

04
AVRIL
2024



La Belle Classe
Academy
by the Yacht Club de Monaco

SUPERYACHT CHEF COMPETITION

bluewater
CHARTER | BROKERAGE | CREW | TRAINING | MANAGEMENT



MONACO
CAPITAL OF
ADVANCED
YACHTING

Main coordinator of the Superyacht Chef Competition: Chef Joël GARULT

President of Goûts et Saveurs, he is happy to introduce the below judges. A highly esteemed group of professional chefs which we're honored to have with us.



President of the Jury : Chef Glenn Viel

Three-star chef at the Oustau de Baumière, member of the Top Chef jury and renowned for his eco-friendly cooking.

Chef Marco Tognon

Winner of the 2023 Superyacht Chef Competition - M/Y PLANET NINE 72M. Has worked in Michelin-starred restaurants all over the world, from New York to Paris.



Anti-waste judge: Duncan Biggs

Duncan is an accomplished Chef working both on-board and shore side for 25 years. He teaches on the Ship's Cook Assessment and Food Safety Level 2 and 3 courses with the La Belle Classe Academy's partner Ocean Wave Monaco.

Cheffe Victoria Vallenilla

Venezuelan chef of the COYA in Monaco, where she prepares Peruvian cuisine with an Asian flavour. She has trained with a number of Michelin-starred chefs and was a finalist in Objectif Top Chef.



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MCP
MONACO CATERING PROFESSIONNELLES

BERTO'S
CHEF SOLUTIONS

YACHT CHANDLERS
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LA DISTILLERIE
DE MONACO

Fernando Pensato
MOÏTÉ - CARLO

Superyacht
Foodie
by TVYC

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Chef Julien Roucheteau

A former student of the Ferrandi school in Paris. He won the "challenge culinaire du Président de la République" in June 2013 and the Zepter prize in November 2013. In 2015, he was also awarded a second Michelin star and was designated Meilleur Ouvrier de France in 2018. Currently at the Réserve de Beaulieu.



Chef Danny Davies

A chef who has worked on yachts and ashore for 25 years, notably for major public figures such as Michelle Obama and the British crown.



Chef Frédéric Ramos

Managing renowned restaurants for over 30 years on the Côte d'Azur, currently at the helm of the Novotel Monte-Carlo restaurant.



Vincent FERNIOT – Presenter

A gastronomic journalist, food columnist, comedian, musician and presenter of Midi en France on France 3 (2015-2018). Vincent is also the organizer of various culinary competitions, such as the Bocuse d'or for more than twenty years.

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