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For immediate release

New Superyacht chef school shares Michelin experience

A new luxury cookery school has opened up in Antibes, France. Based near Sophia Antipolis, Secrets De Cuisine gives talented chef Cédric Séguela a base to teach his creative and precise style of cuisine surrounded by a team who are as passionate as he is.

Having worked in several Michelin starred restaurants alongside such renowned Chefs as Yannick Delpech at “L’Amphitryon” and Raymond Blanc at “Le Manoir aux Quatre Saisons”, Cédric Séguela has opened up an exclusive cookery school for superyacht chefs. Cédric is extremely passionate about education and wanted to share the knowledge and skills gained during his successful career.

Following his restaurant career Cédric worked on cruise ships and then superyachts. As a sign of things to come, when he worked on board the “Seven Seas Voyager” the vessel was elected as the best small cruise ship in the world. He then decided to go into business for himself and created “Un Chef A Domicile” in 2006. He worked for well-known business people and celebrities during this time as a ‘chef at home’ with no small measure of success, and was able to provide these exacting clients with the highest level of cuisine and service. When you can include Keanu Reeves, Salma Hayec, Penelope Cruz, Naomi Campbell, the Black Eyed Peas and Dennis Hopper along side businesses such as L’oréal, Google, Saint Regis Hotels, Maybach, Krug and Barclays this is no mean feat.

Cédric spoke to Sarrah Macey at Yachting Pages recently and commented, “A dream has come true for me to be able to share my experience with new chefs looking to work with superyachts. My courses are fun when required for a leisure purpose, but serious for training programs. I also supply galley equipment to superyachts and I am working with top brands such as Le Creuset, De Buyer, Kitchenaid, Screwpull, Rosle and Swiss Diamond. We are able to supply a yacht with everything they need for the galley. Having been an ex-yacht chef myself, I know what a yacht chef needs and I am able to give the right advise.”

Courses now available include ‘Kitchen to Galley’ which is in accordance with PYA guidelines and a five day intensive course for crew with no or little formal culinary education looking to improve their cooking skills. More courses are in the pipelines for luxury yacht chef training.

Notes to Editors

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