

PLANET NINE

To Whom It May Concern,

I am pleased to provide a reference for Stephanie Gravier who served as the Head Chef on board the motor yacht Planet Nine for four years from 22/06/18 to 09/06/22.

Stephanie initially joined Planet Nine as the sole Head Chef and was instrumental in Planet Nines early charter success as a brand new yacht to the charter market at the time, showcasing her culinary talent, dedication and professionalism. After the setup phase she moved into a rotational role but remained our principal head chef.

Planet Nine is an explorer type yacht and Stephanie excelled working in challenging and remote environments where her refusal to lower standards illustrated her adaptability, efficiency and ability to deliver under pressure. She won a prestigious yacht chef competition during her tenure on board. Her culinary versatility and expertise in a wide variety of styles both in presentation and taste, delighted our high-profile guests.

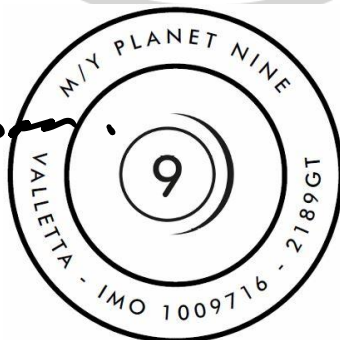
Stephanie continuously pursued excellence, attending training courses in her own time to enhance her skills. She effectively managed the galley department, earning respect from her team. Her professionalism, work ethic, positive attitude, and leadership made her a role model for the wider crew.

We were saddened when Stephanie decided to take time out from yachting, but we wholeheartedly recommend her for any large yacht head chef position where she will undoubtedly excel for any future employer. Her commitment to high standards and her outstanding performance are beyond question.

If you have further inquiries, please feel free to contact me at the contact details below.

Sincerely,

R. Williamson



Rob Williamson
Captain
MY Planet Nine
00447968 725856
captain@yachtP9.com

PLANET NINE



24th July 2022

To whom it may concern,

Stephanie Gravier was employed as Head Chef on *MY Planet Nine* from June 2018 until June 2022. *Planet Nine* is an extremely busy yacht and often runs back-to-back between private use and charters without time in between. This means the chefs need to be extremely well organised to maintain the highest level of food service to guests while prepping for the next charter, including ordering, organising, and storing of provisions.

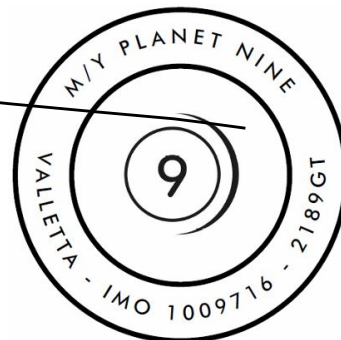
Stephanie's menus and food preparation are of the highest quality, and often the highlight of any charter. I can always rely on Stephanie to win over charter guests. Equally, she has the ability to continually deliver fresh food ideas over extended periods of two or three months. No matter how long guests are on board, they always leave the table feeling that was their best dining experience.

Stephanie was on board with me when COVID-19 first struck while we were preparing for a charter. She was a continual source of support and always willing to do anything to make the charter a success. In crazy and uncertain times, Stephanie is determined to make anything possible.

I wish Stephanie all the best in her yachting career. She will be an excellent addition to any crew, and I look forward to working with her in the future.

Best Regards,
Philip

Best regards,
Philip Atkinson
Captain
MY Planet Nine
+49 17636875543
captain2@yachtP9.com





M/Y TRIPLE SEVEN

Motor Yacht Triple Seven
Indonesia
14th December 2015

To whom it may concern:

This letter will confirm that Stephanie Gravier, passport number 14DV86663 was employed as Head Chef on the motor yacht Triple Seven from 14th September 2014.

TRIPLE SEVEN is a 68 meter super-yacht that maintains a very diverse and intense charter schedule catering to the high-end, luxury charter market and the Owner's personal use exploring worldwide locations.

I have been in the yachting industry for 14 years, for the past 5 years I have acted as Captain and employed many crew members for various positions onboard. Stephanie, without question is the best, most skilled, talented, creative, capable and artistic Chef I have ever worked with.

Throughout our 2014 - 2015 cursing program she continually strived to out-do herself and deliver original, beautifully presented meals for the owner and guests never repeating dishes and always presenting new ideas and recipes.

