

# Nick Paterson

**Location:** Palma de Mallorca, Spain  
**DOB:** 28/12/1982  
**Nationality:** British, seaman's discharge  
**Visa:** B1/B2 (exp. 2028)  
**Driving:** Full driving license  
**Covid:** Fully vaccinated  
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**Email:** [ChefNickPaterson@gmail.com](mailto:ChefNickPaterson@gmail.com)  
**Website:** [www.Nickpaterson.org](http://www.Nickpaterson.org)  
**Other:** Non-Smoker, No tattoos



## Personal Statement:

A professional chef for over two decades, fifteen on world-renowned superyachts. Highly driven and methodical, with proven longevity. I focus on giving the guests the best experience possible. From creating outstanding dishes, provisioning, and helping to create a positive atmosphere onboard. I love being a chef, and cooking at sea, all the challenges and all the privileges it allows me. My cooking style is based around healthy eating and acquiring the best possible produce. I believe natural, fresh and seasonal ingredients are the greatest luxury. I have mastered many cuisines and am proficient in all aspects of the galley. I am organized and meticulous in my galley management. I love taking photos my dishes and I have published two cookbooks 'A Yacht chef's Bible' and 'The little black book' a coffee table book and an ever-evolving collection of my favorite recipes. I have been nominated twice for the 'A crew' chef of the year award.

## Seafarers training:

- **Warsash:** Powerboat Level 2 UK, 2007
- **Padi:** Advanced Diver & Enriched Air Diver Barbados/Florida, 2008
- **Secrets De Cuisine:** Ships Cooks Certificate and CoC France, 2015
- **Warsash:** STCW, Medical Tune Up, Security Awareness & All Updates UK, 2016
- **Vip Service:** Basic Food Hygiene Level 2 Palma, 2021
- **British Medical Center:** ENG1 Palma, 2021

## Employment History:

**M/Y Legend 77m, Charter, Artic, Antarctic**

**October 2021 - Present**

Position: **Head Chef**

- Running a galley team of 4 chefs, cooking for 40 crew and 22 guests, to a very high standard.
- Coordinating very challenging provisions in some of the world's most remote locations.
- Extensive planning and setting up of galley before heading to polar regions for extended periods.

**M/Y Mary Jean ii 62m, Charter, Croatia, Temp**

**July – September 2021 (2 mts)**

**S/Y Maltese Falcon 88m, Charter, Greece and Italy, Temp**

**12<sup>th</sup> Jun – 26<sup>th</sup> Jun 2021 (2 wks)**

**M/Y Aurora 74m, Private, Palma, Spain, Temp**

**26<sup>th</sup> Apr – 6<sup>th</sup> May 2021 (2 wks)**

- Coming in on short notice to get ready for charters working with new teams and new galleys.

**M/Y Odessa 50m, Turquoise, private and charter, Caribbean, West Coast US**

**Jan 2020 – June 2021(1.6yrs)**

Position: **Rotational Sole Chef**

- Joining in the Caribbean for busy charter season. Then private use in the Hamptons for the summer.
- Successfully cooking for a one of the richest families in the world. Who are notoriously difficult to please.

**S/Y Ethereal, 60m Royal Huisman, Private, World wide.**

**Nov 2018 - Dec2019 (1Yr)**

Position: **Rotational Head Chef**

- Setting up the galley for extensive, remote cruising. Cooking plant based vegan and vegetarian meals.

