

Adrian Krause

Date of Birth: 12th March 1973
Nationality: Australian
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Drivers License: Expiry- 12/03/2033
Passport: Expires- 05/29
Visible Tattoo's Nil
B1/B2 Visa Expires- 04/29



PROFILE SUMMARY

I'm a chef that gives my guests and crew what they want. I understand and appreciate hierarchy and all cultures, needs and preferences. I can adapt to mostly all situations. Healthy, high-end, buffets, light summer lunches, fun desserts, plating and changes at the last minute. Yachting experience of 7 years charter & private worldwide. Trained in French & Italian culinary administration and in restaurants under several ex Michelin chefs in my youth. Corporate catering and large events. Im looking for a permanent stable charter and/or rotational

CERTIFICATION

2024: PDSD, Designated Security Duties - STCW.Online
2024: PSA, Security Awareness - STCW.Online
2024: Food Safety Level 2 - Yachtie Careers, Echo3 UK
2023: Ships Cook Certificate - Cayman Islands Maritime Authority
2023: ENG1 Seafarers Medical - American Hospital, PH. Exp: 11 Oct. 2025
2023: STCW95/10 - Seatech, PH. Exp: 7th Oct. 2028
2019: Rescue Diver, SSI - Lombok Dive Resort
2009: Cert. 3 Commercial Cookery (updated) - Bremer TAFE, QLD
2006: Power Boat 2 - RYA

CURRENT ROLE

2024. June - Oct. Temp. Contract	Head CHEF	M/Y Zeus 75m
20 crew, upto 18 Guests	Private	Itinerary: Greece & Monaco

Head Chef. The Boss & family and Friends. Many sous chefs were to join and eventually I agreed with the boss to be sole chef for the 3 month contract. Provisioning, maintaining stocks, maintaining a balanced buffet for the crew and simple Greek Cuisine for the guests. A yacht with a 40% crew were green.

REFERENCES

Mark Haswell
Owners Technical Representative
M/Y NOOR
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Dimitrias Kontogiannis
2nd Officer
M/Y Zeus, Monaco
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YACHTING

2001 March/July <ul style="list-style-type: none">• 3 crew, 8 Guests	M/Y Wild Thyme 30m	Med Season <ul style="list-style-type: none">• Private & Charter	Sole Chef	Antibes, Sardinia
2001 July- Dec. <ul style="list-style-type: none">• 5 crew, 10 Guests	M/Y Gloria's Sun 35m	Med Season <ul style="list-style-type: none">• Private & Charter	Sole Chef	Monaco, Cote d'Azur
2002 / 2003 <ul style="list-style-type: none">• 16 crew, 12 Guests	M/Y Shanti 46m	Med/Caribbean <ul style="list-style-type: none">• Private	Crew/Sole Chef	Monaco, Caribbean, USA
2004 April- Sept. <ul style="list-style-type: none">• 5 crew, 6 Guests	M/Y La Belle Aire 33m	Med Season <ul style="list-style-type: none">• Private	Sole Chef	St. Tropez- Greece
2005 Mar - Sept. <ul style="list-style-type: none">• 14 crew, 10 Guests	S/Y Aurora 50m	Pacific <ul style="list-style-type: none">• Private & Charter	Sole Chef	NZ-Tahitian Islands
2006/07 <ul style="list-style-type: none">• 18 crew, 12 Guests	S/Y Mitseah 50m	USA Caribbean Season <ul style="list-style-type: none">• Private	Head Chef	NY Bahamas
2007 April- July <ul style="list-style-type: none">• 18 crew, 12 Guests	M/Y Huntress 55m	Med Season <ul style="list-style-type: none">• Private	Head Chef	Venice- Greece

LAND BASED

2023 : Chef- The White Spider & Stables Restaurants. Perth, Australia.

- Learning and updating modern culinary skills
 - Short order fine dining
 - Sous-vide, curing, fermenting
 - Powders and agents
 - Desserts & plating

2016/23 : Chef / Resort consultant - Indonesia.

- Sagittarius Hotel & Spa, Rooftop Resto Bar, Jakarta.
 - Start-up & assisting with goals and re-branding
- Beverly Hills Hotel & Spa. East Lombok.
 - Renovate & re-start operations
- Lil'Boy Japanese Fusion, Lombok.
 - Start-up, brand, build- Tempura Nori Taco Fast Food Franchise
- Mandiri Break Surf Resort. Sumatra.
 - Rebuild and restart Surf Resort with commercial kitchen

2012 - 2014: Chef/Owner - Australia

- Dragon Bull. Built and created an Asian Street food experience

2009 - 2012: Contract Chef Australia

- Trades Chef (Casual), TAFE - Mooloolaba, Australia
 - Cooking and assisting students with simulated, real life restaurant training situations at Australia's Government training and further education - TAFE.
- FIFO Camp Chef (Contractor). Various Agencies, Australia
 - Usually Fixing or emergency relief situations. Because of injuries, walk outs and mobile temp speculation drilling.
 - Ordering, preparing, organising staff on remote sites
 - Breakfast, Crib & Dinner. Few packs and Boardroom catering

2008: Executive Chef Block 8 - Beijing, China

- The biggest private western venue at Beijing Olympics
- Japanese fusion & Mediterranean Restaurants
- Gastro Bar, Night Club & The Oakley teams safe house