

Galley Crumbs: Top 5 Pre-Retirement Options For Superyacht Chefs

Preparing Your Exit from the Superyacht Industry... We all understand that working as a superyacht chef is a demanding and taxing profession. Equally, we recognise that all good things (even those that don't feel good at the time) must eventually come to an end. And so must your superyacht career. On average, based purely on my personal experience, the typical yacht chef spends 10 to 15 years on board before transitioning to a more stable life ashore.

What are your end goals or exit strategy options, you may wonder? Well, there are a few obvious ones, and some that are not so apparent. Join [Montclair Chef](#) as they dive into the afterworld of yachting for chefs in their monthly **Galley Crumbs** blog.

What can I do when I grow up? This is the question every yacht chef has asked themselves at least 12 or 13 times, last year only...

As mentioned in many of my other articles – being a chef is hard – being a yacht chef is harder – and being a successful yacht chef is the hardest. Now, after you've spent countless short nights aboard your floating "golden prison", what can you do with your life apart from sitting on a beach somewhere in Bali or Costa Rica eating and drinking your savings away? Well, you'll most likely continue cooking because this is what you enjoy the most, and you'll be doing it because it's what

you know and do best.



So, here is my top 5 pre-retirement or post-yachting options for yacht chefs once they've had enough of the luxury lifestyle:

1 – Become A Private Chef For A Family – Duh!

The most apparent choice after working for a UHNW family onboard their superyacht is to inquire if they need a chef at their personal home. This would be the most logical option for you, the superyacht chef. I know a few chefs who have made the smooth transition to a shore-based private chef position for the principals they were employed by, and they haven't looked back. They retain (most of) the comfortable income, they know

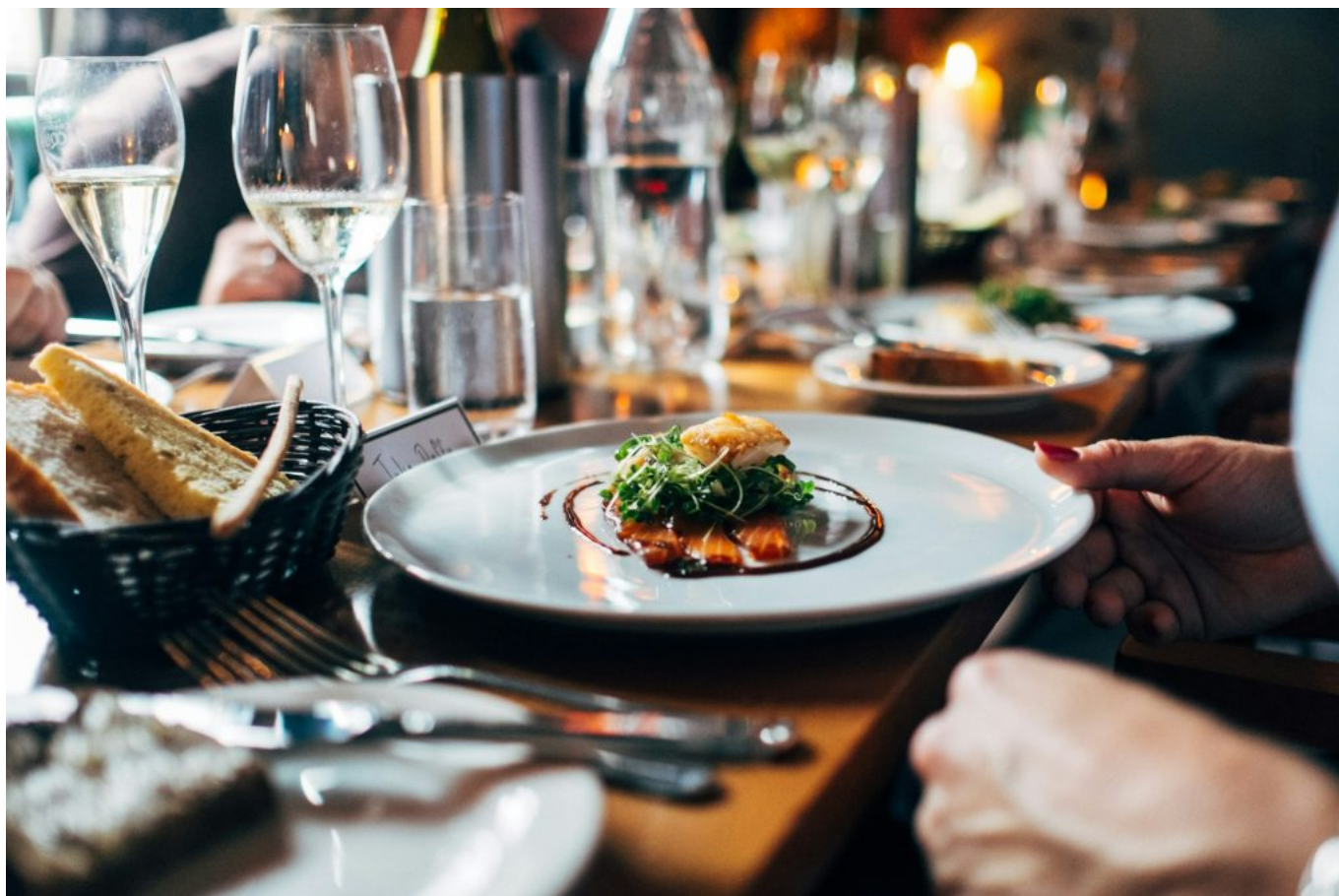
whom they are cooking for, and, cherry on top, they get to go home to their very own family after their shift. What more could you ask for?

This is obviously great if you happen to live in the same country as the yacht owners, but as we both know, this is rarely the case. So, unless you are willing to relocate, this option might not be feasible for most of us. Also, a little caveat: your “owners” might already have a great chef back home and may not be looking for an extra set of hands to take care of their cooking needs at their domicile. Sorry about that!

2 – Open Your Own Restaurant

Why don't you open your own restaurant? That's what most of your friends and family will tell you. And I'm going to let you in on a little secret: I've done it, and it was as successful as you could imagine, and as stressful as you can also imagine... Long story short, it was an incredible experience, one that I will never forget, but at the end of the day, it wasn't what I saw myself doing forever.

