Chef who works on $75 MILLION superyacht reveals it costs a staggering $100,000 to stock the fridges - as he shares the most common on-board requests

- **Dean Harrison currently works aboard the luxury Motor Yacht Loon**
- **It costs $580,000 per week to charter - so no expense is spared**
- **In a YouTube video, chef Dean reveals what goes on behind the scenes**

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A longtime superyacht chef has offered a glimpse into what it takes to stock a vessel for one season - with $100,000 worth of food on board and some very organized storage spaces.

Dean Harrison currently works aboard the $75 million Motor Yacht Loon, which measures 221ft and has capacity for 12 guests.

It costs $580,000 per week to charter, so no expense is spared when it comes to the culinary offerings.

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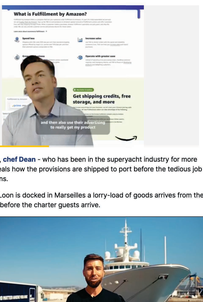
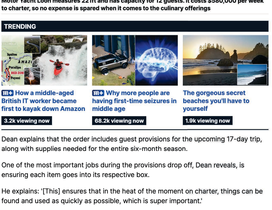


In a **YouTube** video, **chef Dean** - who has been in the superyacht industry for more than 13 years - reveals how the provisions are shipped to port before the tedious job of unloading it begins.

While Motor Yacht Loon is docked in Marseilles a lorry-load of goods arrives from the **Netherlands** a day before the charter guests arrive.



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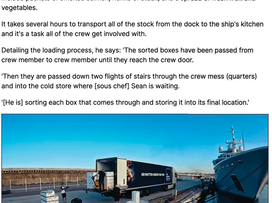

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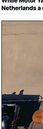
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Dean explains that the order includes guest provisions for the upcoming 17-day trip, along with supplies needed for the entire six-month season.

One of the most important jobs during the provisions drop off, Dean reveals, is ensuring each item goes into its respective box.

He explains: '[This] ensures that in the heat of the moment on charter, things can be found and used as quickly as possible, which is super important.'

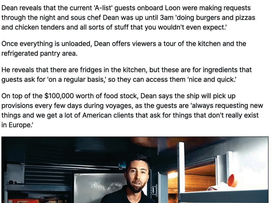
While they unload the truck, some of the ingredients that are caught on camera include packets of smoked salmon, hunks of steak, and a spread of fresh fruit and vegetables.

It takes several hours to transport all of the stock from the dock to the ship's kitchen and it's a task all of the crew get involved with.

Detailing the loading process, he says: 'The sorted boxes have been passed from crew member to crew member until they reach the crew door.

'Then they are passed down two flights of stairs through the crew mess (quarters) and into the cold store where [sous chef] Sean is waiting.

'[He is] sorting each box that comes through and storing it into its final location.'



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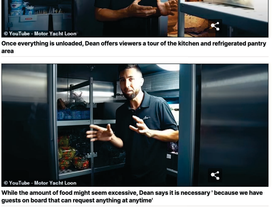
While Motor Yacht Loon is docked in Marseilles a lorry-load of goods arrives from the Netherlands a day before the charter guests arrive



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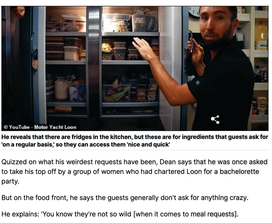


While the amount of food might seem excessive, Dean says it is necessary 'because we have guests on board that can request anything at anytime.'

He adds on the matter: 'We need to be completely prepared for whatever comes our way. The idea is to have everything on board, or as much as you can.

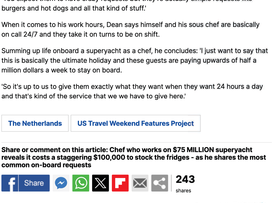
'The thing is, you get the [guest] preferences but the preferences only tell you so much, so you need to have all sorts of stuff on board for late nights.'

Dean reveals that the current 'A-list' guests onboard Loon were making requests through the night and sous chef Dean was up until 3am 'doing burgers and pizzas and chicken tenders and all sorts of stuff that you wouldn't even expect.'

Once everything is unloaded, Dean offers viewers a tour of the kitchen and the refrigerated pantry area.

He reveals that there are fridges in the kitchen, but these are for ingredients that guests ask for 'on a regular basis,' so they can access them 'nice and quick.'

On top of the $100,000 worth of food stock, Dean says the ship will pick up provisions every few days during voyages, as the guests are 'always requesting new things and we get a lot of American clients that ask for things that don't really exist in Europe.'



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Quizzed on what his weirdest requests have been, Dean says that he was once asked to take his top off by a group of women who had chartered Loon for a bachelorette party.

But on the food front, he says the guests generally don't ask for anything crazy.

He explains: 'You know they're not so wild [when it comes to meal requests].

'You expect them to have crazy requests but they're actually simple requests like burgers and hot dogs and all that kind of stuff.'

When it comes to his work hours, Dean says himself and his sous chef are basically on call 24/7 and they take it on turns to be on shift.

Summing up life onboard a superyacht as a chef, he concludes: 'I just want to say that this is basically the ultimate holiday and these guests are paying upwards of half a million dollars a week to stay on board.

'So it's up to us to give them exactly what they want when they want 24 hours a day and that's kind of the service that we we have to give here.'

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