



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

KOJU – Charter | 37m | Relief Chef

July 9-21, 2026

- Chef for Bahamas charter accommodating 8 crew and 10 guests.
- Responsible for all provisioning and current inventory management.
- Reorganized galley arrangement for more suitable efficiency.
- Created special requested theme menu cuisine.

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

March 10 – July 15, 2026

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

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.

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.

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*

REFERENCES

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