The constraints of the set menu and the pressure to deliver to hundreds of online TripAdvisor critics out there were very overwhelming. Even though my partner and I successfully sold the restaurant to a young and ambitious couple, it was really hard work and it did put a strain on our relationship. But we did create an incredible little spot for food and wine lovers that, to this day, people talk about and wish we would start again.



3 – Open Your Catering Company & Offer Private Chef Services

This is a route that I haven't taken, but my good friend Ross, an ex-yacht chef running Private Chef Mallorca (follow him on IG @PrivateChefMallorca) has taken it, and he gets to cook for some incredible people in incredible places, on the beautiful island of Mallorca in the Balearics, and sometimes even outside of Spain. Some of his regular clients even often fly him over to their private homes abroad to recreate some of his dishes they experienced while having him cook magical dishes here, in Mallorca.

This path could offer you the freedom to be your own boss and the continuation in your career to strengthen your skills as a private chef. This isn't something for everyone but if you are

resilient and are serious about continuing your cooking career in the private industry, this could be something to consider.

4 – Invest in Real Estate & Live off of Your Passive Income

If you have been employed on superyachts for a mere 15 years, you have most likely earned over 1 Million bucks in gross income (below is a breakdown of how I came up to this extravagant amount), and if you have kept a low profile and a strict budget, you should have saved, after taxes (Yes, you most likely owe taxes somewhere), at least 80% of your generated income, or over €370k (I sure didn't! ☺).

Breakdown of 15 years of earning onboard:

- 5 years at €5.5k average monthly salary, working 10 months per year = €275k
- 5 years at €7k average salary per month, working 10 months per year = €350k
- 5 years at €8.5k average salary per month, working 10 months per year = €425k
- Total of €1.05 Million before tax.

The worldwide income tax average on such a high amount is about 55%, so you'd be left with 570k minus your crazy living expenses and good times, estimated @ 40% = €472k of savings, Net in the bank.

€370k gives you access to the option to purchase a couple of properties in a sunny location such as Costa Rica or Mexico, and the rental income generated by them could be sufficient for a frugal lifestyle in Central America. Something that wouldn't give you access to the latest Apple products you are currently used to, but would definitely cover basic housing

expenses and put food on the table. But forget about trying out fancy new Michelin star places without doing a couple of weeks freelance work onboard your mate's yacht!

5 – Open A Yachting Recruitment Agency:

Starting your own yachting recruitment agency may seem like a nice venture, and it isn't a new concept. I've been running my own agency for over 18 months. Despite what you might think, this endeavor is neither straightforward nor a quick path to wealth. Contrary to expectations, the work involved is extensive and challenging (feel free to start your agency, and I'd be glad to offer guidance). The progress in platforms like "Yotspot" has significantly altered the recruitment landscape. Many superyachts turn to such platforms for their recruitment needs due to the speed and cost-efficiency they offer, providing access to hundreds of CVs rapidly at a fraction of the cost of traditional agencies.

However, the downside is to rely on the accuracy of the information presented in these 100s of CVs you'd be getting and the necessity of sifting through them on your own... If you're a Captain and you want to kill time and prefer a more hands-on approach, why not manage the recruitment process yourself?

If you're drawn to the personal aspect of the business and enjoy lengthy conversations with candidates, then managing a recruitment agency could align with your interests. Yet, temper your expectations my friends: achieving a salary comparable to even an entry level yachting income might take years, if it even happens, involving countless hours of back and forth communication, numerous job postings, and facing the

reality that clients may bypass your services for platforms like Yotspot or simply and clearly ghost you, because well.. Because they can and because they don't actually pay you for the services until and only if they hire someone.

This insight isn't a complaint but a candid reflection of the challenges in recruitment, particularly for chefs. The industry's realities are often different from our perceptions.



Conclusion

“You miss 100% of the shots you don’t take”

There isn’t a one-size-fits-all when it comes to superyacht chef retirements or the “after-Yachting life”, but if there was only one piece of advice I could give to a chef thinking about their exit from this awesome industry, it is this: plan your exit REALLY WELL. Plan every step carefully, budget your future costs and expenses well, and take the leap of faith! If done properly, you won’t regret it; you will only regret not doing anything.

Remember, **You miss 100% of the shots you don’t take**, so go ahead and start that new business venture you have always dreamed of and trust your gut. But do so in a clever way and make sure you have enough financial resources to cover your launch costs, your cash flow, AND keep a safety cushion (aka: a few months of income if things hit the fan, and they might just do that).

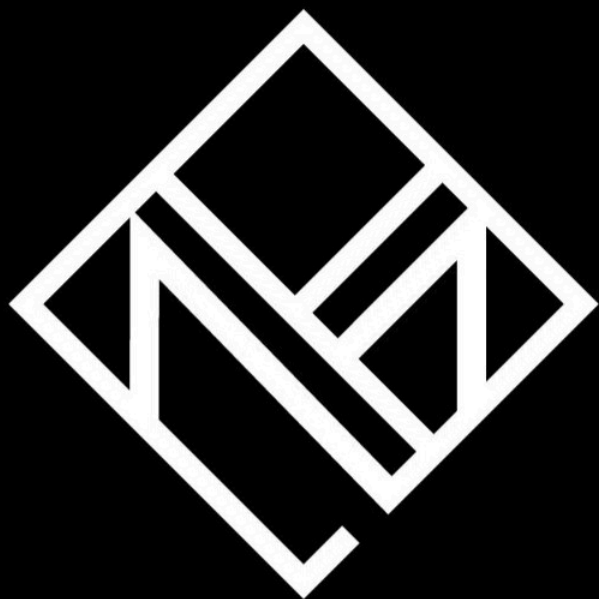
Life is short, and you are a chef, so there’s no way you won’t find another job anywhere in the world.

Good luck, chef!

Montclair Chef specialises in Yacht Crew and Private Chef recruitment globally.

Connect with **Chris Demaillet** on LinkedIn
here: <https://www.linkedin.com/in/chrisdemaillet/>

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An Inside Look At The 2024 Superyacht Chef Competition

On Thursday 4th April, the Principality of Monaco was the setting for the 2024 Superyacht Chef Competition and Superyacht Content was there to follow the action. Organised as part of the collective approach 'Monaco, Capital of Advanced Yachting', this prestigious yearly event showcases the talents of yacht chefs aboard some of the world's most notable vessels.

