

CHEF WAYNE DOBSON

Taste *is* Everything & Experience Reflects



+33766542674



waynedobsonsa@gmail.com



+17866603309 (My WhatsApp Number)



[linkedin.com/in/wayne-dobson-028a8790](https://www.linkedin.com/in/wayne-dobson-028a8790)



[facebook.com/wayne.dobson.792](https://www.facebook.com/wayne.dobson.792)

SOLE & HEAD CHEF SEASONAL & FREELANCE



FOREWORD

NOTE!!! My Maritime Experience will not portray longevity. I specialize as a very reliable, dependable, and highly capable Freelance Chef going on 7½+ years now, with great References, and experience on 50 vessels ranging 28m to 95m. I am now looking forward to yet another great Season, and I am available for Full-Seasonal and Freelance Positions, and if it's a great fit and I am allowed time-off to further my scheduled Advanced Culinary Courses, I will commit to a Permanent position. If I don't answer my French mobile number, please try WhatsApp or Email me???

MARITIME EXPERIENCE

Extensive Provisioning, Charter, and Boss Trip Experience in the U.S East Coast incl. Florida, N.Y, New England, and Maine. Bahamas, Caribbean, Azores, Spain, France, Palma, Italy, Sicily, Sardinia, Corsica, Malta, Greece, Turkey, Gibraltar, Portugal, Mexico, Belize, and Dominican Republic.

30 Years of Culinary, Hospitality, Restaurant Training & Management, and Food & Beverage Experience since the age of 12

BANGKOK THAI COOKING ACADEMY – OCT 2022 – Culinary Chef Training in Thai and Asian Cuisine at the famous Bangkok Thai Cooking Academy - Thailand

**M/Y GATTOPARDO VI – 128ft CBI Navi – AUG & SEPT 2022 – END of SEASON
FREELANCE CHEF- Mrs. and Guests, trips in Greece, Malta, Sicily, and Palma**

M/Y OCEAN MERCURY – 127ft Feadship – AUG 2022 – FREELANCE CHEF - Sardinia

**M/Y MY SECRET – 153ft Heesen – AUG 2022 – FREELANCE CHEF-
Live-Aboard Boss in Bodrum with Parties till 7 am every morning - Turkey**

**M/Y ECSTASEA – 282ft Feadship *RETURN CLIENT* – JULY 2022 – FREELANCE
CHEF – Assisted the Owner's Chef on board whilst all Chefs had Covid - France**

**M/Y MY SENSEI – 127ft Mitsubishi – JUNE & JULY 2022 – FREELANCE CHEF-
Cannes LYONS Event with 100+ on board partying till 6 am for 5 days straight,
Boss Trips, 2 x Charters, Exclusive 24-hour Birthday Party for 50+ - France**

**M/Y MIMI – 196ft Benetti – MAY 2022 – FREELANCE CHEF – Provisioned and Prepped
the vessel in the Head Chef's absence for their 2022 Med Season - Palma**



SOUTH AFRICAN



ENG1 + VACCINATED + B



STCW + VPDS



AXTELL (RQF) LEVEL 3 FOOD SAFETY MANAGEMENT – MCA ACCREDITED



LINE HANDLING & DOCKING PROCEDURES + WATCH-KEEPING + TENDER DRIVING
(RYA PB2) + CHART PLOTTING & NAVIGATION + REFITS + ENGINEERING ASSISTANCE



ENGLISH + AFRIKAANS + DUTCH

D.O.B: 26 JANUARY 1981



I VAPE



ITALIAN FRENCH MEDITERRANEAN NORTH AMERICAN
 BAHAMIAN & CARIBBEAN THAI SPANISH BRITISH
 ASIAN & SUSHI SOUTH-AFRICAN
 INDIAN & MALAYAN HEALTH & NUTRITION
 FUSION & NOUVELLE DIETARY & ALLERGY
 GASTRO-PUB & BISTRO SOUS-VIDE
 BBQ & GRILL MASTER BAKING & PASTRY
 MEXICAN & SOUTH AMERICAN INTER-CONTINENTAL

ABOUT ME

I have built a great reputation as a reliable and experienced Freelance Chef, with showering Guest's compliments and smiles, due to the great Crews I work with, always learning. My next Specialized Chef Courses include Advanced Patisserie at Gastronomicon in France, and then the Japanese Masterclass at the Tokyo Sushi Academy.

