

105' (32m) Azimut 2012

ANDIAMO!























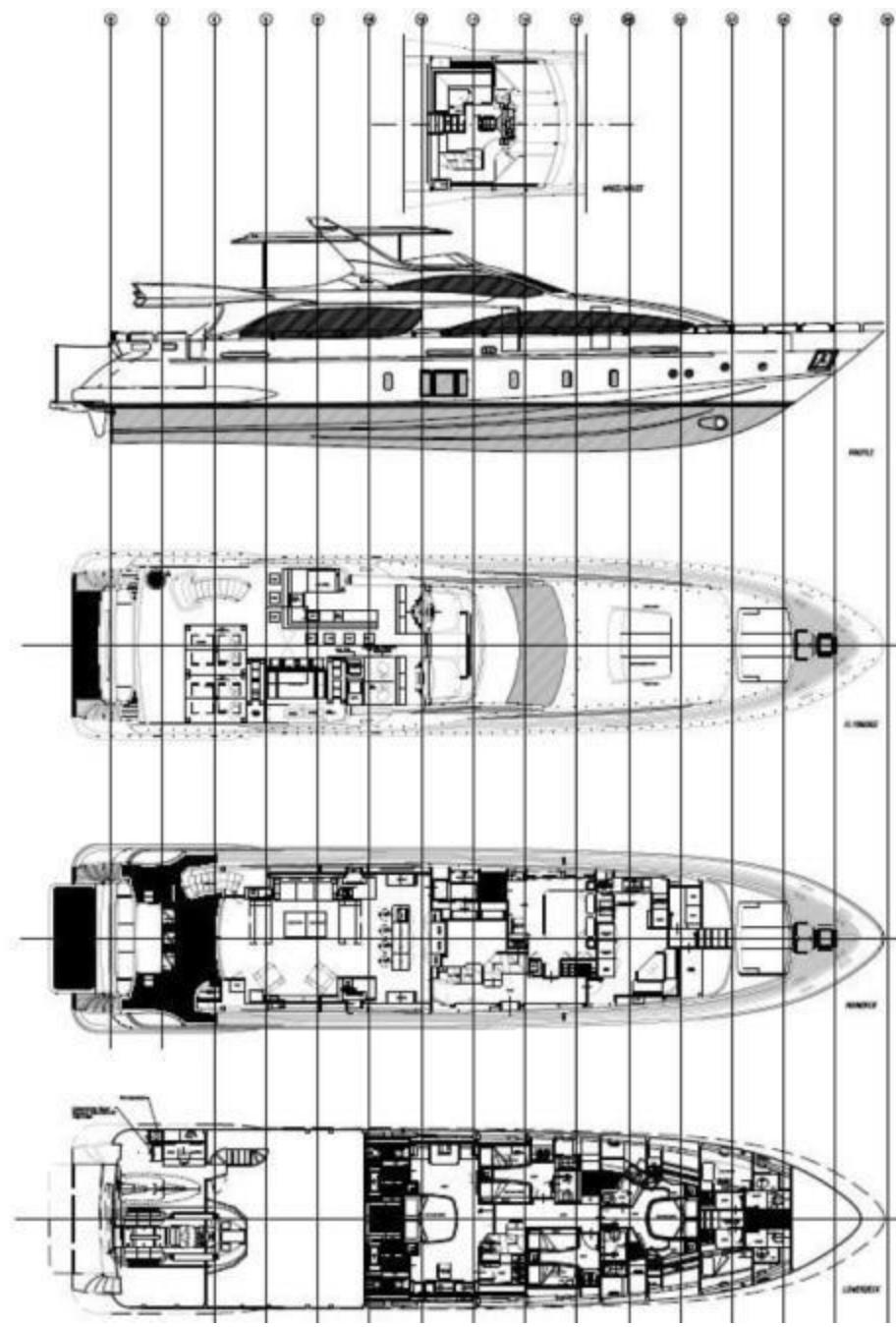












CREW PROFILES – M/Y ANDIAMO!

Captain: James Nield



James grew up in England, he is an experienced Captain, having spent 15 years cruising the Mediterranean, Caribbean, America and Asia and crossing the Atlantic numerous times. He was the Mate on yachts up to 80 meters for over seven years and has been sailing since he was 11.

With an extensive background in all manner of water sports, James can teach and entertain novice to expert guests, showing them the wonders of the ocean. An accomplished seaman, James combines his depth of marine and sailing knowledge with a flexible and personable attitude, ensuring guests have safe and enjoyable cruise of the highest standard.

Chief Engineer: Phil Metcalf

Phil was born in England and began his engineering career in the Royal Navy. After 22 years in the Navy, he spent three years fighting pirates (maritime security in the Middle East) where he gained experience driving RIB tenders before transitioning into yachting. Phil recently obtained his Y3 Engineer license and enjoys riding his Yamaha R1, fitness training and playing his guitar.

Chef: Eric Davis



Eric grew up in central Michigan; He was part of the two-year Food Service Program for the Area Tech Center in Mt. Pleasant during high school. When he graduated he received a Scholarship to Johnson and Wales University, where he followed his passion for the culinary arts. After earning an Associate Degree in Culinary Arts he went to South Carolina and pursued a Bachelor's Degree in Culinary Entrepreneurship. In 1996, he moved back to Michigan to study Business Administration. In 2007, he started his own catering company called "World Class Catering" in Miami, Florida. World Class Catering has worked backstage with MTV for 7 weeks while they filmed "The Road to menudo," a new reality television show during that time.

Eric's culinary resume covers an extensive range of expertise in the field: his work has been featured on television shows, sporting events, private celebrity events, and in 2010 TLC Four Weddings," And a Smoking Cocktail." "Season 3 episode 8, and in 2010 South Beach Food Network Food And Wine Festival was Voted In the top 5"Best In Show", and in 2011 Chat Chow TV Feature Of The Week.

He has hung his chef toque in such places as Miami Dolphin Stadium-Luxury Suite Chef de Cuisine, Miami, Florida; the M/S Renaissance 112' Luxury Yacht--Executive Chef Miami, Florida
Catering several private events backstage at Bank Atlantic Center for several celebrities such as Pavarotti, Bon Jovi, Billy Joel, Mick Jagger, Marc Anthony and Jennifer Lopez

He has a combined 18 years of restaurant and catering executive chef experience.

Eric has 5 years yachting experience: 3 1/2 years of head chef charter yacht, 8 months head chef private yachts, and 1 year executive chef cruise line experience on inter coastal, river, ocean crossings, and dockside private events servicing up 1000 guests.

Stew/Deck: Jane Kish

Jane hails from the United States. She developed her love of the sea when she moved to Boston, where she owned and operated her own boat. She enjoys a variety of water sports such as wakeboarding, diving and stand-up paddle boarding.

Over the last decade, Jane has worked on yachts in America and the Mediterranean. She has been a part of the Fraser Yachts Elite Diamond Collection and is adept at Silver Service. With a pleasant and professional manner, Jane does her utmost to ensure guests' expectations are met and surpassed, providing superior service to provide the best cruise possible. Jane has her RYA/MCA Yacht master Offshore and Jetski Instructor Licenses, is learning French and enjoys snowboarding, dancing and travelling.