

STUART JAMES DUFFIN



HEAD CHEF

DETAILS

✉️ stujames.macduff@gmail.com

👤 South African | British | B1/B2

👁️ chefstuduffin.com

👫 Married

🌀 7 Years Yachting Experience

PERSONAL PROFILE

Applying my knowledge of world cuisines and my understanding of the high-end yachting environment, to create experiences that help set the tone for successful trips

Constantly striving to grow my knowledge and learn new techniques and challenging myself and my teams to try implement the latest trends onboard.

My experience has put me in a position to cook for some of the world's most influential people. Cooking guests an endless variety of global cuisines, gastronomy and most dietary concerns.

I strive towards a galley that is always professional, calm, friendly and most of all approachable.

EDUCATION

COOKING
South African Chefs Academy
Food & Hygiene lvl 3
Diploma City & Guilds Professional
Cookery and Patisserie

TERTIARY
Diploma Entrepreneurial Essentials
(Harvard Business Online)

SCHOOL
Woodridge College 2010

SKILLS

| Professional

Attention to Detail
Controlling Expenses
Enhancing Quality
Managing people
Verbal communication

WORK EXPERIENCE

HEAD CHEF 111m MY LEVAITHAN | JUL 2025 — CURRENT

New build to Rocinante fleet. Moved to Leviathan the bosses new yacht to help set up through the build phase then to be ready for the team and the boss to join us:

- Provide advice on final galley design and systems.
- Create new documents vessel appropriate to meet HACCP, MARPOL and industry standard practices
- Draw up SOPS and create a safety platform for the galley operations.
- Ordering all equipment and stores to set the boat up ready for launch and onto guest ready operations.
- Heading up the recruitment side for the fleet in an ever-growing environment. While assisting with other fleet shore-based projects.
- Work on menus and rosters for upcoming trips and events.

HEAD CHEF 73m MY GAME CHANGER | JAN 2024 — JUL 2025

Game Changer is the support vessel to Rosinante fleet. The vessel holds 10 Guests and 20 crew on a extremely active live-aboard program with the highest culinary expectations:

- Deliver guest quality dining for 30 people at every service, the quality is to be the same for Owner, guests as well as crew. Making sure each plate reflects the same uncompromising attention to detail, creativity and consistency.

STUART JAMES DUFFIN

| Technical

Microsoft Word

Microsoft Excel

Photography

Videography

Drone operation

Adobe Photoshop

Adobe Lightroom

C E R T I F I C A T I O N S

YACHTING

STCW

ENG 1

Security Awareness

Crowd and Crisis

Ships Cook

COOKING

SA Chefs Academy Diploma

Food & Hygiene lvl 3

Diploma City & Guilds Professional

Cookery

WRITTEN REFERENCES &
FOOD PICTURES ON
REQUEST OR ON MY W
EBSITE:

chefstuduffin.com

- To be able to thrive in both intimate fine dining settings and high energy collaborative events with sister vessel, creating everything from innovative street food ideas to multi-course tasting menu experiences.
- World cruising itinerary, adaption to provision I remote locations, showcase creativity with available produce and maintain the same standards.
- Manage full galley operations. Train and mentor junior chefs to maintain fleet wide goals and self-promotion.

PRIVATE CHEF

STUCOOKS | JUL 2023 — CURRENT

Working private function of 10 to 30 people in Auckland, New Zealand. Providing restaurant quality meals to canape functions for high wealth individuals

PRIVATE CHEF

Private Estate | OCT 2021 — JUL 2023

Working for a family in Auckland, New Zealand. Providing restaurant quality family style meals for the family, as well as lunch and dinner parties for friends.

- Restaurant quality family style meals
- A La Carte Dinner Parties
- Menu planning for diets and Crohn's
- Provisioning for the estate

HEAD CHEF

116m MY ULYSSES | OCT 2018 — OCT 2021

Ulysses being a world cruising mega yacht has allowed me the opportunity to circumnavigate the globe. It is an extremely busy program with back-to-back trips throughout the year. Running a rotational team of 8 chefs, catering for 42 crew and providing world class food to 32 guests:

- Providing high end cuisine at an extremely demanding volume, often in remote locations.
- High-end 15 course buffets
- Michelin level A La Carte
- Adapting to a large number of ever-changing scenarios from guest numbers to dining locations while being able to maintain the highest standard
- Remote location provisions and logistics to have the best quality ingredients
- All galley invoices and accounts

SENIOR SOUS CHEF

116m MY ULYSSES | MAR 2018 — OCT 2018

Working closely with the head chef to fully set up the galley, from equipment to operational systems. Once operational in June 2018 we worked to create menus and an environment that promoted the best for guest experience.

