

STUART ANTHONY

Resume Received

Interview Availability

LinkedIn

PROFESSIONAL CHEF

- Experienced sole chef who constantly delights guests aboard with tasty, well-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 the United States are all options for the guest.
- Always eager to serve up any fresh catch at a moment's notice, and always provisioning the best farm-to-table ingredients whenever available.
- With years of experience as a chef aboard yachts and in restaurants, this chef has gained 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 guests who have special dietary requirements, be it lactose intolerant, vegan, vegetarian, low-fat, gluten-free, or the desire to eat healthy, this chef has the skill set to accommodate.
- Gratification and satisfaction are the lasting impressions.

EXPERIENCE

Sole Chef, 12/2024 - Current

Nina Marin 30m MY - Nassau, Bahamas

- Administered galley operations on 30-meter vessel, overseeing provisioning and menu planning. With amazing time-management skills.
- Prepared meals for four crew members and six guests, including breakfast, Lunch, appetizers and three-course dinners.
- Received accolades for exceptional culinary creations across diverse cuisines.
- Demonstrated proficiency in Persian, Asian, Italian, Mediterranean, and Mexican dishes.
- Developed tailored menus addressing dietary needs and guest preferences.
- Ensured compliance with health and safety standards during food preparation and storage.
- Managed thorough cleaning of galley and grill before and after trips.

Sole Chef, Steward, Deck Hand, 04/2023 - 10/2023

Northern Dream 26m MY - Seattle, Washington



CONTACT

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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.

WEBSITES, PORTFOLIOS, PROFILES

- <http://linkedin.com/in/stuart>
- yachtchefstuart.com

- Exciting opportunity to successfully work multiple positions Sole Chef, Deck Hand and Steward.
- Two crew members and six guests. Serving breakfast, lunch and a three course dinner.
- The captain and guest were impressed with the delicious, well-presented food, a level that the yacht had not witnessed prior to my coming on board.
- I took on the responsibility of deckhand, setting crab pots and setting up fishing gear for halibut fishing.
- Was responsible for docking, tying the boat up, power and water hookup, driving the dinghy, setting the anchor, and more.
- Successfully managed complete turnarounds in 24 hours.

Sole Chef Expedition Vessel Northern Song 28m MY, 05/2022 - 10/2022

Alaskan Sea Adventures - Petersburg , AK

- Provisioned and prepared meals for eight-day charters on 87-foot expedition vessel.
- Prepared breakfast, lunch, appetizers, and three-course dinners from scratch.
- Highlighted Alaskan seafood caught during charters, including king crab and sockeye salmon.
- Managed steward work while assisting with lines as needed.
- Engaged with guests in open galley environment, enhancing overall experience.
- Baked desserts, pastries, and sourdough bread to complement meal offerings.
- Facilitated 48-hour turnarounds to ensure seamless charter operations.
- Served up to ten guests with a focus on high-quality dining.

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 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.

LANGUAGES

Fluent English Some Italian/Spanish

EDUCATION AND TRAINING

Associate of Arts, Culinary Degree , 05/1987

Orange Coast College - Costa Mesa, CA

Associate of Arts, Apprenticeship , 05/1987

Ritz Carlton - Laguna Niguel, CA

Mixologists , 02/1979

International Bartending Institute - Atlanta, GA

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.
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PERSONAL INFORMATION

- U.S.A. Passport Current till 01 March 2031.
 - Current , U.S.A. Drivers license, Current till 2 September 2032.
 - TWIC Card Current till 12 September 2032.
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CIRTIIFICATIONS

- ENG1 Current till 08 September 2026
- STCW Current till 22 February 2029

- 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 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 guests 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 guests 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.

- COVID Vaccination, Received booster shot on December 2022.
- Blue Oceans Ships Cook Assessment for Chefs, Certification Completed 23 October 2023.
- High Field Level 2 Award in Food Safety at Sea Completed 9 November 2023.

REFERENCES

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- Captain Dale Plum +1(773)259-2900
- Captain Dennis Rodgers Expedition Vessel Northern Song +1(907)518-0505, Captain@yachtalaska.com
- Captain Joe Mozzarella MY Edison + (561)309-6577,
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- Cindy Cogburn, Owner Pisgah View Ranch, PH +1(808)754-7229,
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- 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.

- 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

- 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.
- The first Key West restaurant to establish a farm and ocean to table practice.
- Albeit local carambola, bread fruit, or fresh seafood supplied by the island's fishermen.
- 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
- Serving dishes from the Americas ie Caelian, Jamaican, Argentine, Creole etc
- I started as chef tournant and became chef with in my first year of employ.

Sole Chef, 08/1986 - 03/1988

Yacht Invader 32m - New Port, CA

- 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.