Bluewater's Director of Training, John Wyborn, expressed his enthusiasm for the annual competition. "This event is a thrilling experience for everyone involved, with Michelin-star judges overseeing the competition among talented yacht chefs. Bluewater has been in the industry for 33 years, and this competition highlights the great strides the industry has made since then, with exceptionally high standards expected from all crew members onboard. Bluewater takes pride in collaborating with the Monaco Yacht Club and La Belle Classe Academy to organise the 5th Superyacht Chef Competition."



Celebrating Excellence In Superyacht Gastronomy

The Superyacht Chef Competition is more than just a cooking contest; it's a spotlight for the creativity, innovation, skill, and the artistry of haute cuisine in the yachting world. Working under pressure in front of an audience of notable judges, crew, media and Monaco Yacht Club members, nine yacht chefs battled it out in an open kitchen with superb MC'ing by gastronomic journalist and presenter, Vincent Ferniot.

With over 30 years' experience in the yachting industry, Mark Cox, Director and Trainer at OceanWave Monaco who were a Sponsor, said the event is a testament to the growing recognition of superyacht chefs as gastronomic artists

committed to excellence. “OceanWave Monaco is thrilled to return as a Sponsor. We have our accomplished Trainer and Chef Duncan Biggs who has worked on board and shoreside for 25 years overseeing the produce being used and discarded as the ‘anti-waste’ judge. It’s brilliant to see some of the Chefs who have taken our Ships Cook Certificate Assessment have the confidence and skills to compete at this exceptional level.”

A Prestigious Jury

Supervised by Chef Joël Garault, President of Gouûts et Saveurs, the highly esteemed judges panel of professional chefs included three-star Chef Glenn Viel from Oustau de Baumanière and member of the Top Chef jury who acted as President of the Jury. Joining him was double Michelin star Chef Julien Roucheteau, Chef Fred Ramos, Chef Victoria Vallenilla and the 2023 Superyacht Chef Competition winner Chef Marco Tognon from M/Y Planet Nine.

Chef Danny Davies, host of ‘Behind the Line with Chef Danny Davies’ with over 30 years of experience on land and sea shared his insight from the judge’s table. “It’s an absolute honour to be invited here as a judge. It was a special experience to be a guest at a dinner the night prior to the competition with all the Jury and HSH Prince Albert II of Monaco. The standard of competition has been outstanding, all Chefs have really delivered with excellent technical knowledge and flavour.” In the future, Chef Danny will be setting sail as a guest Chef on board two Atlas Ocean Voyages cruises in the Caribbean and from London to Norway, and he is organising yacht chef competitions to be hosted during Fort Lauderdale International Boat Show and Palm Beach.



A Culinary Triumph

The intensity of the competition partly comes down to the mystery boxes of ingredients that are revealed – the audience is given one minute to choose an extra ingredient to supplement the boxes via QR code vote, adding to the surprise.

The fast-paced environment means that Chefs don't have the opportunity to research recipes or fall back on their signature dishes. Although there's a lot of behind-the-scenes planning to set up a pop-up kitchen, there's one thing the Superyacht Chef Competition doesn't compromise – the 40-minute time constraint for each round (50-minutes for the grand

final). After three rounds with three Chefs, and a lunch break, three finalists put their culinary skills to the test in an intense final.

Each contestant received an event medal and for the 'Audience Vote for Best Plates' the prizes went to Chef Margot Laurent from 43m M/Y Leonardo III and Chef Paulo Ucha Longhin from 50m M/Y Hercules.



And The Winner Was...

Chef Paulo Ucha Longhin emerged victorious as the overall champion, displaying a perfect balance of creativity, flavours and technique. His winning dishes were proof of his skilful

approach: Glazed lobster, hazelnut butter and bisque, a lemon tartare and caviar, followed by a dessert of mascarpone cream with cocoa and strawberry tartare with basil and lemon cream.

It was a touching moment to see him claim his winner's trophy with his young family by his side.

Second place on the day went to Ava Faulkner from 60m M/Y Light Holic – Ava grabbed attention from her first plate of the day crafted from the mystery box of black truffle, Côte de Bouef, Szechuan pepper and white truffle honey. Her rousing acceptance speech highlighted the importance of female Chefs in the superyacht industry, following with the bronze trophy being awarded to Mateusz Mitka from 63m M/Y Lady Britt.

Every year, the event evolves as an epicentre where new ideas and cooking skills are unveiled and celebrated. As yacht chefs explore new culinary innovation and methods, one thing is clear: amazing food will always be a core part of yachting life.



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Navigating Nutrition: Healthy Eating For The High Seas

Ahoy, mateys! Life on the open seas offers incredible experiences, but navigating the culinary world can sometimes feel like steering through uncharted waters. With the constant temptation of abundant buffets, overflowing crewmess cupboards stocked with sweet treats, and alluring afternoon tea breaks, maintaining a healthy diet at sea can be a challenge. This **Truth Wellness** guide serves as your compass for healthy, delicious, and energy-boosting eats, ensuring you tackle every adventure with gusto.



Dive Into The Oceanic Pantry: Stock Up For Smooth Sailing

Before setting sail, explore the local markets and provision your galley with an arsenal of nutritional bounty. Think seasonal fruits and vegetables, bursting with vitamins and minerals, and lean protein sources like fish (rich in omega-3s), chicken, and lentils. Don't forget shelf-stable staples like whole grains, nuts, and dried fruit for easy, on-the-go snacks. Did You Know? Marine superfoods like seaweed and algae are not just trendy, they're packed with essential nutrients, offering a taste of the ocean's wellness bounty!

Taming the Naughty Cupboard

Let's be honest, the crewmess can be a siren song for those seeking a sugar rush. While indulging in occasional treats is perfectly fine, remember that moderation is key. Opt for healthier alternatives stocked in the crewmess, like yogurt with berries and granola, or a handful of fresh fruit.

When Fatigue Strikes

We all know the feeling: long shifts, challenging weather, and the ever-present ocean can leave you craving comfort food. Instead of reaching for sugary snacks or chips, pack prepared, healthy snacks like:

- **Carrot sticks with hummus:** This classic combination is a great source of fiber and protein, keeping you feeling full and energized.
- **Trail mix:** Make your own mix with nuts, seeds, and dried fruit for a customizable and portable snack.
- **Hard-boiled eggs:** A convenient source of protein and healthy fats, perfect for on the-go energy.

