we like to showcase a diverse range of authentic recipes and meals that have been acquired from many nations by travelling to schools and studying the authentic recipes and techniques. In addition, while the second chef is abroad, I take up his tasks, and we yearly catered for the Cannes Film Festival.

M/Y Moonshadow 30m SOLE CHEF(Private)

September 2014 - December 2014

As the single chef, I prepared meals for a team of four and up to eight visitors. Daily food sourcing and preparation, as well as experience and understanding of Peruvian cuisine, were crucial abilities developed in this employment.



M/Y Triple 888 30m

SOLE CHEF (Private/Charter)

September 2014 – December 2014

Given the latitude to not only experiment, but also alter a broad variety of recipes to satisfy the dietary needs of my guests. Solely responsible for cash accounting for the food budget, as well as assisting with any other part of boat maintenance, both inside and exterior.

R E S T A U R A N T E X P E R I E N C E

Sheringham Golf Club

SOUS CHEF

April 2012 – February 2014

My time in this employment was a tremendous learning experience, as I assisted the secretary in running the catering department, bringing the food safety rating up to 4* from 2*.

I obtained in-depth understanding of budgeting, food pricing, and expenditure, as well as essential expertise in menu planning and arranging for major events such as tournaments, club activities, and catering to members' specific preferences.

Lavender House, 2 AA Rosettes

SECOND CHEF

December 2016 – February 2018

Taking care of 12–18 guests and 16 staff members, developing daily menu changes for the guests, utilising my experience of multi-cultural cuisine for family occasions (128 guest party) to preparing 5 course fine dining dinners for VIP guests. Planning ahead of time for future excursions and crossings, maintaining a good degree of hygiene in the galley, and ensuring that the crew receives nutritious and diverse meals. Working with and delegating all parts of the galley to the sous chef on a daily basis, whilst developing and learning new recipes and techniques.