

ANTHONY BANTOFT

E: everythingchef@gmail.com

P: +1 561 601 10651

Nationality/Passport: Australian

Cayman Islands discharge book

Visas: B1/B2 (expiry-12/10/2022)

Marital Status: Single

License: Full Drivers License & PWC & JWC

Health: Excellent, ENG 1: Expiry Feb 2021

Current Location: Spain



YACHT & WORK EXPERIENCE

63m Charter Yacht 'Motor Yacht' 11.11

Rotational Head Chef

JUNE 2018 – CURRENT

- Exceptional culinary skills
- Vast international repertoire, skillset, and technique
- Excellent attention to detail, hygiene and food safety
- Impeccable personal presentation
- Adapt quickly to change in itinerary

61m Charter Yacht 'Motor Yacht' Lady Kathryn V

Head Chef/Estate Chef

JAN 2014 – JAN 2018

- Training and supervisions of Sous chef
- Plan kitchen operations and daily menu
- Organise significant corporate and gala events
- Accompany the owner and family on private travel

54m Charter Yacht 'Motor Yacht' Keri Lee III

Head Chef

MAR 2010 – DEC 2013

- Silver service
- Create 7-10 course menu
- Working within extreme time constraints
- Maintain customer and crew satisfaction
- Large tender driving
- Assist with guest diving operations

37m Charter Yacht 'Motor Yacht' Shalimar

Chef

DEC 2005 – FEB 2010

- Catering for Guest and crew
- Create 7 – 10-course dinner
- Cater for cocktail parties for up to 80 pax
- Menu planning
- Budgeting
- Large Tender Driving
- Deck work and maintenance

Nemo's Seafood/Bamboo Bar & Grill
Executive Chef/Manager

JAN 2004 – AUG 2005

- Oversee Rosters, ordering and stock records
- Organise functions and catering
- Quality control of Kitchen
- Marketing and promotional campaigns
- Inducting and training of staff across all departments
- Creating menus and margins for success
- Manage day to day operations
- Adhere to strict health and safety requirements
- Engage and negotiate with local suppliers
- Develop policies and procedures

Bay Village Resort
Sous Chef

DEC 2002 – JAN 2004

- Provide training and development for all junior chefs
- Provide creative input into menu planning
- Evaluate food products to ensure consistent quality standards
- Maintain a regular maintenance schedule for all kitchen areas and equipment
- Oversee and assist the kitchen staff in all aspects of food preparation

ZENBU
Chef

SEPT 2000 – NOV 2002

- Participate in the design and layout of the venue
- Review operational performance and make improvements
- Organise equipment and plan for Kitchen
- Onboarding of new Staff
- Project Manage trades in Kitchen
- Develop a menu including a wine menu
- Create policies and procedures for Kitchen
- Contribute to marketing campaign and branding

Union Hotel
Chef

OCT 1997 – SEPT 2000

- Create multiple menus for multiple departments within the hotel
- Catering on and off-site
- High volume functions planning
- Kitchen management including rostering, inventory, specials menu, budgeting, and staff management
- Menu creation and changes each season
- Training junior chefs
- Maintain strict health and safety requirements
- Attend management meetings to drive revenue

75m 'Motor Yacht' Captain Cook Cruises
Chef

SEPT 1995 – SEPT 1997

- Daily operation of Galley
- 5 star dining for 168 passengers
- A la Carte and Buffet style catering
- Stock Control
- Menu planning
- Adhoc requests

CAREER SNAPSHOT

2018 – Current	Rotational Head Chef	Charter Yacht
2014 – 2018	Head Chef/Estate Chef	Charter Yacht
2010 – 2013	Head Chef	Charter Yacht
2005 -2010	Chef	Charter Yacht
2004 – 2005	Executive Chef	Bamboo
2002 -2004	Sous Chef	Bay Village
2000 – 2002	Executive Chef	Zenbu
1997- 2000	Chef	Union Hotel
1995 – 1997	Chef	Charter Yacht

CUISINE

Halal	American
Celiac	Mexican
Vegan	French
Vegetarian	Spanish
Keto	Japanese
Asian	Indian
Italian	Moroccan
Greek	Russian

QUALIFICATIONS/ TRAINING

Chef Apprenticeship – TAFE – 4yr	Level 3 Food Hygiene
Chef cookery College – 2yr	Dive Masters Certificate
STCW 95	E.F.R – Emergency First Response Certified CPR/ First Aid
Ships Cook Certification	MCA Yacht Rating Certificate "up to 3000gt"

AWARDS

- Antigua Charter Yacht Culinary Contest 2009 – 1st, 2nd & Best overall
- B.V.I.- Yacht Show 2009 Culinary Contest - Two 1st & 2nd place
- Finalist, Excellence In-State Tourism Award 2005
- Silver Medalist State Culinary contest 2004
- Finalist Best Restaurant Metropolitan Area 2001
- Restaurant Of The Year Award 2000

PUBLISHED ARTICLES

- The SuperYacht Life – Interview sea life
- Yacht Essentials – Interview charter chef
- City Life Magazine – Interview charter chef
- Degustation Dining – Interview Charter life
- The List Magazine – Interview Yacht Chef
- Triton Magazine - Interview Yacht Chef

REFERENCES – *Upon Request*