



# JUSTIN KEHOE

## YACHT CHEF

Fort Lauderdale, FL +1 705 331 7714 Jkehoe07@gmail.com www.chefkehoe.com

### ABOUT ME

**Nationality:** Canadian

**Visas:** Schengen Area Entry, B1/B2

**Health:** Non-smoker

**Driver's License:** Yes

**Languages:** English (Native), Portuguese (Beginner)

### CERTIFICATIONS

- RYA Powerboat Level 2 (2025)
- STCW (2025)
- ENG1 Medical Certificate (2025)
- Food Safety Level 3 (2025)
- MCA Ships' Cook Certificate (2025)
- Proficiency in Security Awareness (PSA) (2025)
- Proficiency in Designated Security Duties (PDSD) (2025)
- Culinary Diploma

### REFERENCES

**Paul Laforet**  
Laforet Catering  
+1 416 209 6100  
laforetcatering@gmail.com

**Duncan Biggs**  
Ocean Wave Monaco  
+33 615 350 986  
duncan@oceanwavemonaco.com

**Meghan Parron**  
Chef Megoo  
+1 603 475 1728  
Chefmegoo@gmail.com

*More references available upon request.*

### PROFILE

Head Chef aboard a 52m private Feadship with over 10 years of experience in fine dining, catering and private events, specializing in Mediterranean, Asian and modern contemporary cuisine. Known for refined, personalized menus, seamless provisioning across the Caribbean and Central America, and calm, consistent service under pressure.

### SKILLS

Food Safety & HACCP Provisioning (Local & Abroad) Inventory Management Menu Planning  
Dietary Knowledge Menu Costing Gluten-Free & Vegan Allergen Management  
Canapés & Fine Dining

### MARITIME EXPERIENCE

#### M/Y Supernova

DEC 2025 – PRESENT

Head Chef (Private) · 52m Feadship

Prepare all meals for 12 crew and 3–8 guests aboard a 52m private Feadship cruising the Caribbean, Bahamas, Mexico and Panama. Plan seasonal menus tailored to owner and guest preferences and dietary requirements, managing provisioning, inventory and galley budgets. Redesigned the galley, including new layouts and equipment, to improve workflow and service efficiency.

#### Chef Megoo

OCT 2025 – DEC 2025

Executive Chef (Seasonal Contract) · Fort Lauderdale

Delivered high-volume yacht catering for 24 vessels and over 150 crew, and created all canapés and hors d'oeuvres for VIP cocktail events at the Fort Lauderdale International Boat Show. Supported the Jamaican Relief benefit at Bradford Marine.

#### Ocean Wave Monaco

APR 2025

Event Coordinator (Event Contract) · Monaco

Managed end-to-end operational setup for the Monaco Yacht Club's Yacht Chef Competition, while coordinating logistics for high-value equipment and liaising with yacht crew and competing chefs.

### LAND-BASED EXPERIENCE

#### Cantina Co.Lab

JAN 2020 – SEP 2025

Owner / Head Chef

Owned and operated a catering company specializing in modern fine dining for weddings and events with 30 to 110 covers. Designed menus and led kitchen staff, building relationships with local suppliers to source premium, sustainable ingredients.

#### Laforet Catering

MAY 2024 – SEP 2025

Sous Chef (Concurrent)

Led high-volume, high-end resort catering at Glen Oro Farm, including weddings, events (45–150 guests), and intimate private dinners. Applied live-fire cooking techniques and managed a team of 2–4 chefs to rigorous safety standards.

#### Garland Canada Culinary Competition

APR 2024

Contestant

Placed 3rd out of 25 in a demanding culinary competition, demonstrating advanced technical skill and precision in dish execution under severe time constraints and high pressure.