Fun Fact: Coconut water isn't just a tropical trend, it's a natural hydrating elixir rich in electrolytes, perfect for replenishing after a sun-soaked day.



Navigating the Food Cycle

Life on a yacht often revolves around a set schedule of meal and snack breaks. While convenient, this structured routine can sometimes lead to unintentional overeating. Be mindful of your body's hunger cues and avoid mindlessly snacking just because it's "tea time."

- **Hydrate regularly:** Sometimes, thirst can be mistaken for hunger. Carry a reusable water bottle and sip throughout the day.
 - **Plan your meals and snacks:** Having a plan in place can help you avoid impulsive snacking and unhealthy choices.
-

Limited Control, Limitless Possibilities

While you may not control the menu entirely, you can still make healthy choices. Communicate with the chef about your dietary preferences and explore alternatives within the available options. Ask about cooking methods, choose smaller portions, and focus on nutrient-rich ingredients and fill your plate with fruits, vegetables, and whole grains to feel fuller for longer.



Embrace Mindful Munching

Transform mealtimes into sensory experiences by incorporating mindfulness. Savor the breathtaking ocean view, appreciate the

aroma and flavors of your meal, and chew thoughtfully. This practice fosters a healthy relationship with food, both at sea and on land.

Fasting on the High Seas

The structured meal schedule aboard might spark curiosity about intermittent fasting with your crewmates. While not for everyone, research suggests possible benefits like improved blood sugar control and increased energy levels. However, consulting your doctor or a registered dietitian is crucial before embarking on this journey together.

Crew Fasting Challenge:

If you're all open to the idea, consider collaboratively trying intermittent fasting as a team. This can create a sense of accountability and support, making the process more enjoyable and potentially more successful. Here are some key considerations for a crew fasting challenge:

- **Start small:** Begin with a manageable window like skipping breakfast and eating from lunch to dinner. Gradually adjust the duration as the crew adjusts.
- **Communicate and respect:** Openly discuss your goals with your crewmates and respect individual preferences. Not everyone may be interested or able to participate.
- **Support, not pressure:** Encourage and support crewmates, but avoid pressuring anyone who feels uncomfortable or experiences negative effects.
- **Listen to your bodies:** Pay close attention to your body's signals. If you experience fatigue, dizziness, or any other negative symptoms, break the fast and consult a doctor.

Remember, intermittent fasting is not a competition. Everyone's body reacts differently. Focus on creating a supportive environment where crewmates can explore their own wellness journey, fostering healthy habits and a sense of community on the open seas.

Nourishing Your Seafaring Soul

Life at sea invites adventure and exploration. Embrace a well-balanced and flavourful approach to food, and let healthy eating be your compass in navigating the vast ocean. Remember, you are what you fuel, so ensure you nourish your body and adventurous spirit with every delicious bite. Bon appétit, yachties! ☺☺☺

Article written by:



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Advice On Handling Wills & Children From Previous Relationships

In England and Wales, the absence of a well written will can lead to unexpected consequences, especially for those with children from previous relationships. The complex rules of intestacy might disregard the interests of children from prior unions and marriages, potentially leaving them without a legacy from their parent.

In this article, one of [CrewFO](#)'s highly qualified partners takes us through the important steps to take when it comes to understanding risks, writing wills, and recognising potential impact on children.



Understanding The Risks Of Intestacy

Under English and Welsh law, when someone dies without a will (intestate), the statutory rules of intestacy dictate the distribution of the estate and what family members receive a part of the estate. This distribution heavily favours the surviving spouse but might sideline or bypass children from earlier relationships and marriages. In law, the intestacy rules set a statutory legacy amount, currently £322,000.00, that will pass to a surviving spouse, together with personal chattels and half of the remaining estate, potentially leaving insufficient provision for children from a previous relationship.

Impact On Children From Previous Relationships

Children from prior relationships and marriages could find themselves omitted from inheritance due to the default distribution mechanisms of the intestacy laws. Despite the emotional and familial ties, if the proper legal steps are not taken, they may not receive any legacy from their parent's estate. With some careful consideration and expert advice on estate planning the unintended outcomes of the intestacy laws can be avoided.

Mitigating Strategies

To safeguard the interests of children from previous relationships, careful estate planning is paramount. One effective strategy involves structuring property ownership as "tenants in common," allowing a parent to direct their share of a property, which is usually the matrimonial home, to specific beneficiaries, such as children from earlier relationships, while granting the surviving spouse a life interest in the property.

Using Wills for Protection

Crafting a comprehensive will is crucial for ensuring that your intentions for the distribution of your estate are upheld. Specifying a half share of the matrimonial home to

children from a prior relationship through a will, alongside provisions for the surviving spouse's residency until death, allows for a fair and secure arrangement.

Conclusion

In the complex landscape of English and Welsh law, overlooking careful estate planning can have severe and unintended repercussions and outcomes, especially for couples and individuals that have children from previous relationships. By using legal instruments such as wills, deeds of trusts, inter vivos trusts (living trusts) and strategic property ownership, individuals can protect their children's inheritance rights while ensuring the welfare of their surviving spouse.

CrewFO is here for Superyacht Crew when it comes to finance. For more information about the implications of your will and anything else, visit at: <https://www.crewfo.com/>



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Life After Yachting: Oceanform. From Wearing Uniform To Designing Them

In this month's Life After Yachting feature, we speak with Julie Dahl Joergensen & William Nicholson, owners and business partners of the yacht uniform brand [Oceanform](#).

Julie & Will have worked on both private and charter superyachts for several years. As of February 2023, they left their last position to pursue their company full-time and will be talking about their experiences moving from sea to land, from wearing crew uniform to designing them.



How long did you work onboard? What was your role and which yachts did you work on?

Julie:

When I had graduated from business high school, I knew I wanted to take a gap year to earn money and travel. I had planned to work on yachts for 3 months, but I actually ended up staying in the industry for 2 years.

The first boat I was on was a 35-meter catamaran, both charter and private. I was the 2nd stewardess but after just 2 weeks, my chief stewardess went on vacation, leading me to take charge as a solo stewardess for a boss trip. Shortly after that trip, I was offered a stewardess role on a 69-meter private/charter yacht. I was very fortunate and was given a

lot of responsibility by my Chief Stewardess, which made me truly love being on the boat. I dedicated a year and a half to this vessel before ultimately deciding to leave the industry in February 2023.

