

CHEF STUART ANTHONY

Resume Received

Schedule Interview

Linkedin

PROFESSIONAL CHEF

- Experienced Sole Chef who constantly delights guest aboard with delicious beautifully presented dishes from around the world. Be it Mediterranean, Italian, French and Asian dishes or dishes from the Americas; Mexican, Jamaican, Argentinian and the traditional dishes from United States are all options for guest.
- Always eager to serve up any fresh catch at a moment's notice and always provisioning the best farm to table ingredients when available.
- With years of experience as a chef aboard yachts and in award winning restaurants has gained this chef the skill set necessary to expertly provision and plan exciting menus.
- Always thinking ahead thus creating a stress free environment where everyone enjoys a seamless and memorable culinary experience
- With decades of experience working with guest who have special dietary requirements be it lactose intolerant, vegan, vegetarian, kosher, low fat, gluten free or the desire to eat healthy this chef has the skill set to accommodate.
- Gratification and satisfaction have consistently been the lasting impression of this chefs beautifully presented delicious dishes.

EXPERIENCE

Crew Chef, 10/2024 - 11/2024

Motor Yacht Callipo 42m - West Palm Beach, FL

- Prepared breakfast lunch and dinner for a crew of 9. While the chef was away on leave.
- Using this time to perfect dishes that I will be utilizing for yachts in the future. Asian dishes and middle eastern cuisine primarily.

Sole Chef, Deck Hand, Steward., 05/2023 - 10/2023

Northern Dream, Alaska Yacht Charters - Juneau, AK

- 65 Foot Charter Yacht with 24 hr turn around. Charters included 6 to 8 guest and 2 crew.
- Excelled at time management and taking the culinary department to the best this charter captain had seen.
- Provisioning for and preparing breakfast lunch and dinner. All meals prepared from scratch with consistent accolades from guest. Successfully accommodating all guest with dietary request ie atkins, vegan, pescatarian, vegetarian, gluten free.



CONTACT

Address: Fort Lauderdale, FL 33316

Phone: 1-954-298-0981

Email: santhony9260@yahoo.com

WWW: yachtchefstuart.com

WWW: <http://linkedin.com/in/stuart>

SKILLS

- Mediterranean cuisine.
- Italian cuisine.
- North, Central and South American cuisines.
- Asian Cuisine.
- Fresh Sourdough, multigrain and pizza.
- Homemade Pastries, pies and cakes.
- Provisioning.
- Menu Design.
- Catering and Special Events.
- Herb and vegetable gardening.
- Mixologist knowledgeable of craft cocktails, spirits, beers and wines.

LANGUAGES

Fluent English Some Italian/Spanish

- Additionally responsibilities included setting crab pots as well as taking full responsibility for setting up fishing gear for guest and butchering fresh catch either cooking or packaging and freezing for transport.
- Along with the fore mentioned responsibilities. Steward work included setting the table for three meals and serving those meals, bartending, beds and heads, luggage etc.
- As the deck hand I assisted the captain where needed. This included but not limited to tying up, laying anchor, watches and driving the dinghy.

Sole Chef 34m Expedition Vessel Northern Song, 05/2022 - 10/2022
Alaskan Sea Adventures - Petersburg , AK

- 87 Foot Expedition Vessel 100% charter. Eight day charters, eight to ten guest on board. Four crew.
- With 48 hr. turnarounds I provisioned and prepared breakfast, lunch, appetizers and a three course dinner.
- All meals were prepared from scratch this included desserts, pastries and sourdough bread.
- We highlighted Alaskan seafood a good percentage of which was caught while on charter. I.e. Spotted prawns, dungeness crab, halibut, black cod, Alaskan scallops, rock fish, king crab, sockeye salmon, king salmon.
- In addition I was responsible for steward work as well as helping with lines when needed,
- This was an open galley with constant interaction with the guest which to my surprise I quite enjoyed,

Sole Chef , 01/2022 - 02/2022

Motor Yacht Edison 33m - Fort Lauderdale, FL

- Relief chef till permanent chef came aboard.
- Successfully completed an owners and charter trip with multiple accolades from owner, charter guest and crew.
- Provisioning for both myself and the chef coming on board.
- Accommodated for dietary needs for vegetarian and a guest with an aversion to onions.
- Helped on deck with lines and made myself available for deck work when needed.

Crew Chef, 08/2021 - 12/2021

Motor Yacht Audaces 42m - Fort Lauderdale , FL

- With a crew of nine plus day workers and contractors I prepared a variety of healthy dishes. Emphasis on Mediterranean, Asian and both North and South American dishes.
- Responsible for provisioning food stocks, cleaning supplies and a variety of dry goods.
- Vegetarian, nutritional, healthy and weight loss request requirements were requested and prepared tasty and well presented.
- Occasionally surprising the crew with fresh pastries, cookies and desserts.
- Allowed total creative flexibility giving me the opportunity to expand my repertoire with many new dishes. The crew was very receptive and

REFERENCES

- Captain Jim Stiebritz Motor Yacht Northern Dream +1(928)412-0113 northerndreamalaska@gmail.com
- Captain Dennis Rodgers Expedition Vessel Northern Song +1(907)518-0505, Captain@yachtalaska.com
- Captain Joe Mozzarella MY Edison + (561)309-6577, beefishingandcooking@gmail.com.
- Captain Adam Stockholm, MY Abduces, PH +1(317)-439-7851, captain@yacht-audaces.com.
- Nicola Graff's, chief steward, Audaces, PH +1-(954)600-9440.
- Cindy Cogburn, Owner Pisgah View Ranch, PH +1(808)754-7229, nmuszyncki@sc.rr.com.
- Sue Cox, G.M. William Black Lodge, Ph +1(828)545-7130, sbquilt1@yahoo.com.
- Al Serrano, Bar Manager Van Dyke Cafe, PH +1(305)336-5967, al_serrano@hotmail.com.

