



Nationality: South African

DOB: 04 Oct 1991

Vaccinated: Yes

Health: ENG1, excellent

Visas: B1/B2 (Exp.22/06/2033

Schengen (Exp. 23/06/2028)

UK (Exp. 30/05/29)

SPECIALITIES

 Sushi & Raw Fish Preparation

 Asian Cuisines

 Modern Contemporary

 Mediterranean Cuisine

 Gluten Free Cuisine

 Lactose Free Cuisine

 Strong Fine Dining Background

 Sugar Free

QUALIFICATIONS

- ENG 1 Medical
- 5-week Sushi course at (Tokyo Sushi Academy), Feb 2018
- STCW 95
- VPSD 2015
- Level 2 Diploma in Food preparation and Cooking (Stellenbosch, Cape Town), 2011
- Level 2 Food Safety in Catering (Stellenbosch, Cape Town), 2011
- Whiskey Course – Irish, Scottish and South African whiskeys, 2011
- Food Hygiene Level 2, 2016 Ships
- Cook Certificate, 2016
- International and Practical Training Course in Culinary art and Gastronomy for Professionals on Super Yachts (10-day course at Barcelona University), 2016
- Open water PADI 2015

Ruan Tait

Head Chef

PROFILE

Attentive Chef with 10+ years' experience onboard yachts. I have a strong fine dining background with emphasis on creating innovative dishes, using fresh seasonal produce and meeting a wide range of dietary requirements. I work well under pressure and always maintain a positive nature. My cooking reflects my meticulous way of working and I always strive for perfection. I am looking for a long-term position where I can put down 3+ years.

YACHTING EXPERIENCE

Head Chef ROTATIONAL M/Y SEALION - 62M VIAREGGIO SUPERYACHTS (CHARTER)

(February 2023 – December 2024)

Was in charge for extensive Galley Refit followed by a Caribbean & Med Charter Season. Boss loves food and expects 4-8 course dinners every night, with always very high expectations from the Galley.

Head Chef ROTATIONAL M/Y ARIENCE – 60M ABEKING & RASMUSSEN (CHARTER)

(Jan- October 2022)

High profile charter vessel with high expectations when it comes to the galley and the entire team. Completed a busy back to back season with the majority of the guests having a wide variety of dietary restrictions. Reason for leaving: Personal

Head Chef M/Y LUCKY LADY – 63M OCEANCO (CHARTER)

(Oct. 2019 – January 2022)

2 years onboard a busy dual season charter yacht, running with a average of 10-14 guests and 16 crew. Always receiving very positive feedback from charter guests and effortlessly being able to uphold the standard. Very challenging American owner serving 3- 5 course dinners, as well as American classics coupled with very strict dietary requirements (sugar free, gluten free, dairy free & egg free) Reason for leaving: Moved to Arienice

Seasonal Sole Chef M/Y MUCHOS MAS – 44.2 CRECENT CUSTOM YACHT

(Nov 2018 – Apr 2019)

6 months onboard a very busy back to back program running with 12 guests and 9 crew. Had a wide variety of guests onboard all with very different dietary restrictions.

Seasonal Sole Chef M/Y TATII – 41M TAMSEN YACHT

(March 2018 – Oct 2018)

Very busy season catering for 12 guests and 8 crew, did more or less 15+ weeks of back to back charters and boss trips with all the trips 24h turnovers. Lots of Kosher and Middle eastern clients

Head Chef M/Y SHEMARA – 64.7M VOSPER THORNYCROFT

(March 2016 – Oct.2017)

100ft sail chase boat meant regularly cooking for 20-30 crew and 16-20 guests. Promoted to Head Chef during my last season. As Head chef I completed 3 boss trips and 1 charter. This was a very demanding program with always having 20 guests on the boat and then doing sit down 3 course dinners for up to 40 guests. British owners with very High expectations when it came to the food.

Sous Chef Duties: Working very closely with Head chef catering for very large groups of guests for canapé parties of up to 120 people, sit-down dinners of 40 upwards and lots of big events for the sailboat events. Learnt to be extremely organized

Sole Chef M/Y TOTALLY NUTS -34M HEESEN

(Feb 2014 - Oct.2015)

A very family run program catering for 12 guests and 6 crew. A Bahamas based program with lots of fishing, owners loved lots of fresh local driven menus. Owner had 3 children which meant lots of baking for school events. Worked between the boat and their private residence.

RESTAURANT EXPERIENCE

The Roundhouse Restaurant (Rated 3rd Best at the in South Africa)

(Camps Bay, Cape Town) Sept 2013 – Feb 2014

Position; Promoted to Junior Sous Chef from CDP (In Charge of overseeing all the sections)

Terrior Restaurant (Consistently top 10 best in South Africa)

(De Zalze Wine Estate, Stellenbosch) Nov 2011 – Nov 2012

CDP – Comfortably being able to work in all the sections in the restaurant.

Rubens Restaurant @ One and Only Hotel

(Cape Town) Jan 2011 – Jul 2011

Completed my Internship as Commis Chef

REFERENCES

M/Y Sealion

Wessel Voster (Captain who left Program)

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M/y Totally Nuts

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