Will:

I started my yachting journey and qualifications in February 2017 following my Alevel studies. Other than recreational experience I knew next to nothing about the industry and got the idea from a BBC documentary on the Monaco yacht show. With this vast expanse of due diligence, I headed down to Palma in April to begin looking for work as a deckhand. After a few months of dockwalking and day work, I landed my first position, in the place of inspiration itself, Monaco. Between 2017 and 2023 I worked on a 32m Riva, a 55m Amels, a 65m Benetti and finally a 69m Feadship.

When did you leave the Superyacht industry and what were your reasons for leaving?

We left the yachting industry in February 2023 in order to focus full-time on our company Oceanform.

Before leaving, did you plan an exit strategy?

Julie:

I kinda did, yes. I actually started Oceanform while on board just before a Caribbean season, so I always knew that eventually, I would have to transition to focusing on it full-

time. It was never just a hobby project, I always intended it to be a serious business.

During the first half of the year, I managed to juggle my duties on board with Oceanform simultaneously. Whenever I had breaks or finished my work hours, I dedicated my time to working on designs and having phone calls and online meetings with our design assistant, suppliers, and manufacturers. It did require a lot of coffee and not much sleep if I am thinking back on it now, but it was all worth it.

Eventually, I found myself receiving production-related calls and needing to go on business trips, which I couldn't manage while still working onboard. It was at this point that I realised I had to resign from my role onboard and commit to Oceanform full-time.

At this point, William and I formally went into business together, we devised an exit strategy, carefully planning the optimal timing for both the boat and our own careers to depart.

Most important lesson you learnt as a crew member that you now apply to day-to-day life on land?

Julie:

I would say adaptability and attention to detail. The life on board is all about dealing with unpredictable situations and unexpected challenges. I learned a lot to quickly adapt to new circumstances and be flexible. We use that a lot in our day-to-day life now as business owners of a start-up brand. We consistently receive both good and bad news to deal with, and every day presents its own set of circumstances to manage.

Additionally, I would emphasise paying attention to detail. As a stewardess, you're trained to pay attention to every aspect of your duties. Both William and I are perfectionists, and the efficiency and quality we gained from our experience on yachts have played a significant role in our company. Each day we strive to ensure that nothing is overlooked.

William:

Networking! Joining the industry as a teen, I discovered a valuable life lesson, to never judge a book by its cover. In doing just that, I have been able to build an incredible network of friends, professionals and everyone in between. Not that I've ever been particularly judgemental but from owners, guests, crew and vendors, yachting never fails to surprise.

What is your current job role, and where are you based?

We (Julie and William) are the founders, CEO and CFO of Oceanform. Despite being based in Denmark and the UK, we often find ourselves, 'metaphorically 'living out of our suitcases'.



Can you tell us more about Oceanform and what you do on a day-to-day basis?

At Oceanform, we provide modern uniform solutions that challenge outdated designs and not only meet the highest standards of quality and performance but, most importantly, contribute to a more sustainable industry, reflecting the evolving preferences and demands of modern seafarers.

Made from our firsthand experience and frustrations with the industry's lack of emphasis on quality in uniforms, we departed from the industry a year ago to redefine excellence in uniforms. For an industry that prides itself on providing the highest level of hospitality, we felt obligated to bring a brand to the market that represents that unequivocally, creating workwear that works for us, not against us.

On a day-to-day basis, our roles include the entire management of Oceanform. From sales and marketing to supply chain management and product design, we are deeply involved and hands-on in every aspect of the company's functioning.

The good, the bad and the ugly parts of transitioning from yachts to shore?

The best part of this transition is undoubtedly the opportunity to pursue our passion through Oceanform. Being able to dedicate ourselves fully to building and growing a successful venture in an industry we thoroughly enjoy.

The bad is definitely the initial loss of income. With tips often tripling your salary on a good charter yacht and the obvious tax advantages, climatisation back on terra firma can be interesting.

The ugly... not living on a superyacht. Yes, the work can be tough but the good times are unrivalled. Everything is temporary, and you definitely feel that when leaving the industry.

What is the hardest struggle you have faced since leaving the industry, and how did you overcome it?

Without question, finances! Living a life on board where there are minimal expenses and maximum savings, that inverts the moment you walk off the passerelle. Saving and investing whilst still on the yacht is paramount to the comfortable transition from sea to shore.

Read more: [Life After Yachting: Hugo Ortega's Superyacht Sunday School & Fostering Community](#)

Did you have any other career options in the back of your mind when you were considering your life after yachting?

Simply, no. Having both held strong business mentalities, there would have been no alternative other than to exploit our entrepreneurial spirits.

If you could return to the start of your yachting career, would you change anything?

Generally speaking, no!

We say it nearly every day, 'everything happens for a reason' and if you'd changed any decisions throughout your journey, we

most likely wouldn't be doing what we are today.

Without a choice, it has to be prioritising sustainable practices and more important than that, actually making a positive impact; from the locations of your yacht or fleet, to the day-to-day choices made on board. Conservation, ecological surveys and charitable efforts must become the norm to protect the oceans our industry so heavily relies on..



What kind of positive changes would you like to see in the industry?

Without a choice, it has to be prioritising sustainable practices and more important than that, actually making a positive impact; from the locations of your yacht or fleet, to the day-to-day choices made on board. Conservation, ecological surveys and charitable efforts must become the norm to protect the oceans our industry so heavily relies on..

What does success mean to you and what is your career vision for the next 5 years?

For both of us, success means waking up each morning and being able to pursue our dream job, which is Oceanform. We pinch ourselves every day because we feel so fortunate to work with each other and engage in what we are most passionate about.

Also for us it is to make a genuine, quantifiable difference and create something that adds value to other people and our environment.

The career vision for the next 5 years is that Oceanform becomes the preferred choice in luxury hospitality, globally. We aim to make a positive impact and be a crucial part of the goal of creating a more sustainable industry.

Lastly, can you share 3 pieces of advice

for crew members thinking about their life after yachting.

First of all, we recommend having a financial safety net. Yachting is arguably one of the best ways to save a lot of money, very quickly. Having your money in order takes the pressure off of life on shore and working out your next plan if you haven't already.

Take note of the skills and experiences gained during your time in yachting. They are highly transferable to shore-based careers.

Finally, to take every opportunity, take risks while you can and regret the things you did do not what you didn't.. Make the most of it!

