

Stephanie Gravier



Nationality: French
DOB: 16th June 1981
Location: Barcelona, Spain
Status: Single
Languages: French, English, Spanish
Visa : B1B2
Mobile: +34 613 060 974
Email: yachtchefstephanie@gmail.com
Portfolio: www.yachtchefstephanie.com

PROFILE

I am a very hard-working and innovative person with 6 years of chef experience in Michelin Star restaurants and 15 years specifically in the yachting industry. In 2019 I won the first prize at the 10th edition of the Monaco Chef Competition. I am efficient, deeply guest oriented, work well in a team and love to keep a good sense of humor while handling stressful situations. My specialties are Mediterranean, Fusion, Asian, Italian, Pastry, and Healthy Cuisine.

PROFESSIONAL EXPERIENCE

MY Bella Vita, 60m Charter
Crew: 15, Guests: 12

Temp Head Chef

June 2022-August2022

- Busy 9 weeks charter, gluten free guests. In charge of creating fine dining menus as well as buffet lunches.
- Cruising through South of France, Italy and Greece.
- Responsible for provisioning, organizing the galley and overlooking a sous-chef.

MY Planet 9, 75m Charter
Crew: 23, Guests: 16

Head Chef

June 2018-May 2022

- New build with finishing responsibilities in the shipyard. Re-design and organise the galley, procurement of galley equipment, fully stocking fridges and training of the sous chef.
- Back to back charters and owner trip with a la carte breakfast, large buffet style lunch and fine dining dinners.
- Organisation and budgeting of travel to very remote and challenging places such as Antarctica, provisioning and menu planning according to specific diet requirements.
- When the boat was not use, I travelled between the Owner's residences and managed all the culinary aspects.

MY Triple Seven, 68m Charter
Crew: 16, Guests: 12

Head Chef

Sep 2014- Oct 2017

- Extremely busy yacht with a very diverse and intense schedule, catering to a high-end luxury charter market with demanding dietary restrictions, such as vegan, vegetarian and gluten-free.
- Preparing a la carte breakfast, buffet lunch and fine dining dinner, all home-made (from bread to ice-cream).
- I was in charge of provisioning (working in remote locations with challenging conditions), menu planning, stock control, budgeting and hygiene.

MY Palladium, 96m Private
Crew: 32, Guests: 40

Sous Chef / Relief Head Chef

Aug 2011- Apr 2014

- MY Palladium was a private yacht cruising the Mediterranean. During owner trips I was in charge of a team of 4 and served a very large buffet for the meals and a few dishes a la carte. Tasks would include planning, provisioning and inventory control for guest trip.
- Outside owner trips I was running the galley with one junior chef. I was responsible for providing varied, nutritious and healthy meals for the crew, provisioning, stock control, budgeting, safety and hygiene.

SY Mondango, 52m Charter
Crew: 9, Guests: 12

Head Chef

Oct 2009- Apr 2011

- SY Mondango is a very busy charter boat with a heavy schedule. While I was on board, I was responsible for all aspects of catering, menu planning for guests and crew, provisioning and stock control. It was a very challenging position as we were constantly sailing and the Guest wanted 5-star food. I offered a large buffet for breakfast and lunch, and 3 course meals for dinner. Everything was made fresh on board.

MY Mao, 40m Charter
Crew: 6, Guests: 10

Head Chef

May 2009- Sept 2009

- During the summer I spent on MY Mao I was in charge of all the meals for guests and crew. I served mostly casual lunch style buffet and fine dining dinner. Responsible for menu planning, budgeting and provisioning.

MY Rebellious, 35m Charter
Crew: 7, Guests: 10

Head Chef

Apr 2007- Jun 2008

- Initially in charge of all aspects of catering plus serving a three-course fine dining meal or buffet.
- After the summer season, I became the owner's private chef travelling with him, focusing on healthy food.

MY Tia Moana, 70m Charter
Crew: 20, Guests: 30

Sous Chef

Oct 2006- Feb 2007

- Working directly with the head chef and in charge of a team of 4 chefs, supervising all the pastry preparations.

Thorton's 2 Michelin *
Location: Dublin

Head Pastry Chef

June 2005- April 2006

- Responsible for all pastry and baking and managing one commis. Bread and ice cream were daily prepared.

Morrison Hotel *****
Location: Dublin

Head Pastry Chef

May 2004- May 2005

- Busy banquet service. Responsible for mise en place, ordering, stock control, hygiene at fine dining level.

La Truffière 1 Michelin *
Location: Paris

Chef de Partie

Sept 2000- May 2003

- 2 years apprenticeship and one-year full time. Appetiser, fish and meat departments.

La Lorraine 1 Michelin *
Location: Paris

Commis Chef

Sept 1998 - Aug 2000

- 2 years apprenticeship, spending 6 months in each section: starters, fish, meat and dessert.

EDUCATION/CERTIFICATIONS

3 weeks – Internship at Nobu restaurant in Perth (2017)

Australia

2 weeks – Intensive Traditional Japanese & Sushi training at Tokyo Sushi Academy (2017)

Singapore

2 weeks – Intensive Thai cuisine training, one on one, at SITCA Institute of Thai Culinary (2016)

Thailand

6 years – BTS/BEP/BAC Pro Culinary Art in France (1996-2002)

France

Driving License, STCW5, Ship's cook certificate, Food Hygiene Level 3, Power Boat II, Certified Yoga Teacher, Diving.

INTERESTS

Kite surfing, Traveling, Yoga, Free diving, Photography and Reading

REFERENCES

MY Bella Vita, Dominic Armistead, Captain, +1 401 662 5672

MY Planet Nine, Rob Williamson, Philip Atkinson Captains, +44 7968 725856 , +49 176 36875543

MY Triple Seven Lachlan Holder & John McLellan, Captains, +44 7727 670960

MY Palladium, David Atkinson, Captain +34 646 95 88 17

SY Mondango, Marc Chaverot, Captain, +33 678777471

MY Mao, Tora Ehrlich, Captain +33 615288010