



Chefs
AT SEA

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Born in Koenigswiesen, Austria, Josef started his career at the age of 15, completing a four year apprenticeship at Hotel Zur Post in St. Valentin, Austria and in 1989, signed on as Chef Saucier on Cunard's Queen Elizabeth II. From 1990 to 1994, he worked at some of the finest restaurants and hotel kitchens in Europe and the U.S. During this time, he completed his Master Chef Diploma and graduated with honors. Passionate about sailing and travel, he returned to Cunard Cruise Line to be Executive Chef onboard the company's five-star luxury vessels including Sea Goddess I and II.

In March 1999 Royal Caribbean International® corporate headquarters was privileged to announce that they had recruited Josef Jungwirth as their Corporate Executive Chef and in 2006 he was appointed as Royal Caribbean's Director of Culinary Operations to which he oversees all food operations, preparation and kitchen management for all ships.

Josef is a member of several elite culinary organizations, including the "Chaine des Rotisseurs", ICCA (International Corporate Chef Association), WACS (Global Master Chef Association) he has been awarded the "Culinary Order of Merit" from the World Master Chef's Society.

Josef Jungwirth
Director, Culinary Operations





From five-star restaurants in Europe and Australia to even the Royal Palace in Skirat, Morocco, Chef Marco refined his skills across the globe before joining the Royal Caribbean team in 2003. Born and raised in Rome, Marco took full advantage of his home city's exceptional culinary training, completing two diplomas, including one in classic French cuisine.

Marco Marrama
Senior Executive Chef, CEC





Alca Maury

Born in Altena, Germany, Chef Stefan completed his apprenticeship as a Konditor and is a graduate of the illustrious Berlin Hotel School. Stefan went on to refine his skills as a master baker and pastry chef throughout Europe, Asia and the Middle East before joining the Royal Caribbean International culinary team in 2007.

Stefan Brueggemann
Corporate Pastry Supervisor





As Royal Caribbean's Corporate Pastry Supervisor, Matthias Terskow oversees the fleet's pastry operations – from the main dining room to specialty restaurants – including dozens of desserts made fresh, more than 40 varieties of bread prepared fresh each day, and the decadent frosted creations of the Cupcake Cupboard.

Matthias started his career in Germany, with a traditional culinary apprenticeship in his teen years. From there, he worked in pastry shops, refining his skills before attending university to get his master's degree in pastry. Since then his work has taken him across the globe, from Abu Dhabi to Taiwan to Africa, working in resorts and on cruise ships before joining Royal Caribbean International® in 2010.

Matthias Terskow
Corporate Pastry Supervisor





Matt
Corporate

As Chef de Cuisine at 150 Central Park on Allure of the Seas[®], Molly develops and designs seasonal tasting menus, taking them from concept to plate while overseeing the entire restaurant's operations. In addition, she also creates and updates menus for Azamara Club Cruises dining concepts.

Molly has worked in the kitchen at many reputable restaurants, including the Michelin starred Café Boulud in New York City under Gavin Kaysen. She has received consistent high praises about the dining experience she has prepared at 150 Central Park while simultaneously gaining national recognition for her creations onboard. Most recently, she developed recipes and prepared the food for the spring 2012 cover image of the American Culinary Federation's online magazine "*Sizzle*." During her tenure with Royal Caribbean, she competed on Bravo's Top Chef Texas, appeared in Eater National, and was featured in Food Arts Magazine.

Maureen "Molly" Brandt
Chef de Cuisine at 150 Central Park





Travis started making sushi at the age of 14, honing his skills and passion through various Japanese culinary experts before opening his own restaurant at 29. With the success of that and subsequent restaurants, he contracted with the LA Dodgers, Ritz Carlton Hotels, Toyota Motor Corporation, and American Honda Corporation.

In 2009, Royal Caribbean International[®] turned to Travis' expertise for the launch of Izumi Asian-fusion restaurant on Oasis of the Seas[®], which has since grown to many other ships in fleet.

Travis Kamiyama
Japanese Culinary Consultant





and many many more...

Andreas Rauscher
Senior Executive Chef

Franz Rohn
Senior Executive Chef

Stephan Yates
Senior Executive Chef

Chris Belzner
Corporate Pastry Supervisor

Alex Perberschlager
Corporate Pastry Supervisor

Fritz Halbedl
F&B Quality Assurance and Equipment

Christian Schwandt
Traveling Bakery Supervisor





Behind every great master is a great story

Classically trained with a contemporary flare, Royal Caribbean's master chefs craft high-quality ingredients into sumptuous gourmet dishes that wow guests. With backgrounds that span the globe each brings a unique perspective and flavor to Royal Caribbean's kitchen. Each chef's extensive training includes an accreditation from the American Culinary Federation, ensuring they all have the refined skills that make their plates unforgettable.



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