- M/Y My Loyalty, 50m** Heesen, Private/**Charter**, Med/Caribbean **Apr 2016 - Oct 2018 (2.5yrs)**  
 Position: **Head Chef** New Build  
 • Joined in Holland 3 months prior to completion, Complete setting up of the galley for very busy use.
- S/Y Erica XII, 55m** Vitters, Private Yacht, **Med/Caribbean/Pacific** **Apr 2015 - Apr 2016 (1yr)**  
 Position: **Head Chef**  
 • Swedish owned, Med/Caribbean season. Cooked European & Asian fine dining for eight guests.
- S/Y Koo, 44m** Vitters, Private/**Charter**, **Worldwide** **Nov 2011 - Nov 2014 (3yr)**  
 Position: **Head Chef**  
 • English owners, worldwide itinerary, remote provisioning in the Pacific and South Caribbean.
- M/Y Big Aron, 55m** Royal Denship, **Charter**, **France/East Med** **Jul 2011 - Aug 2011 (3mts)**  
 Position: **Freelance Head Chef**  
 • All charters where very successful and I was asked to stay on for further trips, managing sous chef.
- Private Chef, Switzerland/Sardinia** **May 2010 - Apr 2011 (1yr)**  
 Position: **Rotational Private Chef**  
 • Traveling private chef cooking for a family in Switzerland for the winter and Sardinia for the summer.
- M/Y Queen K, 74m** Lürssen, Private, **Montenegro/Maldives/Egypt** **Dec 2009 - May (6mts)**  
 Position: **Head Chef**  
 • Russian owned, twenty-four crew, managing the large galley on board.
- M/Y Lady Marina, 65m** Feadship, Private, **Mediterranean/Caribbean** **Jan 2008 - Dec 2009 (2yrs)**  
 Position: **Temp Head Chef / Permanent Sous Chef**  
 • Temporary Head Chef, then permanent Sous Chef, two Med seasons and a Caribbean.
- The Mulberry**, Haslemere, Surrey, UK **Aug 2007 - Jan 2008 (6 mts)**  
 Position: **Sous Chef**  
 • Traditional and celebrated Surrey country pub, serving high end clients and car clubs.
- Langshott Manor**, London UK, **Michelin Star** **Jun 2006 - Aug 2007 (1yr)**  
 Position: **Chef de Partie**  
 • **Small Luxury Hotel of the World** working all sections, trained in modern molecular **Michelin Star** cooking.
- Arco Felice**, Haslemere, Surrey, UK **Jan 2006 – Jun 2006 (6mts)**  
 Position: **Part Time Chef**  
 • I worked part time whilst studying in a family run authentic Italian restaurant, cooking classic Italian.
- The Woodman**, Sevenoaks, Kent, UK **Jan 2002 - Jan 2006 (4yrs)**  
 Position: **Trainee Chef – Head Chef**  
 • Large 1800 century pub. 2 years as Head chef, 6 chefs underneath me, nominated for awards.

## Education & Hobbies:

- |   |                      |
|---|----------------------|
| ➤ <b>Tanta Marie:</b> French cordon bleu diploma, distinction               | UK, 2006             |
| ➤ <b>Oxford College:</b> Diet & nutrition diploma                           | Correspondence, 2008 |
| ➤ <b>Thai Cooking Diploma,</b> Thai cooking including fruit and veg carving | Thailand, 2009       |
| ➤ <b>Chung Chj:</b> Vietnamese cooking                                      | Vietnam, 2010        |
| ➤ <b>Northcote:</b> Sous vide cooking                                       | UK, 2011             |
| ➤ <b>Squires Kitchen:</b> Chocolatier course                                | UK, 2012             |
| ➤ <b>Oxford College:</b> Business diploma                                   | Correspondence, 2013 |
| ➤ <b>Good Taste of Tuscany:</b> Masters in Southern Italian cooking         | Tuscany, 2017        |
| ➤ <b>Tokyo Sushi Academy:</b> Traditional sushi and sashimi                 | Tokyo, 2018          |
| ➤ <b>Mymuybueno:</b> Daniel Clifford guest chef course                      | Palma, 2019          |
| ➤ <b>The Greek Kitchen:</b> Traditional Greek cooking                       | Athens, 2021         |
| ➤ <b>El Mon Dolc de Claudia:</b> Advanced pastry course                     | Barcelona, 2022      |
| ➤ <b>Wset:</b> Level 1 & level 2 in wine                                    | Palma, 2023          |

I enjoy food photography, please take a look at my [website](#) (above) or **Instagram** [@yachtchefnickpaterson](#) for some of my dishes. I have completed stagés at some of the world's best restaurants including **The Ledbury** in London, and **Huka Lodge** in NZ to name a few. I also like to run pop up restaurants in Palma for friends and family and discovered great local produces on the island.