



Contact

WhatsApp	+44 7436 548 598
Phone	+27 79 655 5492
Email	pearce_lucy@yahoo.com
Location	Durban, South Africa
Instagram	chef_lucy

Personal Information

Date of Birth	28/11/85
Discharge book	Yes
Smoke/vape	No
Passport	British
Based	South Africa
Language	English
Tattoos	None
ENG1	Exp: 2026
STCW	Exp: Oct 2028
Visa	B1 B2 Exp: 2030
Yachting	Since 2008

Education

- Bachelor of Arts Degree in Psychology & Communications
- City & Guilds in Food Preparation & Cooking
- Master of Yachts 200T Limited
- Gastronomicom in pastry and cooking
- Food Safety & hygiene Level 2 & 3
- California Sushi Certificate
- Cooking 101 & 102
- RYA Power Boat Level 2
- RYA PWC Instructor
- PADI Advanced Diver
- Ships Cook Certificate

Lucy Pearce

Chef

SCC, Hygiene level 3, City & Guilds

Yachting Experience

Professional Summary

I have been working as a chef in the yachting industry since 2012. I am committed to my health and fitness, which has shown me how important it is to focus on eating healthy, refreshing, nutritious meals, while maintaining high standards of hygiene and cleanliness. I believe food influences mood and as a chef, I play a direct role in keeping crew and guests happy. I never forget how fortunate I am to work with top-quality produce from around the world. My goal isn't to be fancy—it's to create satisfying, well-balanced meals and keep the galley a positive, welcoming space. After all, a good chocolate cheesecake can fix almost anything.

Career objective

I am currently seeking a temporary or rotational chef position on a vessel. Open to private or charter motor yachts. I am also open to a permanent position if it is based in a ship yard.

Career Breaks & Personal Development

Throughout my 17-year yachting career, I have taken breaks to further my professional development, reconnect with family and friends, and explore personal challenges. During these periods, I completed various seafarer and culinary courses to enhance my skills, including my Yachtmaster 200T and culinary training. I took time to travel, cycle, and compete in endurance events, including half Ironman races and long-distance cycling expeditions like The Great Divide Mountain Bike Route (GDMBR).

At the end of 2021, I became chronically ill following the Pfizer vaccine and later developed long COVID, which took me two and a half years to recover from. I used this time to focus on my health and recovery. As of early 2024, I am fully recovered and ready to return to work.

Expertise & Interests

Culinary styles and experience

My culinary skills is Mediterranean, Caribbean, Sushi, Lebanese, American and South African cuisine. I have received culinary training from around the world including a City & Guilds Certificate in Food Preparation and Cooking in French Cuisine, training in Pastry and Cooking at Gastronomicom International Culinary Academy School in Miami and South West France, and a Sushi Chef Course at the California Sushi Academy School in Los Angeles. I have experience catering to a wide range of dietary requirements, including vegetarian, vegan, gluten-free, lactose-free, keto, and other specific dietary needs.

Signature dishes

- Roasted Garlic & Rosemary Focaccia
- Saffron-infused Mediterranean Sea Bass served with grilled asparagus and topped with a pistachio almond crunch.
- Chocolate cheesecake.

Hobbies and interests

I enjoy videography, swimming, cycling, running, gym, playing tennis and the piano. I also enjoy road trips, hiking and camping. While I enjoy socialising, I prefer relaxed settings over partying and I rarely drink. I'm also comfortable keeping myself entertained. In my free time I like to go to local cafes in new areas to find the best coffee in town. I love a rare steak and strong coffee.

Achievements

- Progressed from interior to exterior to Chef
- Organised, consistent and punctual.
- Create a warm, harmonious and positive work environment in the galley
- Effective at managing high-pressure situations with a calm and composed demeanour
- Approachable and encouraging open conversations
- Demonstrated consistent dedication to the team and its goals
- Showed resilience with a lengthy track record of consistency and commitment to my previous employer for almost 10 years
- Recognise the importance of every team member and the contribution they make to the overall success of the vessel.
- Maintain professional boundaries and respect in the workplace.
- Remain flexible & problem solve under pressure.

References

M/Y ATLAS
First Officer Vanja Prpic
vanja.prpic88@gmail.com
+38 599 801 0300

M/Y ATLAS
Captain Jean Lens
captain@jeanlens.com
Jeanlens1@gmail.com
Phone +44 7907 861 564

M/Y INCEPTION
Captain Jean Lens
captain@jeanlens.com
Jeanlens1@gmail.com
Phone +44 7907 861 564

M/Y INCEPTION
Captain Micheal Christian
capmike@aol.com
mc@allenexploration.com
Phone +1 954 594 2716

Work Experience

Jan 2025 - Feb 2025 (1 month 11 days)

Motor Yacht Atlas 75m Charter

Sous Chef / Sole chef - Temporary

Began as a day worker in November 2024 before being hired as a Sous Chef with a start date in January alongside my partner. Served as a Sole Chef, managing all galley operations, including provisioning, meal planning, time management, cleaning, and accommodating dietary requirements. Catered for 19 crew plus day workers and contractors which later increased to 30 people. This required flexibility, efficient planning, and the ability to adapt to challenges, while maintaining high-quality meals under shipyard conditions. Later received a galley hand to assist with galley cleaning, provisioning, and meal preparation. Worked in La Ciotat shipyard,

April 2024 - July 2024 (3 months)

Motor Yacht Far Niente 32m Charter

Sole Chef - Seasonal

I was involved in the galley setup for a new build charter vessel, which appealed to me. Executed high-volume meal preparation under challenging conditions, such as plating meals for large groups between 10 to 17 guests, while catering to 6 crew members with dietary restrictions and limited storage space. Cruised Turkey and Greece. Chose to return to larger vessels with structured operations following MLC regulations.

June 2012 - Oct 2021 (9 years 4 months)

Motor Yacht Inception 50m Charter

- **Crew Cook and Deckhand**
- **Sole Chef (off charter) Bosun (on charter)**
- **Head Chef**

The situation I held on M/Y Inception was unique, offering me the opportunity to grow and progress across multiple departments. It required adaptability, flexibility, and a diverse skill set, allowing me to develop both as a chef and a well-rounded crew member. I began working on M/Y Inception in 2012, initially joining as a Crew cook and Deckhand, progressing through various roles and refining my skills as a chef. I was responsible for meal preparation, provisioning, crew meals, galley organisation, galley maintenance and hygiene. Adapted menus to accommodate various dietary restrictions and preferences.

After a break to complete various culinary and maritime courses, I returned to M/Y Inception and progressed in my roles as Sole Chef (off charter) and (Bosun on charter) cooking for the owner and guests, while a charter chef was brought in for charters. I also assisted on deck as Tender Captain, handling guest excursions, water sports, navigational lookout duties and (bridge watch duties off charter). Upon completing my City & Guilds Chef course, I remained onboard M/Y Inception as sole chef, progressing to Head chef where I was responsible for all galley operations, including galley maintenance & hygiene, stock rotation, provisioning, and executing crew and guest meals for 11 Crew and 12 guests. I had assistance from a Stew/Cook for the last season.

Held a tenure of nearly a decade on M/Y Inception, progressing through multiple roles and gaining extensive experience in private and charter operations. I served a full-time permanent position from 2012 and transitioned to a rotational position from 2017 to 2020. Transitioned back to a full-time position following the vessel's sale, but departed in 2021 after rotation was no longer offered under new ownership. Worked with diverse dietary needs and high expectations. Cruising areas included, the Mediterranean, Bahamas, Caribbean, US East Coast, West Coast, and Central America.