

CULINARYART by Chef TERRY GATEWOOD





CHEF BIO

Chef Terry began his culinary career after attending Johnson & Wales University in Charleston, South Carolina. He gained experience in various high-end restaurants and luxury hotels around the South Eastern United States.

After many years in the restaurant industry, Terry worked as a private chef and caterer creating a variety of menus that ranged from kosher to vegetarian or vegan to diabetic to macrobiotic to paleo or gluten free.

In 2011, Terry took his culinary passion to the seas and joined M/Y Flawless III and, in just two years, he logged over 6,000 nautical miles! This experience, along with many others, have given Terry opportunities to hone and perfect his craft. He is a highly organized, creative thinker and has the ease and confidence in the galley to create the ultimate meal.



















