



TIFFANY STOUT

CHEF

PERSONAL PROFILE

I am a formally trained French chef with culinary experience ranging from casual to Michelin-level restaurants. My passion for culinary arts is inspired by the food I make and my ambition to create new cuisine. I have a high commitment to excellence and am poised to make a significant impact on those I have an opportunity to serve.

EDUCATION

Le Cordon Bleu Paris, France	Oct. 2023 – Sept. 2024
Diplôme de Cuisine	
The University of Alabama Tuscaloosa, AL	Aug. 2019 – May 2023
B.A. Communication Studies	
Minor: General Business	
Member of Alpha Phi Beta Mu Fraternity	

EXPERIENCE

Maritime

Bella Vita – Private/Charter | 29m | Sole Chef

March 10, 2026 – Present

- Full-time chef for Bahamas charters for 5 crew and 10 guests.
- Overseeing all provisioning, inventory, expense budgets and accommodation of specific dietary requests.
- Responsible for galley management and cleanliness.
- Executing daily high-volume meal services from casual to fine dining.
- Creating custom theme, season and special occasion menus guests.

Maritime

Jetstream - Private | 40m | Relief Chef

February 9 – March 1, 2026

- Prepared daily breakfast, lunch, snacks & dinner for 7 crew and 10 guests.
- Curated daily menus based on guest preference and dietary restrictions.
- Provided additional weekend meal prep for guests and crew.
- Assumed daily watch duties as needed.

Maritime

Second Star - Private | 26m | Relief Chef

January 12-19, 2026

- Provided provisioning and menu planning for one full week of meals.
- Daily meal preparation for brunch, hors d'oeuvres and dinner.
- Maintained galley cleanliness and organization.
- Assisted on deck with morning duties and operations.

Cook I

Pier Sixty-Six | Calusso & Pier Top | Ft. Lauderdale, FL

April 2025 – November 2025

- Lead of hot appetizers and garde manger stations.
- Managed of daily inventory restocking and usage count.
- Trained incoming staff to reinforce productivity and kitchen workflow.

PERSONAL INFO

Location - Ft. Lauderdale, FL
+1 (850) 570-0782
tiffany@bonappetiff.com
www.bonappetiff.com
Primary Language - English
Single
Non-Smoker
No Tattoos

MARITIME CREDENTIALS

STCW Basic Training
Level 3 HACCP Certified
ENG1 Seafarer Medical Certified
Food Safety & Sanitation Certifications

KEY SKILLS

- ❖ Trained French Chef
 - ❖ Advanced Cooking Techniques
 - ❖ Fine Dining
 - ❖ Exquisite Plating & Presentation
 - ❖ Unique Recipe Development
 - ❖ Menu Customization
 - ❖ Time Management Proficiency
 - ❖ Provisioning & Inventory
 - ❖ Staff Management
 - ❖ Detail Orientated
 - ❖ Adaptability to Change
 - ❖ Cuisine Specializations: *French, Mediterranean, Asian/Sushi, Italian, Spanish & American*
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REFERENCES

Brad Osley (954) 849-7782
Jean-Pete Pyper (772) 899-5222