I focus on the needs of Guests and Crew, to provide dishes of a very high standard, without drama or hissy fits, but instead a smile and sense of humor.

I love going to food markets and sourcing local produce, and wherever the Sea takes me I learn recipes of the local Cuisines, like their Mamas make it, with love and passion.

A strong 20 Year Restaurant background with exceptional Service Training history allows me to understand the Interior's workload, enabling excellent work relationships with both the Chief-Stewardess and the Crew.



HOME IN SOUTH AFRICA – JULY 2021 to MAY 2022 – My Mom had a severe stroke, and I looked after her, helping her with her recovery and rehabilitation

M/Y CRESCENDO IV – 122ft Delta – MAY & JUNE 2021 – FREELANCE CHEF- 10 Guests, 2 x back-to-back Charters and a Boss Trip in the Bahamas

M/Y ISLAND HEIRESS – 145ft Cheoy Lee – APRIL to JUNE 2021 – FREELANCE CHEF 12 Guests, 9 Crew, 1 x Boss trip and 2 x back-to-back Charters in the Bahamas
Call Captain for Reference – RETURN CLIENT

HOME IN S.A – JAN to MARCH 2021 – Took a deserved break to see my Family

M/Y PRIVATE – 110ft Azimut – NOV to DEC 2020 – FREELANCE CHEF – 2 x Boss trips, a Wedding, and a Day Charter. *Call Captain for Reference*

M/Y BABAS – 184ft Hargrave – OCT 2020 – FREELANCE CHEF
 Hired for a week to look after Crew and Dayworkers in the yard

M/Y VIXIT – 173ft Swedeship – AUG to SEPT 2020 – FREELANCE HEAD-CHEF –
 Worked with their Crew Chef doing a Boss trip with 12 Guests

M/Y ANDIAMO – 122ft Azimut – JULY 2020 – FREELANCE CHEF
 Three Back-to-Back 1+ week Boss trips for 10 Guests in The Bahamas

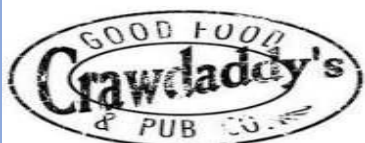
M/Y AMBITION – 187ft Feadship – MAY 2020 – FREELANCE CHEF – Hired together with another Relief Chef, stocked up and prepped for a Boss trip in the Head Chef's absence due to Covid measures *See older Written Reference*

M/Y PLVS VLTRA – 242ft Amels – JAN to MARCH 2020 – SOUS CHEF – Boss trip in St. Kitts, Mexico, and Belize – With their Head-Chef we provided a large variety of Guest and Crew food for the Owners and 28 Crew. I provisioned the vessel for all trips *See older Written Reference*

2015 to 2020 – I worked on the following vessels as a Freelance Sole / Head Chef catering for numerous Boss-Trips and Charters, Yard Periods, and Atlantic Crossings from MAY 2015 till January 2020.

