



# TONY MONSERRAT MOTA

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10 June 2022 to 01 October 2022 **Sole Chef in M/Y “ ONLY EIGHTY “** 43 meters Private

10 July 2021 to 15 November 2021 **Sole Chef in M/Y “AZIZA”** 41 meters Private and Charter

01 May 2021 to 01 June 2021 **Sole Chef in M/Y “CACIQUE”** 46 meters private

10 June 2020 to 01 October 2020 **Sole Chef in M/Y “ SONY II “** 30 meters private.

18 June 2019 to 20 February 2020 **Sole Chef in M/Y “ ENVY”** 41 meters private.

1 May to 15 June 2019 **Sole Chef in M/Y “STEEL”** 55 meters private and charter .

June 2017 until October 2018 **Sole Chef** in the M/Y “ **CD TWO** “ 43 meters private and charter seasons Mediterranean navigation.

August until end of September 2016 state of **Sole Chef** on the M/Y “ **ACHILLES**” yacht 46 meters Mediterranean navigation.

During the month of June 2016 **dayworker** M/Y “ **OKTO**” yacht of 60 meters, helping in the kitchen to organise cameras and shopping.

May 2012 until February 2016 with David Castell Company of first quality fish, preparing and making orders for markets, yachts, hotels, restaurants... and thus learning more about fish and seafood of our seas and oceans.

From June 2011 to December 2011 I was **Chef Partie** fish in the restaurant "**Mediterraneo 1930**" Paseo Maritimo.

From October 2010 to February 2011 I was **Sous Chef** in the "**Rotana**" Lebanese Restaurant.

From June 2010 to August 2010 return to the M/Y "**STARGATE**" of **Sous Chef**,Mediterranean navigation.

From June 2009 to May 2010 **Head Chef** in **Bar/Restaurant** of the **Calvia City Council**.

In May 2009 I was called to cover holiday of the **Sole Chef** M/S "**NIRVANA FORMENTERA**"of 56 meters in **Panama**.

In April 2009 was offered to cover holiday of **Head Chef** M/Y "**AL-MIRQAB**" of 145 meters,it was a month and a half in total giving crew menú 48 crew, and two weeks being the owner on board.

From February 2008 to October 2008 as **Sous Chef** in M/Y "**STARGATE**" 85 meters, preparing the daily meal of the 28 crew and about 18 guest. Navigation **Mallorca to Seychelles** return in May ,and continue in mediterranean.

From October 2004 to November 2007 as **Chef the Partie** and **Sous Chef** kitchen in "**Es Baluard**" Restaurant in Palma.

From February 2004 to September I was working in fish Bauza in order to learn the qualities and differences of both market and import fish.

From 2001 to 2003 I was **Chef de partie** at the restaurant "**Es Baluard**" in Palma.

From 1999 to 2001 I was **Chef de partie** with the starters in the restaurant "**C`an Maties i Miquel**" road of Manacor.

From 1998 I was doing the season restaurant "**Flanigan**" Puerto Portals as **Chef de partie** in the cold room.

From 1997-1998 turned the **Military Service** as **Secretary** of the **Colonel**, during 9 months.

From 1996 -1998 was **Head chef** at "**Hotel Azul Playa**" Coll d`en Rebassa, making pensions of the hotel and providinga daily service to Menu,very renowned for my paellas.

Abstract academic:

**Familiarization And Basic Safety Training . (STCW/1978 AMENDED)**

**Medical Examination For Sea-Service.**

**Passenger Ships.**

**Seaman`s Book.**

Course of **Boning** and **Cutting** of **Jabugo** jam.

From 1995-1996 perform a year of vocational training of cuisine at the Institute Fray Junipero Serra.

From 1984-1995 curse the **Graduate School** in “ **Institute San Antonio abad**” .