



## CHEF VICTORIA DAVIS

Professional Private Chef

Culinary Degree / Ecole Hotelier De Toulouse, France.

**Phone:** (646)-404-0247

**Website:** [www.chef-victoria-davis.com](http://www.chef-victoria-davis.com)

Seeking land-based or luxury yacht placement as Private Chef

### PROFILE:

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10 years of fine dining restaurant experience working for many well-known and prestigious Chefs: **Chef Jean Georges Vongerichten, Chef Alain Ducasse, Chef Alex Guarnaschelli and Chef Anne Burrell**, to name but a few... has enhanced Chef Victoria Davis's ability to provide you with an inspired culinary experience, directly transferable to your home.

Her passion for food really comes down to CARING,  
and in a Private Chef capacity, translates to glorious food prepared YOUR way,  
with HER Skills, in your household... Con Amore'

**NOTE:** Diverse experience in the hospitality industry i.e. having held positions as;  
**Assistant General Manager, Food Server, Head Bartender/Mixologist, Line Cook and Sous Chef**, has also developed Chef Davis's ability to have good communication skills, take direction well, provide consistency in her food preparation, recognize quality and value, maintain the highest degree of cleanliness, keep careful and efficient accounting, BE Disciplined and know how to present herself as a "Top Tier" culinary professional at all times.

Further, she has completed comprehensive domestic staff training with Coastal Domestic Staffing that will ensure proper conduct and respect for privacy in your home environment.

**Noteworthy:** PIERRE'S Restaurant Bridgehampton New York - Seasonal 6 years  
[www.pierresbridgehampton.com](http://www.pierresbridgehampton.com)

Pierre's unique location on Main Street Bridgehampton is in the heartbeat of the Hamptons. This is where Pierre Weber, a 5th generation baker, made his nest, sharing his vision of an elegant, chic yet casual establishment with the support of the sophisticated and Euro friendly New Yorkers and Hampton locals. Hip, classic and festive from day one, Pierre's restaurant served as a constant inspiration to Chef Victoria Davis and has honed her professionally as a French Country BISTRO specialist.

**Summary:**

So WHY Chef Victoria Davis...

Coastal Domestic Staff regards Chef Victoria Davis as highly employable. Chef Davis has served since 2013, on a seasonal basis on many private estate properties in the Hampton's and she is a talented, dedicated well rounded food service professional who will perform to your households need and standards without issue.

She is a well- travelled, enthusiastic, outgoing and drama free individual who works well under pressure, follows direction, and performs with a high level of dedication to her position.

Moreover, I have personally conducted her comprehensive Domestic staff training and hold her in much esteem. I am confident that Chef Victoria Davis would be a valuable addition to any household as a Private Chef.

Debrina Woods  
Coastal Domestic Staffing  
772 999 5757

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**Proficiency in:**

- French Traditional and BISTRO Cuisine
- Italian /Authentic Florentine
- Mediterranean
- American
- Mexican
- Asian
- Vegetarian
- Comfort foods
- Hors d'OUEVRES / Entertaining
- Bartending
- Food and wine pairing
- Experienced in many service styles; Plated, formal, buffet, Family style etc

**PERSONAL STATS:**

- US Passport Exp. 2028
- Non-Smoker
- No Tattoos
- Clean Driver's License
- Own Transportation
- Excellent Health
- Languages: English, French and Spanish
- **Current Location:** Fort Lauderdale
- Willing to relocate.

**CERTIFICATIONS**

- Culinary Arts Degree
- Super Yacht Chef Academy
- ENG 1
- STCW,
- PDSD,
- Food Safety
- HABC 2
- RYA Powerboat Level 2