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Azimut | Benetti Group & D-Marine Set To Begin 'Livorno Marina' Construction

Azimut | Benetti Group, the first global leading private Group in the yachting sector, and D-Marine, the selection of premium marinas, will begin work on Livorno marina, set to be one of the Mediterranean's most prestigious yachting destinations, built on a shared desire to foster the growth of nautical tourism.

Read on to find out more!



When Was This Announced?

During the press conference attended by VIPs and key stakeholders, held on 28th March in collaboration with the Livorno Mayor's office, D-Marín and Azimut | Benetti Group revealed that construction will begin at Livorno Marina in April 2024.

The joint venture with Azimut | Benetti Group and D-Marín will deliver to the city of Livorno one of the most notable marinas in the Mediterranean, designed by Archea of Florence. The entire project is expected to be completed in June 2026, while the first parts of Livorno Marina will be available to customers ahead of schedule. There will be 815 berths in total.

How Much Will It Cost?

The expected investment is approximately 14 -15 million Euros. The project includes the renovation of the docks, meeting spaces, premium leisure and entertainment amenities. More than 220 m² of the site will be reserved for restaurants, 60 m² for bars, and 250 m² dedicated to offices.

Livorno Marina's environmental credentials will be achieved through Azimut | Benetti Group's and D-Marín's strong commitment to creating sustainable marinas for present and future generations. The marina will use natural elements such as trees and hedges in place of fencing, solar panels to produce a significant portion of energy, and recover rainwater for the irrigation of the green areas.



A Few Words

Luca Salvetti, Mayor of the City of Livorno, comments:

“Livorno is delighted to have its own marina. After 16 years, the procedure to effectively grant the concession was finalised. As a result, work will soon begin on the construction of the Marina, enriching a part of Livorno that connects the city centre to the seafront. This represents another milestone in the development, growth, and transformation of the city, which will benefit from the boost to the local economy in terms of both tourism and employment. Our thanks go to all those who have worked to achieve this goal, and not least the Livorno yachting industry, which has obtained a 20-year concession with 450 berths”.

Paolo Vitelli, Founder of the Azimut | Benetti Group,

declares:

"We have been working for 20 years with institutions and the local community to materialise the Porta Mare project. Today we are proud to launch the final version of the plan approved and appreciated by all the stakeholders involved. The Livorno marina will be a state-of-the-art realisation: the historical Medici harbour is incorporated in a modern, beautiful, eco-friendly marina open to the town and to international visitors. To further strengthen the project, we have recently partnered with D-Marin, the largest and most successful marina operator in the Mediterranean. This collaboration will ensure the provision of high-quality management and innovative services to national and international boat owners arriving in Livorno."

Nicolo Caffo, General Manager of D-Marin Italia, explains:

"D-Marin believes strongly in Livorno. It will be one of the most prestigious marinas in the Mediterranean, built on shared values aligned on premium customer experiences, commercial excellence, sustainability commitments, and innovations. In partnership with Azimut|Benetti Group, D-Marin will ensure Livorno Marina flourishes and becomes the renowned yachting hub we know it can be".



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How Crew Can Maximise Foreign Income

It is common for crew to pay significant fees to open an offshore bank account and then experience ongoing monthly maintenance fees in order to receive their foreign income. If you earn in a foreign currency, you may also be paying inflated costs to convert your income into your resident currency and further fees to transfer it to your home bank account.

So what can you do to reduce or remove these charges and **maximise your income**? One of [CrewF0](#)'s partners is here to talk you through maximising foreign income.



Who To Speak To

One solution is to speak to a specialist independent currency broker. They can help you open a multi currency account which are often free to open with no ongoing maintenance fees. Once opened this provides you with a bank account in your name which can receive multiple currencies.

Your employer can then pay in to this account directly and allow you to convert your income into your home currency (or other), at competitive exchange rates, when you so choose.

Fund Security

When choosing a currency broker security of your funds is paramount. For a UK firm it is important to ensure the account provider is authorised and regulated by the FCA for the provision of payment services with e-money licenses. You can request the reference number to look them up on the FCA register.

This means your funds are segregated so if the firm were to become insolvent your funds would be returned to you. Other countries will have similar regulatory bodies you can refer to. If in doubt do not be afraid to ask direct questions.

Avoid Unnecessary Risk

Over the last few years there have been a few fintech firms offering these type of solutions, however in order to reduce

costs they offer little in the way of guidance and support. By seeking out an independent broker you will often find you can speak to an expert in the market for guidance and support on all aspects of currency exchange and international payments. In fact some independent firms will provide you with a personal dealer so you can speak to the same person each time.

By talking through your specific requirements and by getting to know you, they can often provide additional services to help you exchange your currency at the best time for you, whether that's to meet personal obligations, or to seek out favourable movements in the foreign exchange market. Again, these services are typically free of charge so it is certainly worth seeking out guidance if you are new to the currency markets to help you avoid unnecessary risk.

Find out how **Crew FO** can put you in touch with a preferred currency broker [here](#).



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Why An ISA Is The Investment Vehicle You Should Use

Jet ski. Tender. Dinghy. All water vehicles but used for different purposes. ISA. Pension. Rental property. All investment vehicles but used for different purposes. Do you know what each is and when each should be used? One of [CrewFO](#)'s partners is here to explain the importance of ISAs.

When you have money to invest, there are different products that you can choose to put the funds into. Factors that affect which is most appropriate include your individual tax position, how long you want to invest for, the purpose of the investment and what you already have in place. ISAs come in different forms: cash, stocks and shares. Lifetime ISAs are commonly used so let's focus on those.



Why Use ISAs?

The advantage to ISAs is that your funds grow free of any tax, and there is no tax to pay when you withdraw the money either. At the moment the maximum you can pay into ISAs in a tax year is £20,000, but that can be split between the different types, as long as you only pay into one of each type in that tax year.

Cash ISAs

These, like all cash products, are low risk savings vehicles, a good place to put cash you might need in the shorter term. Check the interest rate on the cash ISAs available as they can vary a lot.

Stocks & Shares ISAs

Stocks and shares ISAs are more suitable for medium- to long-term plans as they carry more risk. How much risk is up to you as you can select the investment portfolio you invest in.

Some can be heavier in equities and carry more risk while others will hold more low-risk assets such as government gilts. It is important to assess your tolerance for risk when selecting a fund and a financial adviser can help you to do that.