M/Y KISMET (312ft Lurssen) / M/Y DOLCEVITA (110ft Riva) / M/Y ENDLESS - SUMMER (150ft Feadship) / S/Y AXIA *RETURN CLIENT* (123ft PalmerJohnson) *See older Written Reference* / M/Y MQ2 (161ft Feadship) / M/Y OMAHA (164ft Heesen) / M/Y KINTA (180ft Turquoise) / M/Y LUNA B ex. NATITA (216ft Oceanco) / M/Y SYRENE (95ft Christensen) / M/Y BEOTHUK (102ft Kuipers Explorer) / M/Y ETERNITY *RETURN CLIENT* (213ft Codecasa) / M/Y ZOOM ZOOM ZOOM (160ft Trinity) / M/Y LAUREL (240ft Delta) / M/Y LOON (156ft Christensen) / M/Y NARVALO (109ft Cantierre delle Marche) / M/Y JAMAICA BAY (196ft Nobiskrug) / M/Y DXB (115ft Benetti) / M/Y DOROTHY ANN (126ft Trinity) / M/Y LUCKY LADY (205ft Oceanco) / M/Y ECSTASEA *RETURN CLIENT* (282ft Feadship) / M/Y TALON (92ft Cheoy Lee) / M/Y BALAJU (145ft Intermarine) / M/Y OCEANA (180ft Oceanfast) / M/Y CARPE DIEM 1 (191ft Trinity) / M/Y AMARULA SUN (164ft Trinity) / M/Y PRINCESS TWO (98ft Princess) / M/Y NAMOH (125ft Cheoy Lee) / M/Y SKYFALL (190ft Trinity) / M/Y AUDACIA (159ft Feadship) / M/Y DAYBREAK (154ft Feadship).

OTHER CHEF & RESTAURANT EXPERIENCE



MANOR HOUSE (DEVANEY PRIVATE ESTATE) – CAT CAY ISLAND, BAHAMAS – APRIL 2017 – PRIVATE HEAD CHEF – **Hired for April 2017 as Private Head Chef** working with my Sous Chef, Ida Maegaard and Manor Staff to cater for 40 to 60 HNWI's and Celebrities daily with 20 to 30 Children at any given time, as well as meals for Yacht Crew and Service Staff. Ida Maegaard was Mr. Devaney's Chief Stewardess and Cook. *REFERENCE Email: maegaard.ida@gmail.com *

THE ROYAL PRINCESS (CRUISE SHIP - PRINCESS CRUISES) 1082ft – JUNE to SEPT 2014 - MEDITERRANEAN SEASON incl. ITALY, GREECE, PORTUGAL, TURKEY, and SPAIN – TEMP. HEAD FOOD & BEVERAGE SUPERVISOR - Operational Management of the main Buffet & Open Deck Areas (Largest Buffet at Sea 1100 Pax + 1500 pax Open Deck Areas), management of 120 to 140 Waiters & Staff per shift, co-ordination with the Head Executive Chef, the Maitre'd, and F&B Director.

VAL du CHARRON WINE & LIFESTYLE ESTATE (Paarl Valley, South Africa) – JANUARY 2021 - THE GRILL ROOM AND PIZZA VISTA RESTAURANTS – HEAD CHEF & RESTAURANT CONSULTANT - **Hired to upgrade standards and modernize a struggling Grill Restaurant and Italian Family Pizzeria with a very bad reputation and overpriced poor food –** Sadly after producing a new menu and starting with Chef training, as with many Kitchen Nightmares they decided to go back to their old ways.

RESTAURANT CONSULTANT – 1999 to 2014 - I assisted in the opening of new Franchise Group Restaurants and Fine-Dining Restaurants and incorporating Service & Standards training for struggling Restaurants. I worked as and trained Senior & Junior Management, Line-Callers, Sous Chefs, Line-Cooks, General Kitchen Staff, Waiters, and Bartending Staff for the following Groups and Platinum Diner's Club Award Winning Restaurants: www.baobabcafe.co.za / www.belthazar.co.za / www.cappuccinos.co.za / www.heatgrillroom.co.za / www.cofi.co.za / www.hussargrill.co.za / www.crawdaddys.co.za / www.kream.co.za / www.tribeca.co.za / www.ctfm.co.za / www.eastwoods.co.za www.newscafe.co.za From 1995 to 2013 I assisted in the opening and training staff for 18 Restaurants in the Gauteng Province in South Africa.

MOONFLOWER LANDSCAPING CC. – MANAGING OWNER & OPERATIONAL MANAGER – 2008 to 2012 – During my 20 years in the Restaurant Industry I developed properties with my father. In 2008 myself and my brother founded Moonflower Landscaping CC. specializing in Up-Market Lifestyle Estate Landscaping and Exterior Construction projects. Due to a difficult economy and World recessions, we closed the Company in 2012, but are planning to re-open in 2024.

