

# ART MCKIBBIN

## GALLEY/DECK/DIVEMASTER



### PERSONAL INFO

- Nationality: Irish (EU passport)
- Date of Birth: 23.01.1986
- Availability: Immediately
- Current location: Antibes
- Phone number: +33 (0) 745342910
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- Email: artmc86@gmail.com
- Covid19 Vaccine: Triple Vaccinated
- Smoker/Tattoos: No/None

### QUALIFICATIONS

- City & Guilds culinary arts level 1
- PADI Divemaster
- Food Hygiene Level 2
- STCW 2010
- ENG1 (restricted)
- Proficiency in Security Awareness
- RYA Powerboat Level 2
- RYA Seamanship
- RYA PWC
- RYA VHF radio
- RYA Diesel Engine Maintenance
- Austrian Anwärter Ski instructor

### INTERESTS

I am determined to incorporate my love of the outdoors into all my work. Whether it's teaching people to ski in the alps or leading dives round the Greek Islands, I have been very fortunate to be able to turn my passions into my work. Although i am under no illusions as to how much hard work yachting will be, I hope it will afford some opportunities for me to maintain an active outdoors lifestyle.

### REFERENCES

NAME: CAPTAIN ALEXANDRE TROTAIN  
(MOTOR YACHT S)  
TEL:+33 (0) 632362020  
EMAIL: TROTINALEXANDRE@GMAIL.COM

NAME: JURGIS MER  
(HEAD CHEF M/Y ARBEMA)  
EMAIL: CHEF@YACHT-ARBEMA.COM

NAME: NATALIE PARKIN DUFFY  
(OWNER, SALTY DOG RESTAURANT, JERSEY)  
TEL: +44 (0) 1534 742760  
EMAIL: NATALIE@SALTYDOGBISTRO.COM

### PROFILE

Jack of all trades, aspiring to be a (Yacht)master of one!

I am an experienced and qualified chef with a background in pastry.

I have experience managing a galley, provisioning, maintaining hygiene standards & cooking for both guests and crew. On deck, I am experienced with mooring and anchoring, products and techniques used in cleaning and maintaining painted surfaces, stainless steel, glass and teak.

Having previously worked as a dive master and ski instructor, I have highly developed interpersonal skills and can remain calm in high-pressure situations. Whether it's teaching the great and good of European society to ski on the slopes of the Hannenkamm or shucking oysters in a kitchen in Jersey, I've been there and done it. I am excited about furthering my experience and skills in the yachting world.

### EXPERIENCE

#### November-December 2022

#### Crew Chef

#### M/Y TAIBA (58M)

From November 17th to December 3rd I worked aboard TAIBA covering for their chef while he was on holiday. Cooking lunch and dinner for a crew of 10 who were on a pre-Christmas health kick. I took care of all provisioning and maintained the galley to a high standard and prepared weekend meals for those of us staying onboard.

#### October-November 2022

#### Crew Chef

#### M/Y Rania (42M)

Between the 8th of October and November the 7th I had two spells aboard Rania Cooking for 6 crew while their chef was taking holidays. Cooking lunch and dinner, catering for various dietary requirements and taking care of all provisioning.

#### August - October 2022

#### Chef/Deckhand

#### M/Y S (33M)

From mid august, I worked full-time onboard M/Y S (private). My main duties have been to cook and provision for the crew of 4. I have also prepared canapes and meals for the owners and their guests when required. I have also been assisting on deck with mooring and anchoring operations, washdowns, setups and maintenance.

#### 4th-6th August 2022

#### Chef De Partie

#### M/Y JOY ME (50m)

Prepared and carried out service for a 100-guest party onboard. Working alongside the executive head chef we made a selection of canape starters, hot main courses and sweets.

#### 1st August 2022

#### Daywork

#### M/Y ARBEMA (72m)

Carried out a deep-clean of the galley & assisted the head chef and sous chef in prepping mise en place for a forthcoming charter.

#### 18th July 2022

#### Daywork

#### M/Y ARBEMA (Chase boat)

I worked for half a day detailing the exterior of the 17 M chase boat to the M/Y Arbema. I cleaned and polished the rubber sponsons, polished all stainless steel, cleaned all glass and chamoised the gel coat surfaces.

#### 28th & 29th June 2022

#### Daywork

#### M/Y LEL (50m)

I was employed aboard M/Y LEL as a dayworker for 2 days during which we carried out a full washdown of the exterior of the yacht.

#### August 2021 - June 2022

#### Chef De Partie

#### Salty Dog Restaurant Jersey

For the previous year, I have worked for the Salty Dog, a busy, 60-seater, fine dining Restaurant in Jersey. I started as a kitchen assistant and have worked my way up to a chef de partie position. On my section, I was responsible for all the cold starters, staff meals, and pastry, all made in-house from scratch. Our small team of three chefs regularly catered for upwards of 150 customers daily. I also completed my city and guilds culinary arts Level 1 course, at the local college.

#### Winters 2017-2020

#### Ski Instructor

#### SkiSchule Rote Teufel

I have worked for 3 seasons as a ski instructor for the `Red Devils` in Kitzbuhel, Austria.

#### May - October 2018

#### Dive Master

#### Waterhoppers Dive School

I worked as a divemaster aboard a dive boat for a prestigious dive school in Rhodes, Greece.

#### 2011 - 2017

#### Manager

#### Thornhill Restaurants Ltd

I worked as a front-of-house manager for Thornhill Restaurants, responsible for the day-to-day running of both the 'Il Pirata' and 'Coppi' outlets in Belfast.