Stephanie meticulously over saw provisioning of the yacht for 18 crew members and 12 guests. At times catering for dinner parties onboard, Remote Island BBQ's, romantic cliff top dinners at short notice, never failing to deliver fresh produce and innovative dishes that impressed both owner and guests. She did this without problem, always in a positive manner and I felt at ease knowing Stephanie was in charge of the galley department.

In addition to Stephanie being an outstanding Chef, she also has a fantastic positive personality and was adored by guests liked by all guests and crew.

I know that Stephanie will be an asset where ever her next employment takes her. I recommend that you grab this opportunity with both hands before someone else has the chance!

Please feel free to contact me anytime to discuss Chef Stephanie Gravier.

Captain John Maclellan
Motor Yacht Triple Seven
Captain.Mac@Triple7.biz
or
Maclellan14@hotmail.com
Cell: 0044 7525 220 163
Telephone: 0044 131 225 4983



John Maclellan
J. MACLELLAN
MASTER TRIPLE SEVEN
14TH DEC. 2015



M/Y TRIPLE SEVEN

**Motor Yacht Triple Seven
Genoa - Italy
2nd October 2017**

Dear Sir/Madam,

This letter confirms that Stephanie Gravier, Passport number I4DV86663, was employed on board Motor Yacht Triple Seven in the capacity of Head Chef from the 1st of October 2014 until the 1st of October 2017.

Triple Seven is a 68 meter super-yacht that maintains a very diverse and intense schedule, catering to the high-end, luxury charter market and for the Owner's personal use.

Stephanie is without question, one of the most capable Chefs I have ever worked with. Throughout her time onboard she continually strived to out-do herself and deliver original, beautifully presented meals for the owner and guests.

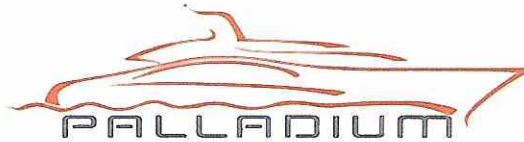
Stephanie over saw provisioning of the yacht for 18 crew members and 12 guests, at times was catering for dinner parties and functions at short notice never failing to deliver fresh produce and innovative dishes that impressed both owner and guests. She did this without problem, always in a positive manner and I felt at ease knowing he was in charge of the galley department.

In addition to Stephanie being an incredible Chef, She also has a charming personality and was well liked by all guests and crew.

I would not hesitate to invite Stephanie back onboard Triple Seven to take up his previous position and know that he will be an asset where ever his next employment takes her.

**Lachlan Holder
Captain
Motor Yacht Triple Seven
Captain@Triple7.biz
Tel: 0061 863 654 082
Thailand Cell: +44 7391 402955**





Georgetown, Cayman Islands

Reference Letter

Stephanie Gravier French Passport 14AC96409

Stephanie Gravier served onboard Motor Yacht Palladium from 14th Aug 2011 to 17th April 2014 in the rank of Sous Chef.

Palladium is a 95m LOA Private Yacht built in 2010 and based in the Mediterranean. During this period we carried out three summer season cruising programmes in the Western Mediterranean.

Whenever the owner is onboard Palladium his Executive Chef will arrive and take charge of the Galley. During these trips the workload in the Galley is extremely high as they will be catering for up to 50 guests and 45 crew/staff.

She has been an invaluable support to the Executive Chef and made a huge contribution to the high standard of catering provided to the owner. She has done her job as a thorough professional, never complaining about long hours or high workload and able to maintain a sense of humour even under pressure.

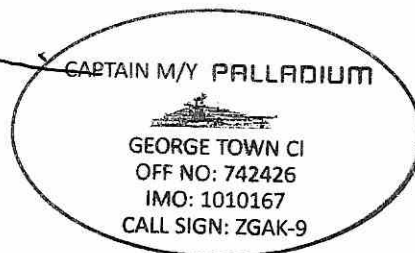
Outside the owner's trips Stephanie has run the catering with one assistant Junior Chef. She was responsible for menus, provisioning, stock control, budgeting, health and hygiene.

The crew food has been varied, nutritious and healthy. Providing for the varied tastes of 32 crew is an almost impossible task but Stephanie has done exceptionally well and the crew are very happy with the food onboard.

She leaves by her own choice. We are sorry to see Stephanie departing Palladium. I would certainly rehire her and I am sure she would be an asset to any yacht needing a Chef.

