

Capt. Roy Hodges

14547 Whale Point Drive
North Eleuthera, Bahamas



Objective: Looking for long-term estate position based in the Bahamas. Have home and vehicle in North Eleuthera.

Excellent Charter Reputation. Five-Star Service & Expansive Repeat Client Base Experienced in Fishing and Diving and local waters of the Bahamas.

Licensed FAA private pilot.

Maintenance of all onboard systems—watermakers, generators, engines.

Enjoy gardening, working on equipment & overseeing projects.

1600 Ton USCG Master Upon Oceans License, 3000 Gross Tons ITC

Radar Observer Unlimited

Licensed Person in Charge of Medical Care

STCW Compliant/GMDSS-ROC

Marshall Islands 3000 Ton Captain's License

Able Seaman/Advanced Shipboard Firefighting

Team with wife of 15 years--Stephanie Hodges Chef or Stewardess

December 2011-Present Captain, Motor Yacht **ENCORE**, 150' Trinity

- Charter Captain with crew of 10, towed 30' Intrepid over 8000 miles.
- Operated in Florida, Bahamas, Caribbean & Northeast.
- ABS and Marshall Islands Inspections.
- Experience with engineering and hospitality
(Currently running high-end charter program \$145,000 per week plus expenses.)



June 2007-December 2011 Captain, Motor Yacht **ATLANTICA**. 135' Christensen

- Employed with owner over 10 years and no insurance claims.
- Operated in Florida, Bahamas & Caribbean.
- Busy award-winning charter boat with great repeat client base.
- Eight crew and up to 12 overnight passengers.
- Involved in the purchase and refit of Atlantica including major engine overhaul.
- Developed charter program and saw increased charter revenue during down economy. Won the St. Maarten MYBA Charter Show as "Best In Show".
- Oversaw the build of two 37' Intrepids.

- Towed Intrepid over 20,000 miles with no incidents.
- Numerous Charter Wave accolades including:
- 10 Best Yacht Charter Captains
- 10 Best Yachts with Water Toys
- 10 Best Yachts for Families with Active Children
- 10 Best Yachts for Scuba Diving
- 10 Best Yachts for Charter Theme Nights
- 10 Best Yachts for Fishing Fanatics
- 10 Best Yachts for Families with Young Children



August 2002-June 2007 Captain/Engineer, Motor Yacht **IMPULSE** 106' Lazzara

- Operated in Florida, Bahamas and Caribbean for same owner as Atlantica.
- Oversaw the build from planning to completion of hull #1 and ran for 5 years.
- Ran the boat successfully with two, three or four crew.
- Towed Intrepid to Caribbean and back three times.

April 2000-August 2002 Captain/Engineer, Motor Yacht **IMPULSE** 94' Lazzara

- Oversaw replacement of starboard engine in St. Maarten in under two weeks.

June 1999-April 2000 Captain/Engineer, Motor Yacht **MYSTIC** 92' Hatteras

- Cruised from Canada to Grenada. Average underway every 3rd day.

Excellent references upon request.





Stephanie Hodges



Extensive Experience as Chef & Stewardess
Quite happy to cook, clean, detailing, accounting.
100 Ton USCG Near Coastal Master—Since 2003
STCW Compliant/Commercial Towing Endorsement
Advanced Shipboard Firefighting/First Aid CPR

Competent in Various Departments and Willing to Work Wherever Needed

AYI Professional Yacht Attendant & Bartending Vendors Training

2007 Winner Concours de Chefs Competition in MYBA Yacht Charter Show

Crew Member of 2009 Winner "BEST IN SHOW" in MYBA Yacht Charter Show

American Culinary Federation & World Association of Chefs

Certificate of Supervision Management, Sanitation & Safety and Nutrition Concepts

Graduate of Professional Gourmet Cooking & Catering Program

Completed Courses at Culinary Fusion Yacht Chef Program

PADI Certified Diver/Avid Fisherman/Skeet Shooting/Photography

Extensive Childcare Experience and Cleaning & Detail Work

Eight Years of Deck Experience/Three Years as Fuel Dock Attendant

Published Photographer for Resort Advertising & Italian Vogue Website

Great with children and animals (have small & well-behaved "handbag" dog)



December 2011-Present Purser/Stewardess, Motor Yacht **ENCORE** 150' Trinity

- Manage Interior Crew and Chef. Cooking when Chef was away.
- Charter Planning and Marketing to Brokers and Past Clients.
- Service, cleaning and detailing, book-keeping, interior maintenance.
- Participated in Galley Refit in May 2012.
- Caribbean Charter Season 2011-2012 Florida to Grenada and return.
- Northeast Season 2012 Newport Charter Show

June 2007-December 2011 Purser/Chef, Motor Yacht **ATLANTICA**. 135' Christensen

- Operated in Florida, Bahamas & Caribbean.
- Employed with current owner over 10 years.
- Assisted with refit to update the galley to be as efficient as possible.
- Helped develop charter program after moving aboard Atlantica from Impulse.
- Managed financials, charter/guest planning, APAs and provisioning.
- Extensive local knowledge of Bahamas & Caribbean.
- Busy award-winning charter boat with great repeat client base.
- Eleven years of cooking in the yachting industry.
- Specialize in contemporary American and Caribbean cuisine.
- Well-rounded team player willing to help out wherever necessary.
- Familiar with customs/immigration procedures and charter requirements.



August 2002-June 2007 Chef/Stew/Deck, Motor Yacht **IMPULSE** 106' Lazzara

April 2001-August 2002 Chef/Stew/Deck, Motor Yacht **IMPULSE** 94' Lazzara

May 2000-April 2001 Chef/Stew/Deck, Motor Yacht **MYSTIC** 92' Hatteras

January 2000-May 2000 Chef/Stew/Deck, Motor Yacht **QUIET STORM** 90' Broward

May 1999-January 2000 Chef/Stew/Deck/Childcare, Motor Yacht **HERE LIL FISHY** 70' Azimut

December 1996-May 1999 Office Manager/Receptionist, Longboat Key Moorings/River Wilderness



Menu Samples

Caribbean Eggs Benedict with Pineapple Hollandaise
Whole Wheat Blueberry Banana Crunch Pancakes with Maple Syrup
Key West Crepe stuffed with Turkey, Avocado, Bacon & Tomato
Caramelized Oatmeal with Fresh Berry Compote

Sesame Seared Tuna Tataki
Apple Walnut Chicken Salad on Fresh Baked Croissants
Thai Crab Cakes on a bed of Baby Arugula with Sweet Chili Sauce
Frisee Salad with Figs & Smoked Duck Breast

Grilled Spicy Shrimp with White Cheddar Grits
Caribbean Poached Lobster with White Wine Sauce on Linguine
Marinated Sea Bass on Sweet Potato Puree with Creamed Spinach
Rosemary Crusted Rack of Lamb with Garlic Roasted New Potatoes and Haricot Vert

Bittersweet Chocolate Fondant with Raspberry Coulis
Blueberry Lavender Ice Cream
Fresh Fruit Tarts with Apricot Glaze
Pineapple Carrot Cake with Cream Cheese Frosting & Toasted Pecans