
THE ROTATIONALIST™

HOSPITALITY DIVISION

Luke Summersgill-Smith

Executive Private Chef

MICHELIN-TRAINED · 15+ YEARS EXPERIENCE
PRIVATE & CHARTER SUPERYACHT SPECIALIST
UHNW HOSPITALITY PROFESSIONAL

Luke Summersgill-Smith

Executive Private Chef & Hospitality Professional — 14+ Years Experience

Luke Summersgill-Smith is an Executive Private Chef and hospitality professional with over 15 years of combined Michelin-starred, luxury hospitality and superyacht experience, including more than eight years operating within high-performance private and charter yacht environments ranging from 40m to 115m.

Having worked successfully both as a sole chef and within larger galley teams, Luke combines refined culinary standards with the resilience, organisation and adaptability required in demanding UHNW operations. His experience spans guest-focused luxury dining, large-scale crew catering, international provisioning, systems implementation and high-pressure service across complex worldwide itineraries.

Throughout his career, Luke has worked onboard respected vessels including M/Y Kismet, M/Y Luna, M/Y Anna, M/Y Awatea and M/Y Aspen Alternative, consistently earning strong references from Captains, Chief Stewardesses and Heads of Department for both his culinary standards and operational reliability.

As a sole chef, Luke has independently managed all aspects of galley operations including menu development, international provisioning, budgeting and stock control, dietary and wellness-focused dining, hygiene and safety systems, guest experience, crew welfare food programmes and galley organisation.

Alongside his yachting career, Luke trained within Michelin-starred and rosette-level kitchens including The Latymer, developing a strong technical foundation in refined cuisine, flavour development and luxury hospitality standards.

Equally comfortable producing elegant tasting menus, handcrafted sourdough, modern pastry work, fresh seafood programmes and relaxed family-style dining, he believes exceptional hospitality is built on consistency, adaptability and attention to detail rather than complexity alone.

A passionate traveller and lifelong student of food, Luke uses his time ashore to explore markets, producers, bakeries, fisheries and local food cultures around the world. Whether sourcing wild mushrooms in Scandinavia, discovering regional

ingredients in the Mediterranean or studying traditional techniques in remote destinations, he believes the finest inspiration comes directly from the source.

The chef's role is not to compete with nature, but to honour it. Mother Nature is the true artist. The responsibility of the chef is to source exceptional products, understand them, and present them with restraint, allowing quality ingredients, seasonality and provenance to speak for themselves.

Operationally minded and solutions-focused, Luke performs strongly within environments requiring discretion, flexibility, long hours and consistently high standards. He is comfortable operating independently, leading galley systems, supporting wider hospitality teams and contributing positively to overall onboard culture.

Professional Experience

15 years of culinary excellence — private superyacht & Michelin-starred kitchens

PRIVATE SUPERYACHT — YACHTING EXPERIENCE

Jun 2025 - Present

Executive Private Chef · M/Y Aspen Alternative (47m)

Sole Chef operating within a high-demand private family environment across both onboard and shoreside residences. Responsible for delivering refined daily dining experiences across breakfast, lunch, dinner, entertaining and bespoke guest requests while adapting to changing schedules, locations and service styles. Managing all aspects of galley operations including menu development, international provisioning, stock control, dietary requirements, hygiene and food safety systems, while maintaining consistently high culinary standards across a broad range of cuisines. Working closely with owners, guests and wider household teams to create a seamless hospitality experience through professionalism, discretion and attentive service, ensuring guest satisfaction through both culinary execution and personalised hospitality.

Mar - Sept 2024

Chef · M/Y Awatea (47m)

Played a key role in elevating culinary standards and strengthening galley operations through improved hygiene systems, structured daily procedures and a continued focus on guest experience and consistency. Worked collaboratively across departments to support seamless onboard operations while contributing to training, mentoring and maintaining a positive team culture. Delivered adaptable, high-quality food experiences across changing guest requirements while maintaining professional standards under pressure.

Aug - Nov 2023

Chef · M/Y RH3 (40m)

Operated as Sole Chef within a private yacht environment, managing all day-to-day galley responsibilities across guest and crew dining while maintaining consistently high standards of food quality, organisation and service. Responsible for menu planning, provisioning, stock control, equipment maintenance and ensuring compliance with strict hygiene and food safety procedures throughout operations. Delivered adaptable and efficient service across changing guest requirements while maintaining a calm, professional and solutions-focused approach onboard.

Apr 2022 - Apr 2023

Chef · M/Y Catching Moments (45m)

Delivered elevated guest and crew dining across two seasons operating throughout the Bahamas and Caribbean, creating bespoke menus tailored to owner and guest preferences while maintaining consistently high standards of execution and presentation. Responsible for menu planning, provisioning, cost control, quality assurance and supporting front-of-house experiences through tasting sessions and collaborative service delivery. Combined creativity with strong operational discipline to ensure smooth day-to-day galley performance within a fast-paced private hospitality environment.

