

David Buchanan

Yachting Experience



M/Y Radiant 110m Relief Head Chef

February - March 2017

Working in a team of 2 Head Chefs catering for Arab client cruising from Thailand to Maldives. All purchasing, procurement and planning for deliveries to various ports. Menu planning, cooking and serving principal and guests. Assisting with Crew food purchasing, directing Crew Chef on occasion and staff training of junior crew in the crew galley. Working with Chief stewardess, head of service, interior manager, and executive household director to fulfil guest and principal enquiries. Managing all foodstuffs on board, including importing luxury produce from France and Europe.

M/Y Sherakhan 75m Executive Chef

July & August 2016

Relief head chef for booked charters on vessel in the Med. Completed annual MLC Audit in Monaco. All provisioning, shopping, purchasing responsibilities securing Kosher, Halal produce for Arab Royal and UHNW American clients. Liaising with charter agents to discuss guests requirements before boarding to ensure all correct F&B products requested are on board. Importing the very best meats and fish from Scotland to serve on board to Guests and crew. Training of Sous chef and interior crew. Creating and cooking BBQ on aft deck and holding food demos in galley for charter guest's children. Working with charter principal's chefs and staff to procure and manage shish on board and traditional Saudi foods were sourced.

Amiri Fleet Qatar (Various vessels up to 40m) Relief Head Chef

January - June 2016

Working for Sheikh Tamim, Sheikh Hamad bin Khalifa Al Thani on various vessels based in Doha, Qatar. Completing all purchasing to exacting requirements for various family members. Creating interesting and varied crew food menus daily and for watch-keepers. Managing all cleaning schedules of galley spaces, including internal inspections/audits. Creating maintenance logs and rotating around of all dry stores on board 3 vessels. Working closely with the Captains, Crew, Chief Stewardesses and directly with principals to deliver a wide and varied buffet style service for all guests. Food options varied to include sushi, European and Pan Asian foods, cakes, desserts and traditional Arabesque foods. Hosting creative healthy food trips for up to 20 children and 12 guests cruising mostly local Qatari waters.

M/Y Ocean Victory 140m Executive Chef

October 2015

Managing a galley team of 6 providing all meals to up to 62 crew and the Russian principal and up to 8 guests. Departed NZ to cruise Bali & Indonesia for 2 week owner trip

All provisioning, procurement, receiving deliveries, stock rotation, budgeting and food order P/O arrangements.

Overall charge for all HACCP on board, setting up brand new procedures, temperature logs, systems for checks and auditing.

M/Y Air 80m

February - October 2013

Executive Chef on M/Y Air, 80m Feadship cruising Mexico, LA & Caribbean and back to Med for a busy summer season of charters and owner use.

Recruited to provision and establish HACCP system on board prior to month long owner trip in Los Angeles.

Full set up of owner preference database including menu planning, development and calorie counting and portion controlling all meals, menu items and snacks.

Working closely with owner to schedule reservations in some of the finest restaurants in the region including 3* French Laundry, Bouchon, Nobu & Château Marmont

Provisioning all crew foodstuffs and stores including stock; counting, controlling, rotation

Delivering Food Hygiene, Health & Safety training to interior crew and sous chef.

M/Y Raasta 52m

October 2012

Sole Chef with overall responsibility for sourcing produce and planning a vast range of menus for breakfasts, lunches, afternoon teas and evening dinners for up to 20 family members. Produced a diverse range of foods including Indian, light Mediterranean, modern British and contemporary American cuisine.

Replaced Chef onboard private yachts catering for buffet lunches and formal dinner parties for up to 25 guests. Liaised with principals regarding menu planning for large-scale events including a birthday party for 65 guests.

Creating birthday meal and cake for principal's wife's birthday whilst on board.

Liaising with charter agent in Los Angeles prior to arrival of guests to help procure exacting liquors & wine list for guests and sourcing speciality Highland Wagyu & Perlita caviar on board.

M/Y Octopus 126m Executive Sous Chef

September & October 2011

Working alongside, (land based) Executive chef to the American principle working in a fleet of 3 yachts and 3 European properties.

Cruising South Africa, Mozambique, Madagascar & Indian Ocean.

Focussing on pastry and bread making, Carpigiani gelato production, Wood burning Pizza oven, all butchery and fish filleting for all guest meals. Preparing buffets for up to 25 guests, down to individual requests from guests and the principal including 24/7 room service menu.

Cooking table side for guests and visitors, including pizza oven, pasta demos & fish filleting table-side.