

# Wynand Reiman

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## PROFESSIONAL SUMMARY

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Head Chef / Senior Sous Chef with 20+ years industry experience, along with 11+ years within the charter and private yachting sector. I have been delivering owner-focused, guest-facing, fine dining, multi-course menus on a daily basis. Including high-volume, and more casual events across a world-cruising program. I am a strong galley leader with a firm belief in a team effort environment including service, decking, interior and any other person involved with any guest experience, whilst always maintaining a happy, no stress work environment.

Guest and crew provisioning, cost control, general health and safety and maintenance of my department was also a part of my daily role.

I am seeking a long-term rotational role as Head Chef on a vessel ranging up to 120m, I will also consider a senior sous role with the correct fit of vessel.

## WORK EXPERIENCE

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**Senior Sous / Head Chef (Relief Support)** | M/Y Luminance (140m, Private) 18 June 2025 - 30 July 2025  
Sardinia

- My main role was to back up the Owners Chef, in order to reduce overall operational pressure, sharing the responsibility of ordering, stock rotation, and day-to-day management across multiple galleys, including an open guest facing, and interactive teppanyaki, and Jospier galley on the main dining, owners deck.
- I coordinated closely with the Chief Stew, including the deck and interior department to align service timings for all guest and owner movements, including nannies/children, security and any other additional guests we might receive.

**Temporary Sous Chef** | Restaurant Chouquette 05 January 2025 - 15 June 2025  
Zurich, Switzerland

- I worked across most sections, including hot section, garnish, and larder within a brigade, applying modern techniques and continuously developing new and innovative menu options and providing a high level food and beverage service, for local and international clientele.

**Head Chef, progression** | M/Y Rising Sun (138m, Private) April 2013 - November 2023,  
Caribbean, Mediterranean, East Coast USA, Central Americas

- During my last six years onboard as Head Chef, I was leading all end-to-end galley operations, from orders to audits as well as the overall daily execution, cooking for 45 crew and up to 25 guests for both the crew and owner galleys
- The vessel had a world cruising program focusing on the Mediterranean, greater Caribbean and including central Americas, during boss on times.
- I managed all provisioning, guest and crew, and dealt with supplier relationships regarding global sourcing of specialty ingredients while also maintaining budget lines and figures. I would also often go ashore and visit smaller boutique/ local delis and gourmet shops in order to source the best local produce
- I also maintained a strong and close relationship with my service team with daily meetings, menu discussions, both pre and post service in order to continuously refine and better our delivery to continuously try and exceed the guest and Owner experience.

**Sole/ Owners Chef** | M/Y Big Eagle (54m, Charter /Private)  
East Coast USA, Bahamas, Mexico, Belize

November 2012 - April 2013,

- I served as Head/Sole Chef on a heavily used private/charter program with back-to-back charters and boss trips for up to 5 months, with extended cruising in Mexico, Belize, Central America, as well as East coast USA.
- Catered for up to 12 guests plus 11 crew, managing provisioning and daily-changing menus tailored to seasonal ingredients and guest preferences.
- Delivered a personalized dining experience through direct guest interaction and responsive menu adaptation.

**Head Chef** | Molori Group

May 2012 – Feb 2013

The Clifton, Cape Town

- Head Chef catering primarily for an UHNW family/client, leading a team of 3 chefs (including myself)
- Planned and executed catering functions and event planning requirements while maintaining high-end service standards.
- Also Catering for a full Kosher Jewish family towards the end of my term as the then current owners decided to sell a part of the property to private clients. Also working with a Rabi undergoing a full Kasher of the galley and cooking for the family of 4 gave me a lot of insight and experience.

**Executive Sous Chef** | Singita Lebombo & Sweni Luxury Lodge & Safari

April 2010 - May 2012

- I lead a multinational team of 7 chefs and contributed to achieving a top 5 world ranking of luxury Lodges and Boutique hotels in Africa and the middle east, delivering a daily changing A la carte menu showcasing South Africa's culinary diversity with locally sourced game meat, vegetables and ingredients
- Managed operational planning including cleaning schedules, chef rosters, and innovative daily menu development.
- I was in charge of financial administration and reporting within my department, including monthly/yearly financial reports and quarterly chefs' performance reports.

**Sous Chef** | Rust En Vrede Restaurant Stellenbosch, Cape Town

April 2008 - April 2010

- Worked within a 5-chef brigade delivering 6-course tasting menus alongside a limited à la carte offering and wine makers' lunches.
- Supported service for up to 65 guests, including a chefs table adjacent to an open galley, maintaining fine-dining consistency and timing.

**Meerendal school of good cookery, city and guilds.**

January 2006 – April  
2008

- I successfully completed a two-year full-time degree in Patisserie and Culinary, working full time in all areas of an kitchen operation, ranging from buffet, breakfast, bistro, pastry, baking and fine dining, which created the corner stone of my professional career.
- After my degree I was asked to stay and support the head chef at Wheatfields as junior Sous chef, which was our fine dining establishment on the farm for the remaining 6 months before I joined the fine dining establishment, Rust and Vrede in Stellenbosch.

## CULLINARY EDUCATION

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<b>Diploma in Patisserie, Cooking and Culinary Arts</b>   City & Guilds Cape Town, Meerendal School of good Cookery	2008
<b>Professional Ramen and noodle making</b>   Osaka Ramen academy Osaka, Japan	2015
<b>Professional Thai Cooking</b>   Bangkok Culinary academy Bangkok	2017
<b>Advanced modern pastry</b>   Ecole Du Casse, Culinary institution Bangkok, Thailand	2025

## KEY SKILLS

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Menu Planning and Development • Recipe Development • Food Presentation and Plating • Kitchen Staff Management • Procurement and Vendor Management • Inventory Control and Cost Management • Food Safety and Sanitation, Provisioning  
(HACCP) • Kitchen Equipment Operation

## CERTIFICATIONS & DOCUMENTS

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- STCW (Exp. 2027)
- ENG1 (Exp. 24/03/2027)
- Level 3 Food Safety & Hygiene for Supervisors (Cayman Islands)
- Ships Cook Certificate
- BSSI 3 Phase Model of Maritime Leadership & Professional Development Training
- ISWAN Maritime Mental Health Awareness
- PADI Advanced Diver
- Professional Thai Cooking (Bangkok Culinary Academy, 2016)
- Professional Ramen and Noodle Making Course (Sanuki Menki, Osaka)
- Advanced patisserie course at Ecole Du Casse Cooking school, Bangkok Thailand

Schengen Visa, exp 09-04-2028

Australian Visa, exp 22-12-2026

Passport, RSA, exp 18-07-2028