PIERRO'S TUTTI PASTA RISTORANTE - 1994 – Line-Cook, Sculler, and Waiter at our family friend's acclaimed local Italian Restaurant, now retired. Pierro trained me in Classic Italian Cuisine at age 12, it was my first introduction to Restaurants. **MIKE'S KITCHEN and MIMMO'S - 1995 to 1999 –** Head Griller, Waiter, Bartender, and Franchise Kitchen Trainer. I assisted in the opening of 5 x Restaurants for the Mimmos Group. www.mikeskitchen.co.za (1995 to 1997) / www.mimmos.co.za (1997 to 1999) – The above 6 years lead to my Love & Passion for Food.

FOOD & BEVERAGE and CHEF SKILLS

Training I Received and Provided: Specialized training I received from amazing Restaurateurs in South Africa, later assisting them as a Restaurant Training Consultant in all Operational aspects of the following:

Fine Dining (International Silver-Service Standards), Wine Service, F&B Product-Knowledge (menu, recipes, ingredients, preparation, history, methods, Responsible Service of Alcohol, Health & Safety Training, Basic Culinary training for junior kitchen-staff, Meat & Fish (portioning, preparation, temperature control, aging) Food & Beverage Equipment training, Public Health & Safety Regulations, Orders & Deliveries, Storage (procedures, principles, FIFO, HACCP, temperature control, Supplier Bargaining, Food-Costing, Daily Food-Preparation Schedules. Specialist Meat Culinary Training, Front-Line Pass Operation, General Management Training, General Culinary Training, Recipe Training, Specialist Grill-Operation Training, Risk Management Training, Fire Safety Training, Monthly Shift Rosters, Employee Screening.



REFERENCES

Herewith to follow, Contact Info, and some older Maritime Written References and old Restaurant References with more Captain Contact numbers if needed.

- **M/Y ISLAND HEIRESS (145ft Cheoy Lee) – Captain John S.M Gaffley**
+1 954 736 0242 / +1 631 413 4829 – Email: captain@island-heiress.com *Prefers Calls!!*
- **M/Y PRIVATE (110ft Azimut) – Captain John Carlisle** / Mobile: +1 954 588 8817 (also WhatsApp) / Email: captaincarlisle@aol.com – *Prefers Calls!!*
- **S/Y AXIA (123ft Palmer Johnson) – Captain Brett Bennet** (Previous Captain of S/Y Axia during Charter) +44 7741 842687 Mobile & WhatsApp *See Written Reference for Delivery*
- **M/Y ECSTASEA (282ft Feadship) – Head Chef Damien Green** (Current Head Chef on M/Y Andromeda ex. Ulysses) +44 783 471 8105 / Email: damiengreen2000@hotmail.com
- **CAPT. CHARACTER REFERENCE – Captain Trentham Jones** – Has known me for 8 years and followed my career in Yachting extensively and shared houses with me.
E-Mail: captrentham@gmail.com / Cell: +1 954 397 1075

NOTE: Kindly view my Menu Plan for more food images and great Menus!





LETTER OF RECOMMENDATION

WAYNE DOBSON

SOUTH AFRICAN PASSPORT NUMBER M00187680

DATE OF BIRTH: 26th JANUARY 1981

DATE: 18th MARCH 2020

To whom it may concern:

This letter is to confirm that the above named was employed aboard the British registered motor yacht 'PLVS VLTRA' (Official Number 746646) between 24th January 2020 and 9th March 2020 in the position of 2nd/sous chef. During his employment the yacht sailed the Caribbean Sea, Central America and Florida.

Wayne was employed to urgently fill the 2nd/sous chef position in order to allow the head chef to depart the yacht to attend to personal business. He arrived with very little notice and after a short hand over was left to run the galley department, providing meals for the crew and provisioning in a challenging area. Wayne is clearly very experienced and ensured this was effortlessly achieved.

A last minute change of schedule meant that Wayne had to provision and prepare for a guest trip in the absence of the head chef as well as continue to provide crew meals. This presented no problem for him. On the head chef's return to the yacht, a few days before the start of the trip, they worked closely together to consistently deliver high quality meals to the guests.

