

Liam McClafferty

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Date of birth: 30/09/1987
Nationality: British
Languages: English and French
Current Location: UK
Health: ENG / Non-smoker / No tattoos
Position: Head chef / Sous Chef
Availability: Immediately
Visas: B1 B2, C1/D



Personal Profile

I am a young and aspiring chef with a proven track record of delivering excellent results in professional cookery. I am enthusiastic and reliable with great time keeping and a consistent determination to reach high standards. Striving to be a friendly, approachable individual who can work well creatively, independently and as part of a team. I'm highly driven and motivated towards developing my skills and knowledge in modern cooking techniques.

Education and Training

STCW and ENG 1
WSET Level 1
Food and hygiene level 2 and 3
Ships Cook Certificate
Security Duties for Seafarers
Science, Maths and Technology Access (Open University) PASS

Industry Experience

Sous Chef – M/Y SIREN 73.5 Metre Nobiskrug (Apr 2024 – Apr 2024)

I was cooking for crew at the end of their shipyard period in Marseille then assisted Head chef with a VIP charter for the two owners son and friends between sailing Cannes and Monaco for the Grand Prix. There were the usual shipyard complications obviously followed by very demanding 24hr galley for the charter. All in all a fantastic trip and the hard work paid off.

Sous Chef – M/Y Wayfinder, 66 Metre Astilleros Armon (Dec 2022 – Jan 2023)

I was asked to assist by a previous captain from M/V Solution onboard M/Y Wayfinder for a few weeks whilst they organised a visa issue of one of their chefs. Sailing from Cabo Mexico to Rodman Panama, feeding crew and deep cleaning galley in preparation for next boss trip. Being a catamaran Wayfinder gets thrown around a lot and I was glad to see I can still comfortably work in lumpy sea conditions.

Sous chef (Pastry) - M/V Galyna, 70 Metre Stocznia Gdynia S.A (Aug 2022 – Oct 2022)

Working in the same fleet as M/V Solution I returned to help as Pastry chef on Galyna. Galyna carried 40+ guests and 30 crew. We ran three buffets daily for guest and crew also a full 24hour A la Carte menu. This was a very busy boat with extremely demanding guests and lots of dietaries.

Sous Chef - M/V St Helena, 105m Hall, Russel and Company (July 2022 – July 2022)

RMS St Helena is a cargo liner that has been converted to carry Extreme E racing cars and cater for high volume of guests usually after races. Working through YPI I was asked to assist the head chef for one week helping where necessary. I helped in all departments of the Galley then a big push for the last few days of the race where we had as many as 400 pax onboard, catering large high-end buffet for owners, guests, staff, DJs and crew.

Head Chef/Sous Chef – M/V Solution, 43 Metre Westport (Feb 2020 - Dec 2020, Sept 2021 - Dec 2021)

Support vessel within a large and diverse fleet of private yachts. The primary function of the vessel was to provide the owner with a seamless transition from his primary yacht to his private and remote island set ups. As well as cooking for 19 crew we were required to provide remote beach set up cuisine and provide support to any vessels which were in need of assistance. Given the remoteness of the operational area and the impact of COVID-19 this role required a high level of adaptability and has made me a more rounded and dynamic chef.

Sous Chef – Plivs Vltra, 74 metre Amels (Aug 2019 – Sept 2019)

I worked temporarily as Sous on board Plivs Vltra, cooking for all 19 crew and assisting the Head chef when necessary with preparation and provisioning. I learned a lot in these two months and left feeling much more organized as a yacht chef balancing the task of provisioning and preparation. We sailed between Sardinia, France, Spain and Italy also refuelling in Tunisia.

Sole Chef - The Spirit of Fortitude, 40 metre Karadeniz (May 2019 - Jun 2019)

I completed a couple of months temp work for a 40metre motor yacht sailing around the western isles of Scotland. Where I cooked for up to twelve guests and five crew everyday breakfast, lunch, afternoon tea, three course dinner and cheese course. I successfully worked within a very tight budget and managed to succeed with provisioning in some cases where it was logistically very difficult. I learnt a great deal from this experience and was asked to take the role full time, I turned this opportunity down to seek a role further afield from the west of Scotland.

Head Chef - ALBA Events, Edinburgh, Scotland (Jul 2018 – Apr 2019)

We worked in a variety of different venues depending on the client. Everything from In-house tasting dinners to VIP events, where I was often leading a team working under a lot of pressure to strict deadlines and an extremely high standard a lot of the time for UHNW individuals.

Senior Sous Chef - Hotel Eilean Iarmain, Isle of Skye, Scotland (Feb 2018 – Jun 2018)

I briefly assisted a friend in his takeover of a hotel. Where we produced everything from two-course breakfast right through fine dining A La Carte menus. Unfortunately, my stint was cut short due to unforeseen family circumstances.

Sous Chef – The Glenelg Inn, Glenelg, Scotland (Apr 2017- Oct 2017)

Returning for another season as Sous, where together as a team we managed to receive Country Inn of the year from the Scottish food awards. Consolidating my role and having much stronger creative

flare, finding the second time round much easier to manage knowing the space and being more adjusted to the role.

Chef de Partie- Boath House, Nairn, Scotland (Nov 2015 – Jan 2017)

Michelin starred Country house where I worked every section from breakfast to pastry to the highest possible standard. Using domestic and wild produce from gardens and a fantastic range of well-sourced meats and fish from nearby sources.

Chef de Partie- Kinloch Lodge, Skye, Scotland (Jul 2015 – Oct 2015)

Michelin starred country lodge. Working every section, producing everything from afternoon tea to full tasting menu to an extremely high standard. Kinloch lodge was an extremely busy restaurant and hotel, where covers were consistently high.

Sous Chef – The Glenelg Inn, Glenelg, Scotland (May 2014 – Nov 2014, Seasonal)

Working in a busy country Inn kitchen responsible for everything from menu writing to staff management. I was given a great deal of responsibility with which I thrived and thoroughly enjoyed.

Chef De Partie - The Scotch Malt Whisky Society, Leith, Edinburgh, Scotland (Jan 2014 – Apr 2014)

I was asked to assist the Head Chef in the takeover of a Bistro/Function style venue in Leith. I worked reorganizing everything from record sheets to kitchen layout. I also had my say in menus and was given a great level of responsibility.

Chef De Partie - The Scotch Malt Whisky Society, Edinburgh, Scotland (Aug 2010 – Jan 2014)

I worked from 'Cold Starters' through to 'Pastry', always running my own section. I had to cook for a busy fine dining restaurant, private members bar and functions of up to 150 people, always to an extremely high standard. I began my training here and couldn't think of a better place to begin learning than here for any junior chef.

Hobbies and interests

I absolutely love to snowboard and skateboard, having doing it most of my life and three seasons in the French alps. Recently I have adopted cross fit which I really enjoy so far, pushing yourself harder each time is something that always appeals to me and getting a good full body workout at the same time. Outside of these I love cold water swimming, mountain climbing, fishing and any kind of home baking, especially involving sourdough.