

Danny Davies

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Nationality: British

Visa: B1/B2, O1 Person of extraordinary ability - US work visa

Discharge book: BVIs & Marshall Islands

Driving License: Full UK



Qualifications

STCW 95/10

Professional Cert Education - Culinary Arts

PSA

Professional Cookery level 3

Crowd Management

Food Hygiene Level 3

Crisis Management & Human Behavior

Ships Cooks Cert

ENG1

Profile

I am a seasoned culinary professional with a diverse background, combining my extensive training as a chef with a teaching degree in Culinary Arts. With a career that has seen me cooking from battlefields to super yachts, I've catered to distinguished clientele, including Royal families, Heads of state, and Michelin-starred establishments worldwide.

A British Army veteran with nearly a decade of service and five tours of duty, I bring a calm and adaptable problem-solving approach to every challenge. My culinary expertise extends to various dietary preferences, including Keto, vegan, and plant-based diets, showcasing a deep understanding of nutrition. I enjoy a healthy and active lifestyle with a strong work ethic.

Not only am I skilled in crafting exquisite dishes in the galley, from crew meals to high-profile charter guest menus, but I also excel in provisioning, budgeting, and food presentation. My accolades include winning prestigious yacht chef competitions, such as FLIBS Yacht Chef Competition 2019 and Monaco Yacht Chef Photo Competition in 2021 and 2022. In 2024 I was invited to be a Judge at the Monaco Yacht Chef Competition I also organized and hosted the FLIBS & Miami Yacht Chef Competitions in 2021, 2022, 2023 and 2024

Beyond my competition achievements, I've contributed to the culinary world through published cookbooks and articles in Triton, Dockwalk, and Boat International. In my spare time, I host a

YouTube channel, "Behind the Line with Chef Danny Davies," showcasing my passion for the community of yacht chefs.

M/Y Gene Machine - 29th Aug-30th Sept

Feeding the crew and a short Boss trip. I also cooked at the bosses house a few dinner night and pizza oven lunch.

M/Y Thunder - 12th Aug-20th Aug

We moved the yacht from the yard in Savannah to Atlantic City to avoid the hurricane. Short trip feeding the crew

M/Y No Bad Ideas - 23rd June-28th July

I joined No Bad Ideas again as Head Chef. We did two back to back two week charters while I was onboard in the Bahamas. The first trip left a gear review and a 23% tip, the second left a 25%. 9 crew and 12 guests on both trips.

M/Y Skyfall - 28th May-16th June

I joined this 60m yacht as a temporary Head Chef for two Boss trips in North Carolina. I ran the galley and mentored the Sous chef to be able to step up and cook for the Boss. The captain asked me to help her develop the confidence and time management skills to improve.

M/Y Sweet EmOcean - 21st May-26th May

I joined this boat for a last minute Boss trip. We had 6 guests and 6 crew for a 6 day trip in the Bahamas.

M/Y No Bad Ideas - 12th May-21st May

I rejoined No Bad Ideas in Lyford Cay for a family trip at the bosses request. 4 guests and 9 crew. We cruised around the Exumas for this week-long trip.

M/Y No Bad Ideas - 25th April-1st May

I joined this 50m charter boat in the Bahamas for a Boss trip, 7 guests and 9 crew. It was a short 5 day trip with lots of food. I produced a healthy breakfast, lunch, afternoon snacks and dinner. Cooking in the boat's pizza oven, BBQ and of course in the galley. The guests loved my food and the Boss asked me to come back and cook for his mother.

Host-MC Monaco Superyacht Chef Competition - April 1-4th 2025

I was invited back to the Monaco Superyacht chef competition 2025 this time as a host working alongside a renowned French food commentator. I did backstage interviews and announced the chefs, judges and the competition's rounds. It was an honor to be part of this prestigious and multilingual competition at the Yacht Club de Monaco, with Bluewater and La Belle Class Academy.

M/Y Stay Salty - March 14-24th 2025

My second time onboard for a relaxed family charter in St Maarten and St Barth. 7 guests with a mix of adults and children. I flew out two days before pickup day and provisioned with the CS before preparing for the trip. Very successful trip, we made a 20% tip and got very good feedback from the guests. I did a handover to the incoming permanent chef. 7 crew and 7 guests.

M/Y Titô El Patrón Feb 27th-8th March 2025

I returned to this boat for a boss trip in St Lucia. I provisioned and made fresh healthy food for the crew and guests. After drop off day we cruised to Martinique, where I stripped the galley and prepped the boat to be shipped to Italy. 7 crew and 4 guests

M/Y Maverick Feb 16th-24th Feb 2025

Temp Sole chef onboard for a charter. I provisioned the boat remotely for this trip working closely with the Capt and Chief Stew to ensure all the proteins were ordered and pick up. I landed in the BVIs and provisioned straight away before getting to the boat. It was a military operation and a very successful charter. The guests were made up of families with children. I received all excellent reviews for my food and cooked pizza with the principal onboard. 8 crew and 10 guests

M/Y Stay Salty Jan 31st-9th Feb

Great charter boat with a trip for 10 guests in the BVIs. 8 Crew. I fed everyone well and the guests enjoyed the food. We have three birthdays onboard this charter. I baked cakes for each celebration. We did a Magic Mike night on the last night, which the guests loved and was great fun to be part of. We received a 23% tip for this one.