May 2021 - Mar 2022 Head Chef • M/Y Kismet (95m)

Led a galley team of three within a demanding high-end private environment, delivering refined guest dining experiences while maintaining consistently high culinary and operational standards throughout a busy Mediterranean season. Responsible for menu development, guest preference management, team organisation, provisioning and daily service execution across varied dining styles and requirements. Introduced improved galley systems, reorganised workspaces and implemented enhanced cleaning and operating procedures to improve efficiency and consistency. Worked closely with interior and leadership teams to deliver seamless hospitality through adaptability, attention to detail and a solutions-focused approach.

Sept - Dec 2020 Temp Sous Chef • M/Y Lauren L (90m)

Supported galley operations onboard a high-demand charter vessel delivering refined dining experiences for diverse international guest profiles within a fast-paced service environment. Contributed across a broad range of service styles including canapés, à la carte dining, family-style service and large-scale banquet execution while maintaining consistency under pressure. Worked collaboratively within the galley team to deliver smooth operations, high culinary standards and exceptional hospitality throughout intensive charter periods.

Sept 2019 - Sept 2020 Sous Chef (Rotation) • M/Y Sea and Us (63m)

Worked as part of a high-performing galley team across international itineraries including the Maldives and Mediterranean, delivering consistently high standards of food and service within a demanding private yacht environment. Responsible for daily food production for crew and owner operations, supporting provisioning, maintaining galley organisation and ensuring quality and consistency across changing locations and guest expectations. Developed strong operational discipline through long-range planning, adaptability and close collaboration with both galley and interior teams to deliver seamless hospitality standards onboard.

Nov 2018 - May 2019 Sous Chef • M/Y Luna (115m)

Worked within a large-scale luxury yacht operation supporting high-volume guest service while maintaining refined culinary standards across varied dining formats and occasions. Responsible for supporting daily galley execution including events, international cuisine, Asian and sushi preparation and elegant plated service ranging from intimate dining experiences through to larger-scale hospitality events. Developed strong foundations in organisation, consistency and collaborative service delivery within one of the industry's most demanding operational environments.

Dec 2017 - Jul 2018 Crew Chef (Rotation) • M/Y Mayan Queen (94m)

Sole crew chef for 34 crew. Caribbean to Alaska to Mediterranean. Modern techniques including liquid nitrogen and espumas.

LAND-BASED — FINE DINING & MICHELIN-STARRED KITCHENS

May - Jul 2017

Relief Senior Sous Chef · The Yorke Arms — 1 Michelin Star

Working with Frances Atkins. Larder section, menu development with finest ingredients and modern techniques, junior brigade training.

Feb 2015 - May 2017

Head Chef · The White Hart Country Inn

Full menu planning, staff training, SFBB compliance. All-fresh local produce kitchen.

Feb 2014 - Feb 2015

Chef de Partie · The Latymer, Pennyhill Park — 2 Michelin Stars

Trained within a two Michelin-starred kitchen environment under exacting culinary and hospitality standards, developing a strong technical foundation in refined cuisine, precision, discipline and attention to detail. Worked across garnish and larder sections with responsibility for preparation, service execution, junior team support and maintaining consistently high standards during busy service periods. Gained exposure to advanced techniques, ingredient-led cooking and the level of organisation and consistency required to operate successfully within elite fine dining environments.

Jul 2011 - Jul 2012

Chef de Partie · Lithwaite House — 3 AA Rosettes

Garnish, larder and sauce sections. Staff training, seasonal menus.

Jul 2012 - Jun 2013

Senior CDP · Merewood Country House

May 2010 - Jul 2011

Chef de Partie · The Black Bull, Rimington

NVQ Qualification. First professional kitchen role.

CERTIFICATIONS & CREDENTIALS

STCW 2010

ENG 1

NVQ Level 2 — Professional Cookery

RSPH Level 4 — Food & Safety Management

Allergy Awareness Certificate

Health & Hygiene Certificate

International Driving Licence

B1/B2 Visa (exp. 2028)

Culinary & Hospitality Philosophy

In Luke's own words — five principles that define his approach to private service

The Galley

A well-run galley is built on organisation, cleanliness and preparation.

I believe the physical environment directly influences consistency, efficiency and creativity. A clean, professional workspace, organised for minimal clutter and maximum output, allows chefs to perform at their highest level. Every item should have a purpose. Every tool should have a place.

The goal is to create an environment where execution becomes seamless, standards remain consistent and unnecessary friction is removed from the working day. A disciplined galley is not restrictive — it creates the freedom required for creativity, adaptability and excellence under pressure.

Hospitality

Exceptional hospitality is built on awareness, not attention. The greatest service often goes unnoticed.