- Assisting head chef in menu creation
- Running all café style breakfast for guest onboard
- Helping with stock takes, orders and assisting any of the other chefs
- Recipe research of any dishes that the owners or guest had asked

STUART JAMES DUFFIN

REFERENCES

John Brining

MY ULYSSES

Captain

T: +447741645051

Kayleigh White

MY BLUSH

Chief Stew

T: +447917476073

Matt Callaway

MY BLUSH

Captain

T: +33610733712

E: captain@my-blush.com

Steve Wilkinson

MY NIRVANA & MY ANASTASIA

Head Chef

T: +642108689340

E: wilko_steve@hotmail.com

Digby Berriman

MY ANASTASIA

Chief Officer

T: +33646770075

E: digby.berriman@gmail.com

Cedric Castro

AGS

Managing Director

E: castro-c@mobilitas.org

Martin Stammberger

MY MEANTIME

Captain

E: martin.stammberger@gmx.de

us to recreate from their favorite restaurants.

HEAD CHEF

50m MY BLUSH | APR 2017 – NOV 2017

Seasonal position, extremely busy back-to-back charter vessel.

- I managed the vessel under tight budgets.
- Worked to a level that left the charter guest extremely happy and complimentary.
- Predominately doing buffet breakfast and lunches with six to eight course tasting dinners.
- Responsible for yachts provisions and accounts.

SECOND CHEF

90m MY NIRVANA | MAY 2015 – MAR 2017

Busy dual season private yacht moving between the Med, Maldives and Dubai.

- Worked closely with the Head Chef to create large buffets for all guests
- Constantly assisting the Head Chef with provisions, menus and stock rotations.
- Helping the third chef to manage with crew food when needed

CREW CHEF

82m MY ANASTASIA | MAY 2014 – MAY 2015

Busy dual season private yacht moving between the Med, Maldives and Dubai.

- Cooking for 25 crew
- Assisting in prep for guests as well as guest service
- Menu creation and stock rotation.
- Galley, stores and cold room upkeep.

EXTRA

PHOTOGRAPHY

I have used my skills to be able to provide the service of photography for guests onboard. From creating backdrops, photos and full edit in photoshop and lightroom

WORK EXPERIENCE CONTINUED

PRIVATE CHEF

VILLA CAPE TOWN | JAN 2014 — MAR 2014

Villa owned by family used to cater for family and business functions:

- Catering for any between 10 and 30 people
- Buffet breakfasts, high-teas, and three course lunch and dinner parties.

SOLE CHEF

32m MY MEANTIME | APR 2013 — OCT 2013

Mediterranean based private yacht used at maximum capacity at all times.

- Cooking for 5 crew and 25 guests.
- Responsible for meal plans, diet plans, provisions as well as serving guests

STUART JAMES DUFFIN

CHEF DE PARTIE

12 APOSTLES HOTEL & SPA | DEC 2011— NOV 2012

Regarded as one of the best hotels in South Africa. Offering an endless variety of cuisines in a number of different restaurants around the hotel. All food came from one single kitchen.

- Managing the hot section
- Cooking and plating for up to 4 restaurants at any given time
- Catering for large wedding function of up to 200 people

BACKGROUND DETAILS

I grew up in a small town in South Africa called St Francis Bay. Once I finished school I moved up to Cape Town, to pursue my career as a chef. I studied at the South African Chefs Academy. After graduating, I started my apprenticeship at 12 Apostles Hotel. In a short time I was offered a full-time position. A year later I was then offered a job on a yacht from a close friend. I have continued my career in this industry with the goal of learning, adapting and reaching the top of the industry.

I have a passion for filmmaking, photography and music. I will never shy away from places that help me expand my passion for food and allow me to challenge myself

STUART
JAMES DUFFIN
