



Chris Benson

Born: 31/03/1963

Nationality: British

(French Carte de séjour)

Yacht Qualification:

STCW95 updated, Ships Cook Certificate

Contact

Phone: +33 6 46 26 43 59

Website: chefchrisbenson.com

Email: bensonc880@aol.com

Profile

With over 30 years of experience as a professional chef, I have honed my skills in luxury dining, five-star hotels, and Michelin-starred restaurants.

Over the past two decades, I have specialized in yacht and villa private dining, offering high-end culinary experiences for discerning clients. As an executive chef, I bring creativity, precision, and a passion for fine cuisine to every setting.

Visit chefchrisbenson.com for a detailed profile, menus, and food photography.

Yacht Chef Experience

M/Y Alulim – 55m | Head Chef | Mediterranean Season (May–Sept 2024)

- Managed culinary operations for 12 guests and 14 crew on an owner/charter yacht.

Freelance Chef – Various Yachts (May–Sept 2023)

- Served aboard M/Y BG (45m), M/Y Pearl (60m), and Falco Moscata (50m).

M/Y Lady Ann Mayee – 50m | Relief Chef (Nov 2022–May 2023)

- Monaco-based private yacht; prepared meals for VIPs including Prince Albert during high-profile events.

S/Y Mikhail S Vorontsov – 65m | Head Chef (Aug 2021–Oct 2022)

- Handled all culinary duties during refit period, catering for 12 guests and 10 crew.

M/Y Azzurra – 55m | Solo Chef (Apr–Nov 2019)

- Delivered high-end dining for 12 guests and 14 crew during the Mediterranean season.

M/Y Justa Delia – 48m | Solo Chef (Apr 2016–Feb 2017)

- Managed a full Med season and winter operations in London Docklands.

M/Y Liberta – 53m | Head Chef (May–Oct 2015)

- Oversaw meal preparation for Russian owners and guests during Mediterranean cruises.

M/Y Cheetah Moon – 40m | Chef (Apr–Sept 2013)

- Operated solo on this private/charter yacht in Italy, Greece, and Turkey.

Other significant yacht chef roles:

- **M/Y Tanushe** – 50m | (Mar 2012–Feb 2013)
- **M/Y Perpetual** – 30m | (June–Sept 2011)
- **M/Y Lady Christina** – 65m | (Apr 2006–Feb 2009)
- **M/Y Blue Belle** – 55m | (Jan 2003–Mar 2006)
- **M/Y Atlantic Goose** – 48m | (Mar 2002–Jan 2003)

Prior Professional Experience

- **Executive Head Chef** – The Hurlingham Club, Fulham, UK
 - Managed culinary operations for elite members at this prestigious club.
 -
- **Eaton Executive Catering** – Head Chef, London, UK
 - Led large-scale events, including catering for 900 guests at the Guildhall.
 -
- **London Hotels & Michelin-Star Restaurants**
 - Experience in top-tier establishments including The Ritz, Caprice, and Le Gavroche (3* Michelin).

Education & Qualifications

- **Westminster College of Catering**, London, UK
City & Guilds: 706/1/2/3 and 707/1/2

References

- **Roger Miller:** +33 675 067 870
- **Steffen Deutschmann:** +34 636 715 014 |
stdeu@web.de
- **Malcolm Keiller:** +34 619 053 254 |
malcolm@reliefcaptain.com
- **Mark Howard:** +1 954 254 5246 |
captain@howardmarineservices.com
- **Duncan Hazell:** +39 380 699 4521 |
captain.liberta@gmail.com
- **Capt Frederic Cheuveau:** +34 646 958 876 |
captain@cheetahmoon.com
- **Capt Craig Jenner:** +33 603 180 776 |
capt.perpetual@ymail.com