EDUCATION AND TRAINING

Associate of Arts, Culinary Degree , 05/1987

Orange Coast College - Costa Mesa, CA

Bachelor of Arts, Apprenticeship , 05/1987

Ritz Carlton - Laguna Niguel, CA

Associate of Arts, Mixologists , 02/1979

International Bartending Institute - Atlanta, GA

ADDITIONAL INFORMATION

- Ships Cook Certification current till 23 October 2028
- ENG1 Current till 08 September 2025

enjoyed a wide range of new dishes.

- This yacht was in dry dock at Rybovich Boat Yard in Palm Beach, FL while I was on board.

Sole Chef, 12/2021 - 12/2021

Motor Yacht Lohanka 42m - Saint Thomas, Virgin Islands

- Sole chef for yacht delivery to Saint Thomas from Fort Lauderdale.
- Provisioned and cooked for two guest and seven crew.
- Mediterranean cuisine emphasis on nutritional healthy dishes.
- With high seas and my own night watches I successfully cooked for the crew and guest a wide variety of flavorful and well presented dishes.
- Maintaining good humor and a cooperative attitude the entire trip.
- Also made myself available for wash downs and helping out with the general upkeep on M/Y Lohanka.

Head Chef, 05/2013 - 11/2020

Pisgah View Ranch - Candler, NC

- Was in charge of all duties related to running the restaurant at this family run dude ranch.
- This pristine 1700 acre property was settled in 1791 and established as a dude ranch in 1941.
- I took on the responsibility of designing a menu for the ranch that reflected Appalachian cuisine while implementing old family recipes.
- Occasionally I worked in a personal capacity for the owners as required.
- Utilizing and maintaining the ranches herb and vegetable garden became a favorite pastime while employed at the ranch.

Evening Chef, 05/2010 - 03/2013

William Black Lodge - Black Mountain, North Carolina

- A retreat in the mountains of western North Carolina duties included menu design, preparation and presentation of dishes to the discerning clientele residing at this exclusive local.
- Accommodating for a variety of dietary needs and dietary life choices
- Excelled at impressing and raising the bar for William Black lodge.

Executive Chef, 03/2004 - 09/2009

Sublime Restaurant and Bar - Fort Lauderdale, Florida

- A vegan restaurant serving a variety of dishes from Japanese rolls, wood fired oven Italian Flatbread's, and a creative variety of main courses.
- We achieved a five star rating during my tenure with the Miami Herald.
- This popular high end vegan restaurant regularly did over 400 covers an evening.
- leading a crew of twelve dedicated culinary professionals was an honor.
- Ordering, receiving, scheduling, hiring and inspiring were my charge.
- lowered food cost, increased revenue and food quality were creatively addressed and seamlessly accomplished.

Bartender, 10/1996 - 01/2002

Van Dyke Cafe and Jazz Bar - South Beach, Florida

- STCW Current till 22 February 2026.
 - Covid Vaccination up to date.
Received booster shot on November 2023.
 - Sanitation Current till 28 May 2024.
-

PERSONAL INFORMATION

- Passport Current till 01 March 2031.
 - Current , US drivers license (clean).
 - Non Smoker.
 - No tattoos.
-

INTERESTS

- Avid yoga practitioner dedicated practice for thirty plus years.
- Enjoy maintaining a challenging swim practice.
- Painter mostly water colors and oils. Wood carving.
- Gardening.

- One of South Beaches premier meeting spots and number one jazz bar.
- Responsibilities included inventory management and ordering spirits when needed.
- A good command of craft cocktails, beer and wine knowledge along with barista skills were all required.
- This fast pasted popular cafe and bar required speed and excellent customer service skills.
- Sunday Brunch the busiest period was always my charge.

Sous Chef and Chef De Cuisine , 02/1991 - 08/1995

Palm Grill Cafe - Key West, FL

- A quaint Island restaurant that made use of the keys bounty of local resources.
- Albeit local carambola, bread fruit, or fresh seafood supplied by the island's fishermen.
- The first Key West restaurant to establish a farm and ocean to table practice.
- We were featured in publications such as Bon Appetite and Gourmet magazines.

Chef, 10/1988 - 09/1991

Marquesa Hotel Restaurant and Bar - Key West, Florida

- Boutique hotel and restaurant one of Key West most acclaimed dinning destinations.
- Starting at the Marquesa as chef tournant then being promoted to head chef during my first year of employee.
- We excelled in serving dishes from the Americas; Chilean, Jamaican, Argentina, Creole, Mexican.

Sole Chef, 08/1986 - 03/1988

Yacht Invader 32m - New Port, FL

- Well maintained thirty six meter yacht christened in the nineteen fifties
- I maintained all food stores and prepared all meals for guests and crew on board
- White linen service was required for the guest
- The Invader traveled much of the California coast and down into Mexico.
- When the yacht was docked I worked as a deck hand, my responsibilities included wash downs, varnish work, assisting in the engine room, carpentry and bilge work.

Apprentice, 06/1983 - 04/1986

Ritz Carlton, Laguna Nigel Hotel and Resort - Laguna Nigel, , CA

- At this acclaimed resort in southern California I completed a demanding apprenticeship as well as my culinary studies at Orange Coast College
- Receiving accolades from my instructors and chefs alike.
- Required to successfully master all departments. Baking pastries breads, breakfast cookery, Grade Manger, grill, sauté, expediter, catering, sanitation even dishwasher.