Lifetimes ISAs

Lifetime ISAs or LISAs have two purposes – to save for your first home (this must be a place you will personally live and not a rental property) or to save for retirement.

The maximum you can pay in per year is £4000, with HMRC adding a 25% bonus, up to a maximum of £1,000.00 per year. So it is a great way to build up a deposit for your first house. If you don't use it to buy a home to live in, you can leave the money there and use it to supplement your other income in retirement. A LISA could be a cash ISA or a stocks and shares ISA. A financial adviser can help you identify which is right

for you based on your plans for the future.

Find out how **Crew F0** can help you with your finance [here](#).



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Bluewater Announces The 2024

Superyacht Chef Competition – Everything You Need To Know

Bluewater is delighted to present the **2024 Superyacht Chef Competition**, in partnership with **Yacht Club de Monaco** and **La Belle Classe Academy**.

This is the 14th event for Bluewater and the 5th co-hosted with the talented team at Monaco Yacht Club. This event is unique in that it brings together yacht owners and yacht club members with their captains and crew, all cheering on their chefs!



The Rounds

The tension is palpable. The first three chefs are called for round 1, the mystery boxes are unveiled, the audience is given 60 seconds to choose an ingredient to add in, **Michelin starred Chef Glenn Viel** is watching over their shoulder, **gastronomic TV and radio presenter Vincent Ferniot** is holding court getting ready to start the countdown of 40 minutes, the chefs are in the pantry perusing a wide range of luxury produce and exotic condiments from **Metro and Gourmet Deliveries**, all to add to the spectacular recipe they're working through in their heads...

Then we do it all again for two more rounds, with more mystery boxes, before heading into the grand finale after lunch.

2018: When It All Began

In 2018, Bulewater organised their first event with Monaco Yacht Club, which was **chaired by H.S.H. Prince Albert II** in the final round. It was a remarkable event!

This year, we have Chef Glenn VIEL, a three-star chef at the Oustau de Baumièrre and a member of the Top Chef jury, joining us. **Chef Joël Garault, the president of Goûts et Saveurs**, will supervise the proceedings, and we will have **Chef Marco Tognon**, the 2023 winner, on the panel.

Additionally, **Chef Duncan Biggs from Ocean Wave Monaco** will oversee the produce being used and discarded as our 'anti-gaspillage' judge.

You can check out the full [jury line-up here](#).

Bluewater's Director and co-founder, Peter Bennett, commented:

'This event grows year on year along with the prestige which comes with it for those who compete and go on to win. Chef Marco Tognon is an exceptional chef and we're pleased to be welcoming him back as a jury member this year. As part of his prize for being crowned the 2023 Superyacht Chef Competition winner, he created a signature dish for the Monaco Yacht Club members at a special dinner on 14th March, working with the talented Yacht Club chefs. It was a fantastic evening and we're proud to have Marco on our ONE Account fleet with MY PLANET NINE'.

Bluewater's Director of Training, John Wyborn, expressed his enthusiasm for the annual chef competition:

'This event is a thrilling experience for everyone involved, with Michelin-star judges overseeing the competition among talented yacht chefs. Bluewater has been in the industry for 33 years, and this competition highlights the great strides the industry has made since then, with exceptionally high standards expected from all crew members onboard. Bluewater takes pride in collaborating with the Monaco Yacht Club and La Belle Classe Academy to organize the 5th Superyacht Chef Competition'.

The Agenda

- **09.50-13.40:** Three rounds, each with three chefs.
- **13.40-14.30:** Jury deliberation and lunch break. Food trucks will be available.
- **14.00-17.00:** The Bluewater and GDT bar serving complimentary drinks.
- **14.30:** Announce the three finalists! Straight into the grand finale.

- **16.45-18:00:** Announce the winner. Unmissable prize-giving ceremony.
-

2024 Participants & Sponsors

If you would like further details on the event and the list of the chefs competing, please [click here](#).

Our **head of recruitment, Sharon Rose**, has confirmed the 9 participants this year with our friends at Monaco Yacht Club, but is remaining tight-lipped with any comments on front contenders! *'The talent this year is exceptional, it's going to be a tough one for the judges, and I can't wait to see Marco Tognon sitting on the panel! It will be a fantastic day.*

If you would like to attend, **pre-registration is essential** to gain access.

The 2023 Trailer

Just a taste of what to expect!

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The Crew Network: Introducing Their Palma Office

[The Crew Network](#) is the world's longest-standing professional Crew Recruitment and Placement Agency, fully compliant with MLC regulations. Over three decades, their diverse, multilingual teams have effectively placed over 10,000 individuals in positions spanning from Deckhands to Master Mariners. This article focuses on their **Palma office** where you can find out all about their team, their ethos, and how they can help you.



About The Palma Office

TCN Palma is a renowned branch of The Crew Network (TCN), specialising in crew recruitment and placement services within the yachting industry. Situated in the centrally located Porto Pi area, their newly renovated office has quickly become a trusted and reliable partner for yacht owners, captains, and crew members alike, offering exceptional opportunities and personalised services tailored to meet their unique needs.

Their mission at TCN Palma is to connect talented professionals with rewarding careers aboard luxury yachts while providing exceptional service to their clients. They aim

to be the preferred recruitment agency in Palma, known for their integrity, expertise, and dedication to client and candidate satisfaction.

Meet The Team

Introducing Our Dynamic Duo: The Fresh Face of Yachting Crew Recruitment in Palma de Mallorca, Spain.

Palma's yachting scene just got a vibrant infusion of talent with the arrival of their two leading ladies in yachting crew recruitment. With a blend of industry expertise and a fresh perspective, they're set to make waves and redefine the standards of excellence in crew placement.

Meet Jocelyn Rosado and Montse Barriuso, the dynamic duo at the helm of recruitment innovation. With a passion for the sea and an eye for talent, they bring a wealth of experience and enthusiasm to the table, making them the perfect match for your yacht crew needs.

They value open communication, integrity, and building long-lasting relationships with their clients and candidates.

About Jocelyn Rosado



Jocelyn is a Spanish professional with a Master's degree in Marketing and Sales Management from a prestigious Business

School in Barcelona. She has over 3 years of experience in Communication and Marketing roles in Barcelona and Mallorca. In 2019, she transitioned to the yachting industry and has excelled in her role as a 2nd Stewardess on charter and private M/Ys , managing vessels ranging from 50 to 70 meters in the Mediterranean and Balearic Islands.