M/Y Lady Beth Jan 20th-Jan 30th 2025

Freelance Head Chef of this busy 60m Charter vessel. We picked up in Nassau, Bahamas. I planned menus and worked with the CS for themed lunches and dinners, including a live cooking pizza night onboard. We cruised the Exumas, I managed the galley and crew chef. All the crew and all the guests loved the food. We ran with a crew of 14 including a crew chef and 10 guests.

M/Y Tito El Patron Dec 25th-Jan 4th 2025

Freelance sole chef for a charter in the BVIs. Provisioned for the trip in Puerto Rico, moved to the BVIs to do a charter for NYE. Very happy guests, I was asked to extend my stay and cook the Boss. We had a successful Boss dinner night for 9 people and of course Tito the dog.

M/Y Contessa May 14th-Dec 24th 2024

I was hired to set up the galley for this brand new build 100ft Sunseeker. I was able to take time out to do a guest chef trip on the World Voyager cruise yacht then rejoined this yacht to take the

owner and his close friends on her maiden voyage in the Bahamas. I was asked to stay onboard as the Sole Chef.

M/V World Voyager 1st May-10th May & 9th June - 22nd June 2024

I did two epicurean trips with this luxury cruise yacht with up to 180 guests onboard. I was the guest chef, employed to interact with the guests, host cooking competitions and showcase my signature dishes in the restaurant. The first trip was an island hopping trip in The Caribbean. Starting in Barbados and traveling to St Maarten. The second trip I joined the vessel in London and we cruised to The Arctic Circle in Norway. Both trips were 11 days each, I worked closely with the head chef and his galley team to produce the food for the guests during my time onboard.

M/Y Aspen Alternative Dec 23- April 2024

Sole Chef on this Private and Charter boat in South Florida and The Caribbean. 9 crew and up to 10 guests cooking healthy nutritious food for the crew and wow factor food for charter guests. Repeat charter guests that enjoy simple clean well cook American cuisine. Week long and two charters. Provisioning in The Caribbean and keeping the galley clean and well managed. Planned crew menus, working closely with the Chief Stew to create themed evenings and special occasions including BBQs and Pizza nights.

Private Estate Chef for UHNW family Dec 2021-Dec 2023

I cooked for a UHNW family and traveled with them between their homes in New York and South Florida. I took care of the kitchens at several properties and all meals for the principal, his family and staff. The principal ate a very clean, mainly plant based food, with a heavy influence of Korean cuisine. I manage all culinary operations for the family events and frequent travel.

Project Enzo/M/Y Ahpo 115m Head Chef Sept-Nov 2021

It took three months to set up this 115m mega yacht. I flew to Germany as head chef and set this new build up, trained the galley team. I had the honor to be part of the crew that launched the largest charter yacht at the Lurssen shipyard in 2021. Managing galley operations for a crew of 60 (37 operational) and a galley team of 5 (3 operational) I created menu plans for crew food, trained and mentored junior chefs, brought equipment and signed off on the galley installation. We operated out of 'temporary kitchens', initially. Once the galley was signed off we moved on board successfully. With the owner's first meal onboard in the shipyard in Germany. The Yacht was delivered to the owner's mother for her birthday in Jamaica, on time and before Christmas, that year.

Private Estate Chef for UHNW family May 2021-Sept 2021

I cooked for the same UHNW family and traveled with them between their homes in New York and South Florida. I take care of the kitchens and all meals for the principal, his family and staff. The principal eats very clean, mainly plant based food, with a heavy influence of Korean cuisine. I manage all culinary operations for the family events and frequent travel. I left to work on M/Y Ahpo. The principal gave me the time off with the idea I would do a 2:2 rotation with the yacht and their houses.

M/Y Odessa 50m Temp Sole Chef Apr 2021

I worked as temp sole chef on this 50m charter boat while it was in the yard at Rybovich for 3 weeks. I cooked for the crew and several dinner parties for the owners at his house and on the boat. I stocked the pantry, organized and cleaned the equipment and galley ready for the upcoming charter season.

M/Y Excellence 45m Head/Sole Chef-Feb 2019 -Mar 2021

I create healthy, fine dining menus for charter guests and the partnership of 5 owners, for this busy yacht. I also feed the crew of 9 a health balanced diet. My main responsibilities are to take care of all provisioning and aspects of the galley. The yacht winters in the Caribbean/Bahamas and summers are spent on the East coast/Bahamas. We have regular back to back charters with short amounts of time to provision and prepare. I'm organised and disciplined with my menu planning, cleaning and food. I work well with the rest of the crew, have an understanding of the lines, the tenders and deck operations.

M/Y Coral Ocean 73m Sous/Head chef Dec 2018- Jan 2019

Temporary Sous chef creating healthy food from scratch for the crew of 17. Atlantic crossing and Christmas/New Year's Charter for 9 VIP guests. The head chef was taken ill a few days into the charter. I stepped up to take over the galley cooking the crew food and took care of the charter guest for the rest of their trip. Very successful charter, guests enjoyed my food and style of cooking. I was offered to work again with this boat during the next rotation.