When the yacht arrived in Florida to begin a refit period Wayne decided to leave the yacht and find a head chef position more suited to his experience level. He left on good terms and is eligible for rehire.

If you require further information I can be contacted on the details below.

Sincerely,

Simon Truelove



Captain - Yacht Plvs Ultra

captain@myplusultra.com

Tel +44 203 769 3149 / +1 954 395 2410

Ambition

01.06.2020

To whom it may concern,

Re: Reference letter for Wayne Dobson

Wayne Dobson was on board M/Y Ambition as a relief Chef for one week to cover for the Head Chef who was detained due to COVID19 travel restrictions. M/Y Ambition is a 57m private Cayman Island flagged pleasure yacht.

Wayne communicated really well during the interview and set up process. He came on board and quickly settled in to provision and prepare for a one week guest trip along with another relief Chef.

At the last moment, the contracted Head Chef was able to return to the vessel and Wayne departed.

I found Wayne very hardworking, friendly and polite and his food was very good. I would happily have him back on board in future if the opportunity presents itself.

Please feel free to contact me directly at the email or number below if you have any further questions.

Regards,

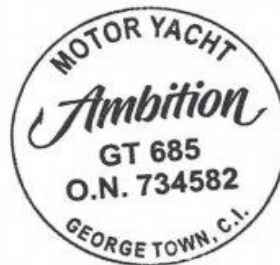


Wean van der Westhuizen

Captain – M/Y Ambition

+1 754 231 6045

captain@yachtambition.com





Wayne Dobson joined S/Y Axia for a delivery from Palma De Mallorca Spain, to Newport RI, USA. Starting on 29 of May and ending on the 1st of July 2019.

Axia is a 125' Palma Johnson sailing Ketch, with an official number 70298, and flying a Marshall Island flag.

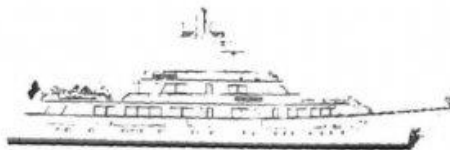
Wayne is a very experience chef and can put his hands to any request that is asked of him. Unfortunately for us he was only our delivery chef and there for the food was not set to a high charter standard, as it was not required of him. But without a doubt if he was required to produce a high quality I'm sure that it would not be any issue for him.

I would recommend him to anyone on the experience that we had with him on our delivery. Also, with the recommendation to me from the previous captain Brett Bennett, whom had Wayne on board as a relief Chef for a 6 person charter in the Mediterranean from Palma to Corsica and Sardinia from the 19th of July to the 27th July 2018. There for I'm sure that he can fulfill all the that is required of him. He's a very confident and intelligent person and is very particular about his work. It was good to see him working in all the condition that we had on our trip in the north Atlantic, as the trip from the Mediterranean to Newport RI USA, was in very ruff conditions. Especially for a chef that is used to larger power vessel with more comfortable accommodation then ours, he did extremely well. I would employ him again without a doubt.

Regards

Nigel Wade Captain of S/Y Axia





Endless Summer

Marshall Islands #71013

LOA: 158ft

Gross Tonnage: 495gt

Net Tonnage: 148nt

15 September 2019

Island Girl LTD,
Motor Yacht Endless Summer,
4064 Cadle Creek RD
Edgewater, MD 21037

To Whom It May Concern:

This letter is to confirm the discharge of Mr. Wayne Dobson, a South African Citizen, passport number M00187680, employed as Chef from service onboard Motor Yacht "Endless Summer" on this day 16 September 2019.

Motor Yacht "Endless Summer" is a private yacht registered in Marshall Islands, official number 71013. Length overall 158ft, Gross Tonnage 495gt, Net Tonnage 145nt, currently moored at West Wind Marina, 26 Waites Wharf, Newport, RI 02840, and cruising the East Coast of the United States.

My report of the service of Mr. Wayne Dobson is as follows: excellent conduct, excellent ability, and superb behavior.