With her extensive background in the yachting sector, Joselyn thrives in fast-paced environments, consistently delivering exceptional service at the highest standards. She is fluent in English, Spanish, and Catalan, with a basic understanding of German.

Outside of work, Joselyn enjoys teaching Spanish to foreigners as a hobby, participating in water sports like kayaking and paddle surfing, honing her skills in golf, and traveling to other countries to learn about new cultures. Her diverse skill set, coupled with her passion for excellence and attention to detail makes her a valuable asset in identifying and recruiting top notch crew members.

About Montse Barriuso



Montse graduated with a master's degree in Corporate Communication before relocating to the United Arab Emirates from Spain where she started her career within the aviation industry. She worked for 11 years in the Emirates Group worldwide, first as Cabin crew while being part of the business promotion team, and part time as VVIP Cabin crew member for Dubai Royal Airwing.

After 7 years of experience on board and travelling the world she became Recruitment Specialist in the Dubai Emirates HQ, leading the global talent acquisition campaigns and onboarding programs for cabin crew and pilots.

In 2017 she moved to Palma and worked in Air Europa, coordinating various projects ranging from management of

communication and marketing campaigns, definition of L&D strategy for cabin crew and lead the definition and T&F project along engineering of the new business class cabin in the latest fleet.

Montse speaks fluent Spanish and English. Her other passion along traveling and merging with other cultures is Wellbeing & Yoga. In her free time, in addition to her daily practice, she offers classes to daycare patients in Son Espases hospital.

What They Can Offer

- **Extensive Network:** Leveraging TCN's global network with four offices worldwide. TCN Palma has access to a vast pool of qualified candidates and job opportunities worldwide.
- **Personalised Approach:** They prioritise understanding the unique needs and preferences of both clients and candidates to ensure successful placements and long-term relationships.
- **Proven Track Record:** With a history of successful placements and satisfied clients, TCN Palma has built a reputation for excellence and reliability in the yachting community.
- **Ongoing Support:** Their commitment doesn't end with placements; they provide ongoing support and assistance to ensure smooth transitions and continued success for all parties involved.

TCN Palma is your trusted partner in navigating the dynamic world of yachting personnel, delivering top-notch service and creating lasting connections in the industry.

Contact

The Palma office number: +34 871 556 017

The Crew Network website: www.crewnetwork.com



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How Easy Is It Finding Yacht Crew Jobs As A Couple?

Finding positions on the same yaacht is a common inquiry. Are you wondering about the feasibility of working together, how long it takes to secure your jobs, how common couple-friendly opportunities are? While there's no fixed rule, [Wilsonhalligan Recruitment](#) is here to discuss working together as a couple in yachting. Remember – persist and stay positive!



What's Best? Applying Individually Or Together?

For those seeking employment as a couple on a yacht, one approach is to apply individually. While there are a few 'couple-friendly' positions around, presenting yourselves as individuals opens up more opportunities and helps you establish a favourable relationship with the boat. This enhances the chances of advocating for your partner when the right opportunity arises.

Keep separate CVs – this showcases your professionalism and demonstrates the ability to separate personal matters from your career.

Alternatively, couples can always be upfront about their goal of working together. There's nothing stopping in your way from pursuing positions for both of you. While this approach may take more time, it aligns with your personal preferences. Be prepared to develop a strategy to cope with a potentially longer timeframe... Job hunting might mean reassessing plans if the process takes longer than expected.

Build Experience Independently

Building individual experience over a season or two can significantly improve your chances of securing positions together. View it as a short-term sacrifice for long-term gains.

Pros & Cons

While working together may provide companionship on board and a reliable confidant after busy days, it's essential to acknowledge potential challenges. Loneliness may still be a factor, and the perceived ideal situation may not always be the best option.

Ultimately, working together as a couple in yachting is a decision only you can make. It depends on various factors. Each couple is unique, and every boat has different dynamics so it isn't for everyone!

Nevertheless, with determination, couples can find positions that align with their preferences and needs in the yachting industry.

Visit Wilsonhalligan Recruitment's website here:

<https://www.wilsonhalligan.com/>



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Hoppy Holidays! Easter Tablescape Ideas For Crew

As the spring season approaches, it's the perfect time to infuse your superyacht dining experiences with the vibrant Easter spirit. Whether hosting an intimate gathering or a grand celebration, creating an Easter-themed tablescape adds an extra touch of elegance and charm for your guests. Here are some delightful themes to inspire Easter tablescape ideas for crew ☐☐☐



1. Spring Garden Wonderland

A classic Spring theme.

Colour Palette: Soft pastel shades of pink, blue, green, and yellow.

Accessories:

- Fresh floral centerpieces featuring tulips, daffodils, and hyacinths (or any flowers you can source) in vintage-style pots.
- Decorative bird nests filled with speckled chocolate eggs.
- Miniature garden figurines such as bunnies, butterflies, and birds nestled among the foliage.

Napkins & Glasses:

- Linen napkins tied with satin ribbons and adorned with delicate flower charms.
 - Crystal glasses
-

2. Coastal Easter Escape

This theme is the least 'Easter-y' of the lot but it makes a nice change if it's to your guests' liking!

Colour Palette: Coastal-inspired hues of seafoam green, sandy beige, and sky blue.

Accessories:

- Driftwood centerpiece adorned with seashells, starfish, and coral.
- Miniature glass bottles filled with sand and tiny seashells, doubling as place card holders.
- Blue and white striped tea towels folded into sailor knots as napkin rings.

Napkins & Glasses:

- White linen napkins accented with navy blue anchor embroidery or charms.
 - Nautical-themed glassware featuring etched sailboat or lighthouse designs, for example.
-

3. Vintage Easter Tea Party

Channeling some of that 'Alice in Wonderland' atmosphere...

Colour Palette: Vintage-inspired shades of blush pink, mint green, and ivory.

Accessories:

- Antique teacups and saucers filled with pastel-colored macarons and petit fours.
- Vintage lace table runner adorned with porcelain bunny figurines and delicate floral china.
- Miniature hatboxes or vintage suitcases stacked as risers for displaying treats.

Napkins & Glasses:

- Lace-trimmed linen napkins folded into intricate origami bunny shapes (could be fun making these!).
- Champagne flutes filled with floral-infused sparkling water or champagne cocktails.

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