16/4/14

David Atkinson M.N.I.
Captain
M.Y. Palladium
Vilanova
+34 677 956 051



October 15, 2010

To Whom It May Concern:

I hereby verify, Stephanie Gravier, was employed in the capacity of chef on S/Y Mondango – Alloy Yacht 52 m.

S/Y Mondango is a heavily private/charter used vessel and spent the winter in Caribbean and the summer season chartering in Med.

Stephanie has joined us November 1th, 2009 in La Ciotat. We did cross the Atlantic for the winter charter season. Stephanie has proved he was a good chef, well organized and meticulous. As well, she fit very well with the crew, owners and charter guests.

I am leaving Mondango and want to give a reference in advance to Stephanie. I would be happy to work again with Stephanie on a future project and I can highly recommend her as chef for anyone who wants to employ her.

Yours sincerely,

Captain S/Y Mondango
+33 6 78 77 74 71
mchaverotca@aol.com



MAO

29 October 2009

To Any Future Employer.

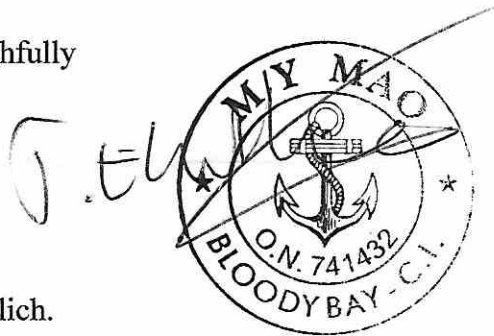
Miss Stephanie Gravier, worked on-board MAO, a 40mtr commercial charter mangusta from 29 May 2009 till the end of her seasonal contract the end of October 2009.

During this season Stephanie spoilt the crew, Wowed and pampered the guests continually. She cooked to a very high standard and the galley was always spotless.

I would recommend Stephanie to any future employer either boat or restaurant, and would defiantly have Stephanie back to work in future seasons.

Please feel free to call or email for a further reference.

Yours faithfully



Captain Tora Ehrlich.

+33(0)615288010

t_m_ehrlich@yahoo.com

5TH AVENUE PARTNERS
23 CORPORATE PLAZA SUITE 242
NEWPORT BEACH, CALIFORNIA 92660
949-717-2800

June 21, 2008

To Whom It May Concern:

Please be advised that Ms. Stephanie Gravier has been employed for the past 14 months in the position of head chef of various corporations under my direction both in Europe and America. Stephanie is a tremendous asset both professionally and personally. She has an incredible work ethic and is willing to exceed any expectations that are placed before her. Her talents are endless and she is one of the most incredible chefs I have had the pleasure of working with.

In the hospitality industry it is very rare that you find someone like Stephanie. She was the employee who was always recognized the most, with only favorable comments by our guests. It was often her that led the rest of the team through difficult challenges. I recognize Stephanie Gravier as an individual with the highest standards when it comes to her employment.

If you should have any further questions please contact me at the above address.

Respectfully Submitted,

Steve Rebeil





Nomade Yachting
by BORA BORA CRUISES

Bora Bora, French Polynesia,
28 february 2007

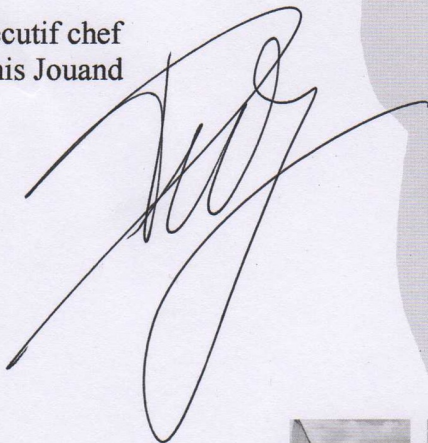
I, the undersigned, Denis Jouand confirm and certify that Miss Gravier Stephanie has been employed by Bora Bora Cruises onboard the luxury cruising yacht Tia Moana from September 2006 to February 2007 in the position of sous chef.

Miss Gravier has consistently showed the utmost professionalism and efficiency during her contract and has contributed to upgrading the service standards in the galley.

I highly recommend to any future employer and must put the emphasis on the fact that she is ready for more responsibilities.

I take the opportunity to thank Miss Gravier for her contribution and to wish her the best in her future endeavours.

Executif chef
Denis Jouand



BORA BORA CRUISES
TU MOANA
Tél. (689) 79 92 97 – Fax (689) 45 10 65
E-mail: info@boraboracruses.com

