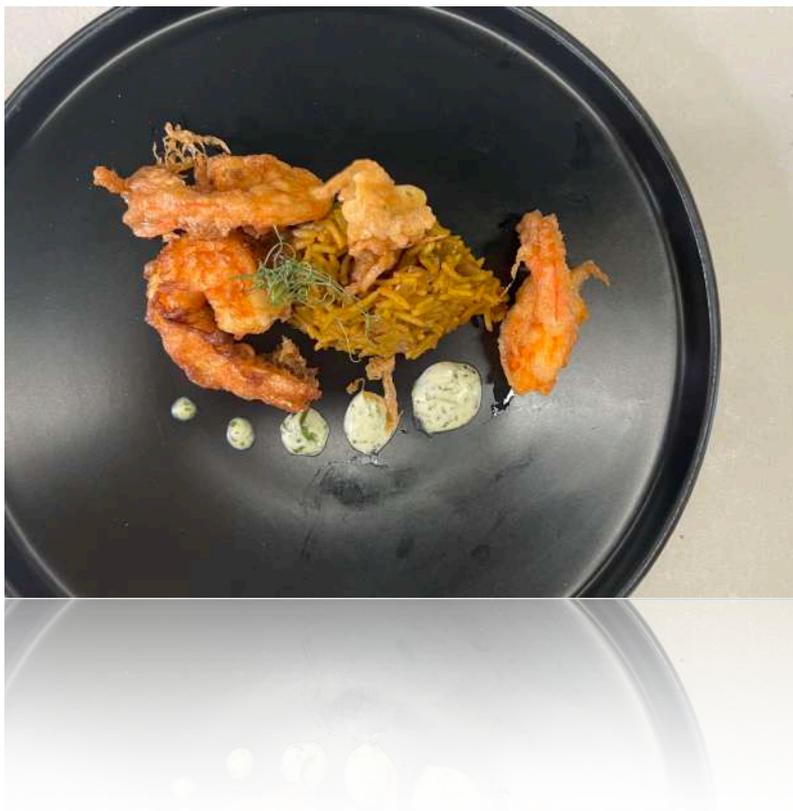


Aeron Osmond

Chef portfolio



About me

My name is Aeron Osmond, and at 18 years old, I have recently completed my advanced chef training at the prestigious Super Yacht Culinary Academy, Stir Crazy, under the mentorship of Brett Nussey, a world-renowned figure in the yacht industry. My education there has given me the opportunity to refine my culinary techniques and truly explore my creativity in the kitchen.

I have developed a deep passion for both plating and flavor profiles, which I believe are at the heart of a truly memorable dining experience. My plating style is abstract and artistic, often drawing inspiration from natural elements. I aim to not only please the palate but also to present dishes that are visually captivating. My focus on combining vibrant, fresh ingredients allows me to create dishes that reflect my outgoing and vibrant personality, infusing each plate with energy and passion. Just as my personality shines through in my dishes, I strive to bring a unique vibrancy to every kitchen I work in.

Through my training, I have gained hands-on experience in various cooking techniques, from classic knife skills to modern plating trends. I am well-versed in creating both innovative and timeless dishes while maintaining a focus on balance, taste, and aesthetic appeal. My commitment to the craft of cooking is reflected not only in the flavors I create but in my dedication to mastering the finer points of presentation and attention to detail.

In my portfolio, you will find examples of my work, including my signature dishes that showcase my abilities in flavor development, plating, and culinary artistry. I am eager to continue growing as a chef and to contribute my skills to a team that shares my passion for quality food and exceptional dining experiences.

Menu samples

Two course lunch menu | 23.02.25

Starter | Malaysian chicken satay served with chargrilled peppers and an Asian smokey peanut sauce



Main | Miso cauliflower steak with beetroot and goat cheese purée and roasted pine nuts and spring onion

3 course dinner menu | 17.03.25



Starter | tempura fried prawns served on a spicy khichdi quenelle with a parsley cream

Main | Grilled lemon garlic yellowtail and asparagus risotto served with a pea puree



Dessert | wild berry shortcake with a vanilla bean cremeaux, mango mouse and raspberry coulis



General gallery



- International cuisine experience.
- Excellent eye for plating
- Creative approach to cuisine



Catering skills for large crowds





Hearty dishes rich in warm, nostalgic flavours





Proficient in fine plating and artistry





Passion for desserts, breads and
patisserie specialties







References

Brett Nussey

Head chef and founder of Stir crazy

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Maxine Oakley

Hospitality and stewardess course director

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