

Chef Matthew E. Hoyes



Personal Statement:

My goal is to indulge the palate of those who believe that the glass is always half full.

During the course of my career, I have catered to the needs of many different families. It is my belief that my ability to provide a superb culinary experience is a direct result of the varied and exacting clientele I have served. My talents have been honed under a variety of circumstances and conditions. As a result, I am a chef of extreme diversity; one that is open minded and darn good at what I do. I have strong belief in myself and I am a valuable asset to any size estate and/or motor vessel.

Education:

- Le Cordon Bleu 1996
- STCW 95 Basic and Advanced 2001

Professional Related Experience:

In addition to my culinary talents, I am highly skilled and knowledgeable in the following:

- Provisioning and budgeting;
- Menu planning;
- Training staff; and
- Estate management

Freelance Experience:

My freelance experience afforded me an excellent opportunity to hone my skills and provide my unique services and talents to a varied and exacting clientele. Attached is a representative list of my freelance work including locations and types of vessels.

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Work History: Fulltime:

In addition to my freelance experience, I have honed my skills through a variety of fulltime positions.

January 15, 2006 - April 25, 2007

50m' "Jemasa" A new build from the Haakvoort shipyard.

I departed Monnickadom, Holland on board the Jemasa. My employment included an intense season providing services to a first time owner.

October 10, 2005 - January 4, 2006

128' "Perseverance II"

I joined the vessel in Chicago, IL and then cruised the Caribbean after a Christmas charter.

December 3, 2003 - October 26, 2004

126' Trinity M/Y; "Victory Lane"

This voyage included a cruise of the Bahamas and east coast on full speed. Passengers included the CEO of Phillip Morris and Heritage Bag, as well as, a series of trips for NASCAR. Owner, Felix Sabates, entertained the likes of Jeff Burton, Rusty Wallace, Jeff Gordon, Rick Hendricks, and Richard Childress and the Childress Race Team.

April 05, 2003 - November 20, 2003

140' Westport; "Martha Ann"

I joined the boat in Portland, Maine and cruised no-stop along the northeast coast. Charters included Merv Griffin, Robert Loggia and Anne Rice.

Feb. 13, 2002 - April 1, 2003

177' Trinity M/V; "Katharine" (Rated Best Charter Crew Award 2002)

We traveled over 30,000 miles including: one trans-Atlantic crossing; the Panama Canal transit; and cruised the Mediterranean, the Bahamas, Jamaica, Cuba, the Cayman Islands, Panama and Mexico. Additionally, I flew back and forth to the owner's estate to do private functions. I worked with celebrity Chef, Todd English and Clarke Swanson with Swanson Vineyards at the Naples Wine Festival. Our guests included HRH Princess Firyal of Jordan.

December 1999 - July 16, 2000

132' M/Y; "Mamosa"

We cruised the waters of the coast of Florida and the Caribbean while catering to parties of up to 75.

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February 2, 1999 - Aug. 6, 1999
114' Direktor M/Y; "Mit sea Ah"

While we traveled the Caribbean Islands and the east coast, United States I catered to parties of up to 45 guests; including sit down dinners for 26.

January 10, 1998 - January 26, 1999
98' Poole Chaffy M/Y; "Affinity"

This trip included cruising the Caribbean and eastern United States. This vessel was a sailor's support boat that would house the racing team's family and friends. I catered to the needs of the family as well as up to 60 people through the summer months.

Work History: Land Based:

My knowledge and skills have also been increased through a variety of land-based positions.

January 26, 2005 - September 13, 2005
Allen Resident's Estate Manager/ Chef

I started with the family in Deer Valley, Utah as their private chef during the winter months and then traveled with the family to their residence in Atlanta, Georgia for the remainder of the year. While in Atlanta, I was in charge of the everyday supervision of a 30,000 square foot home on 30 acres of land. I oversaw a staff of six while reaching the family's goal of refitting the home with a new interior and exterior. I organized and oversaw every aspect including contractors from all trades in addition to preparing for dinner parties for friends and business executives. I also traveled to the family's hunting lodge and provided culinary services upon request.

February 2001 - April 2, 2001
Culinary Fusion, Chef of the "Kitchen"

My positions including organizing and running a catering showcase for high end service.

November 2000 - January 2001
Matthew's Culinary Creation

Provided catering services to business executives and private families in the Denver, Colorado.

October 1997 - January 1998
Club Med, Copper Mountain, Colorado

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Through teamwork, I acted as 2nd Pastry Chef, catering to the needs and demands of over 400 hungry skiers' day in and day out. Our work included the creation of centerpieces, tableside preparations and huge buffets.

January 1997 - September 1997

Le Bistro, Brasilia, Brazil & Capin Santos, Brazil

I ran two very well known places side by side with my mentor. I was involved in public television shows and cooking for the Royal Family and Diplomats such as the President and Ambassadors.

February 1993 - February 1995

Kandes and Cor Bregman

I acted as private Chef for a family of five. I catered to their European clients on a regular basis while spending quality time with their children and teaching them about food.

References:

Due to stringent confidentiality requirements, references are only available upon request.

For a more extensive client history, please refer to or inquire regarding Chef Matt's more extensive "Freelance Resume"

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