A successful chef must learn to read the room, understand personalities and adapt accordingly. Some guests enjoy conversation and interaction. Others value privacy, discretion and space. Knowing the difference is as important as knowing how to cook.

Luxury is often found in the smallest details: remembering preferences, anticipating needs, respecting routines, maintaining discretion, creating calm environments. Trust is earned through consistency, professionalism and reliability over time.

The best hospitality professionals know when to speak, when to listen and when to quietly step back.

Leadership

Leadership begins with example.

Standards should be demonstrated before they are expected. The strongest leaders set the tone through their actions, professionalism and consistency rather than authority alone. I value mutual respect, clear communication and accountability — every member of a team deserves to be treated with professionalism and dignity, regardless of position or experience.

Leadership is not about control. It is about creating a culture where standards remain high, people take pride in their work and the guest experience benefits as a result.

Provisioning

Exceptional food begins long before service.

Provisioning is one of the most important and often overlooked aspects of private hospitality. The quality of the final experience is determined by the quality of the ingredients selected at the beginning of the process. From pristine fresh fish landed by coastal day boats to hand-dived scallops from the clear waters of Orkney, I work closely with artisan producers whose dedication and craftsmanship are evident in every ingredient.

Mother Nature is the true artist. The chef's responsibility is to honour the work that has already been done.

Team

Exceptional hospitality is never delivered by one person.

The galley should support the interior team, just as the interior team supports the galley. The objective is not to create hierarchy but alignment. The best operations function as a single unit with a shared goal: delivering an exceptional experience for the guest.

I value humility, accountability and a willingness to help wherever required. No task should be beneath anyone when standards need to be maintained.

Strong teams are built on trust. Trust is built through consistency, reliability and respect for the people around you.

References & Testimonials

Selected references from Captains, Chief Officers and Heads of Department across six vessels and fourteen years

"Luke is not only an outstanding chef but also a highly valued member of the crew. I cannot recommend him highly enough and am confident he will excel in any position he takes on. His dedication to providing the highest quality food, whether for guests or crew, is truly inspiring."

CAPTAIN MARK DOWNES

M/Y Awatea (47m) · October 2024

"Luke consistently demonstrates a passion for culinary excellence, always striving to improve. During his time off, he took part in courses and stages at prestigious restaurants around the world, further honing his craft. He took the initiative to completely deep clean and reorganize the galley and maintained it to the highest standard throughout his tenure."

CAPTAIN MARK DOWNES

M/Y Awatea (47m) · October 2024

"Guests were always amazed by the quality, creativity and presentation of his work. Luke was able to complete his tasks efficiently and effectively with a positive attitude, and with his outgoing and social nature he integrated well with the crew. I would recommend Luke for any position he chooses to pursue and would hire him again in the future."

CAPTAIN LEIGH DUNNE

M/Y Catching Moments (45m) · May 2023

"Luke always hit the ground running, providing the highest level of cooking for up to 50 people at a time. He constantly proved to be flexible, eager, willing, positive, diligent and always a few steps ahead of the game. A joy to work with — if we had an open position for him he would be asked to stay."

BERNADETTE ZWART, CHIEF STEWARDESS

M/Y Anna (110m) · March 2021

"Chef Luke was very much liked by all crew members and had no issues throughout his employment. Chef Luke has been a pleasure to work with. I wish Chef Luke only the best for the future, and have no hesitation in recommending him to any future employer."

CAPTAIN DIMITRI PATRIKEEFF

M/Y RH Three (40m) · December 2023

"The crew have been really impressed by his food and it is always fresh and varied. The Galley has always been left clean and tidy at the end of each day. I would happily have Luke back onboard."

GILES SEDGMAN, CHIEF OFFICER

M/Y North Star · December 2020

"I found Luke to be very hard working, loyal, enthusiastic and creative — which is why I offered him the job at The Latymer which held 2 Michelin stars and 5 AA rosettes. Luke will be an extremely positive addition to any organisation."

PETER HOWARTH, HEAD CHEF

Gidleigh Park · Formerly Head Chef, The Latymer

Full written references available on request · Vessels include M/Y Aspen Alternative, M/Y Awatea, M/Y Catching Moments, M/Y Anna, M/Y Kismet, M/Y Luna, M/Y RH Three, M/Y North Star

Get in Touch

Luke is represented through The Rotationalist™ Hospitality Division for all enquiries

EMAIL

lukesummersgill87@icloud.com

PHONE

+44 7596 092 571

WHATSAPP

+44 7518 424 062

NATIONALITY

British (UK Passport)

VISA

B1/B2 (valid to 2028)

DRIVING

International Licence

CUISINE SPECIALISMS

Michelin Fine Dining

Modern European

Asian & Sushi

Mediterranean

International Cuisine

Pastry & Baking

Raw & Sashimi

Dietary & Allergen Aware

Crew & Guest Dining

Charter Provisioning