M/Y Gladiator 47m Sole Chef Aug 2018-Nov 2018

During my time on Gladiator I have produced healthy food including keto, vegan and fine dining dishes for the owner and his guests. I had the honor of cooking for Michelle Obama and her guests during the summer's charters, plus kept the crew of 10, well fed and happy. I planned and assisted with a galley refit during a yard period at MB92, Barcelona. I cooked Ottolenghi style salads and food, provisioned, cleaned, kept the galley and stores in good order. I have really enjoyed my time onboard chartering the western Med and crossing the Atlantic to the Caribbean.

M/Y Lady Joy 50m Sole Chef November 2017- Jan 2018

I cooked healthy and diverse meals daily for 11 crew plus 3 meals a day for two owners. I also created menus and produced dinner parties for over 20 guests plus cocktail parties and canapés for high profile events onboard (60+). The crew enjoyed Asian style food, salads and healthy meals. The owners enjoyed classic Italian and French dishes. I provisioned for all boss trips and charters. I created charter menus, plus worked with the Captain on food offers and itineraries for the yacht's new website. The yacht was based in the Bahamas during this time

M/Y Al Lusail 123m Crew Chef October 2017 Two week contract

Temp contract as crew chef creating varied and healthy meals for 50-60 crew whilst the yacht was in Tarragona, Spain

Land-based Experience

The Manor at Bickley Executive Chef Consultant 05/2016-10/2017 & 02/2018-07/2018

Boutique Hotel-Wedding venue

Employed as a hotel/chef consultant to rebrand and relaunch a failing hotel. I recruited staff for all departments, created and implemented menus and training plans. Created a website and a mixed media marketing strategy to increase profits. The banqueting menus are now a mix of classic British and European with American comfort food favorites. I catered for weddings and events for 170 to 500. The fine dining restaurant 'Joseph's' seats 40 and serves a modern British menu served in a fine dining a la carte style, pushing for a rosette or Michelin star award. There was a kitchen team of 6 that I managed and trained. We catered for a fine dining restaurant, bar snacks, afternoon teas, plus banqueting for large events and weddings 140 covers plus.

Bromley College, Careers College Trust London Executive Chef Lecturer 04/2014-05/2016

I have been one of three setting up and creating London's first Career College of Hospitality, Food and Enterprise, student lead restaurant 'BR6' plus state of the art catering training facility. I taught practical skills of fine dining, pastry, bakery, classic French, British, European, Ethnic, Caribbean, and Spanish cuisines, alongside Asian and Chinese dishes. I also taught math, English, Enterprise, Food safety, Health and safety, food nutrition, healthy eating and fine dining presentation skills. I trained in Michelin and rosette starred restaurants with their Head Chefs and staff to capture the most current food trends for our students to learn.

West Kent College Chef Lecturer 09/09 - 03/2014

I taught Level 2 Professional cookery classes, pastry, level 3 Professional cookery courses, Food safety and kitchen hygiene level 2. We also ran the college training Restaurant, The View. I was part of the best teaching team for two years running. I also taught students with extra learning needs and created a VLE and a video training program. I gained a Professional Certificate in Education to teach Culinary Arts, Level 3 professional cookery, Level 3 Food hygiene and kitchen management. I mentored students for competitions and took part in National Chef of the Year 2012.

The Addison-Boca Raton, FL Banquet Chef 2007- 2009

5 Star Diamond award winning events and wedding venue

The facility generates \$10 million annually in Food and Beverage Sales and holds the highest accolade awarded by The American Academy of Hospitality Sciences, a 90 years lifetime achievement 5-Star Diamond Award. Fine dining at the highest level. I consulted and worked on banqueting, weddings and corporate events. I worked alongside 6* Diamond award winning Chef Patrick Duffy.

Dolphin Bay Divers retreat Divemaster/Chef 01/2007 - 12/2007

Holiday/dive resort

After leaving the British Army I worked as a PADI Divemaster on the rainbow reef in Fiji. I woke early, set up the dive boat with air tanks and dive equipment for guests. Then two to three dives in the mornings. Filled tanks and maintained equipment. I also cooked in the evenings for 12 to 20 people. I was in charge of provisions and twice weekly ordered and collected supplies from the main island. I spend every day on and in the water and don't suffer from seasickness.

British Army Soldier & Chef 1998- 2007

Class 1 Army Chef

The last years of my service were as Cpl Davies, Chef Class 1 at the Household Cavalry Regiment, Windsor, UK. Where I was royal chef for Prince Harry and Prince William, in the Officer's Mess and high-profile dining nights, also in the field during training exercises. During my 9 years and 9 month career in the British Army, I gained a tremendous amount of knowledge, skills, and discipline which has given me a solid foundation. I enjoyed triathlons, weight lifting and represented the regiment at Basketball, Volley and Badminton. I trained as a Ski instructor, Sniper, Skydiving, Scuba and completed 5 tours of duty.

References

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