Motor Yacht "Endless Summer" and her owner, Island Girl, LTD will not be responsible Mr. Wayne Dobson's travel, health, accommodation, and expenses upon discharge.

Please do not hesitate to contact me for any reason via phone or email.

Respectfully,

John Olson, Capt. USCG
M/Y "Endless Summer"



Enclosure: End of Employment Letter



Vat # 449 020 9897
Shop Uf 53-55 Menlyn park
Shopping Centre
Tel 012 3681003
Fax 012 3681008

Reference for Wayne Dobson (I.D No: 8101265018083)

To whom it may concern

Wayne Dobson worked for us at Cappuccino's Menlyn Park from January 2002 to December 2002, and HEAT Grill Room March 2005 to December 2005. Most recently he was a Restaurant Manager FOH and BOH for us at Baobab Café & Grill from April 2012 till October 2012, when he decided to follow a career path of working abroad. His services rendered were exceptional. He was very cheerful, hard working and diligent. He was always willing to help out where necessary, even though it was not part of his job description, he always assisted General Management, with allot of insight into the industry. He was a person of good manners and respectable, got along with all staff, and was a favorite amongst not only staff, but also regular clientele. During his time with Cappuccino's and HEAT, Wayne trained allot of our waiters, bartenders, and also assisted in the kitchen if needed. He provided training to waiters with a great knowledge of the beverages, and food served by both restaurants. Wayne has a passion for the industry, and a passion for food. We could always rely on Wayne when serving big bookings and V.I.P clientele, as he would always keep his calm under immense pressure, and provided services of the highest standard.

More recently as a Restaurant Manager at Baobab, Wayne proved to have an impeccable knowledge of the BOH kitchen environment, as well as FOH, as we have worked with Wayne before. Wayne proved great knowledge and expertise, through his many years of experience in the F&B industry. Wayne also directly assisted our Head-Chef / Part-Owner, in many kitchen duties, and the daily running of BOH.

I have known Wayne since 2001 when my Father provided services to the Mimmo's Group, and till today he has always been a presentable and respectful person. I have no problem in highly recommending him for any job opportunity that may arise. Kindly contact me for reference as to Wayne's more recent position as Restaurant Manager in both BOH and FOH at Baobab Café & Grill.

Kind Regards

N. Callis - +27 824202998 [REDACTED]
Director of Cappos Holdings Group (Cappuccinos, Baobab Café & Grill, Heat Grill Room).

THE HUSSAR
GRILL

EST 1964

WILLOWBRIDGE

To Whom it May Concern

I hereby acknowledge that Wayne Dobson received management training at the Hussar Grill in Willowbridge between March 2012 and April 2012. The following training was provided:

- Meat-Aging, Meat-Cutting and Prep (Rump/Sirloin/Fillet), Meat Issues, Controlling the Meat-Block.
- General Kitchen Preparations, General Stock, Recipes of the Menu, Kitchen Hygiene and Cleaning of the Kitchen.
- Running of the Pass and Pass-Control, Quality Control of Plates and Food.
- Wine and Bar Stock, Serving of the Bar.
- Running of the Door, Co-Ordination with Waiters and Assistance on the Floor.
- Basic Cash-Up Procedures and MICROS Operations.

Wayne proved himself very quickly and eagerly to be a great manager. He became popular with our staff in a very short period of time, and gained their trust. He has a natural feel and experience with a kitchen, and food. He has a great knowledge of food and wine, and learnt our recipes in a very brief period of time. In Front of House Wayne was very comfortable, greeting our clients with a smile and welcoming presence, with great oversight over waiters and the running of the Floor.

I believe Wayne Dobson to have much potential in the industry to be a great manager, and one day a great restaurateur. He has what it takes, and is not afraid of hard work.

You may contact me at any time for further reference.

Yours Faithfully,

Russell Minter-Brown

Owner

49 YEARS OF MULTIPLE AWARD WINNING EXCELLENCE

Shop G21, Willowbridge Centre, Tygervally
Reg. 2009/015062/07
VAT: 4630254789