



Contact

mysailcook@gmail.com

+590 690 29 27 05

www.mychefcook.com

Portfolio : www.mychefcook.com/yachting

Current location : Guadeloupe

Nationality : French

Health : Occasional smoker

No tattoo

Languages

- French
- English
- Créole
- Spanish

Soft – Skills

- Strong communication skills
- Highly autonomous and disciplined
- Team spirit and group cohesion
- Emotional control
- Physically active and resilient

Interests

- Nutrition & healthy cooking
- Amateur skipper
- Long-distance swimming
- Windsurfing, kitesurfing
- Spearfishing & fishing

References

- Eileen Sailing Yacht**
+33 6 26 33 42 99
- Villa prestige Antilles**
+590 6 90 47 66 99
- Villa Boubou**
+590 6 90 62 05 05
- VAIMITI S/Y**
yachtvaimiti30@gmail.com

Thibault BARBAFIERI

Chef – Deckhand

Professional Summary

Experienced luxury private chef with fifteen years of international culinary experience across France, Australia, Switzerland, and Caribbean. Founder of CHEFCOOK, a leading private chef service in Guadeloupe for high-profile clientele. STCW/Deckhand certified with background in onboard culinary service, provisioning, and guest experience on yachts (sailing and motor).

Professional Experience

- Summer 2025 – Chef on VAIMITI – 40meters S/Y – Greece
- Since 2015 – Private Chef & Owner – CHEFCOOK (Guadeloupe)
 - Founded and operate a high-end private chef business
 - Gastronomic experiences on land and at sea
 - VIP clientele : ministers, celebrities, NBA players...
 - Yacht dining services, beach diners, and retreats
- Since 2015 – Culinary Consultant & Trainer
 - Menu creation, cost control, supplier management
 - Kitchen and service team optimization
 - Notable missions and openings :
 - Pierre & Vacances (Martinique)
 - MOZ Coffee, Ti Sucrier, NEO (Guadeloupe)
 - Monchef (Marseille)
- Events Highlights:
 - Nov 2022 – Signature menu at Châteaubriand – Route du Rhum (Saint-Malo, France)
 - Oct 2021 – Guest Chef, Mirazur*** Michelin (Menton)
 - Sept 2021 – Guest Chef, Pierre Gagnaire*** Michelin (Paris)
- Previous Chef Positions:
 - Iguane Café (Guadeloupe) – Head Chef
 - La Villa Madie*** Michelin (France) – Demi Chef de Partie
 - Bentley (2 Hats – Australia) – Demi Chef de Partie
 - Catalina, Fin's Seafood, Berardo's (1 Hat – Australia) – Chef de Partie
 - La Taverne Evolénarde (Switzerland) – Sous Chef
 - Le Vieux Castillon**** (France) – Chef de Partie
 - La Villa Gallici**** (France) – Chef de Partie
 - L'Oasis ** Michelin (France) – High National Degree

Yachting & Navigation Experience

Deckhand / Onboard Chef (2009–2025)

Roles as chef, crew, skipper on catamarans, monohulls & motor yachts

Destinations : Guadeloupe, Les Saintes, Marie-Galante, Corsica, Elba, Capri, Côte d'Azur

Crew for Voiles de Saint-Tropez (2021–2024)

Aboard Eileen 1938 classic yacht

Certifications :

STCW (CFBS) – Basic Safety Training

CSS – Ship Security Certificate

Valid Seafarer's Medical Certificate (until 03/2027)

Deckhand Certificate – May 2025

BNSSA – Coastal Lifeguard & Water Safety Certification

Awards & Media

- Yacht Club of Monaco International Culinary Competition – **Winner 2021**
- Top Chef France – **Season 9 – 2018**
- La Chaîne des Rôtisseurs – **Best Young Chef Guadeloupe, 2015**
- CDR – International Final – **11th Place Hungary, 2015**
- METRO/EHP Culinary Trophy – **Winner 2011**

Education

High National Degree in Hospitality & Culinary Arts

EHP Aubagne, France (2010–2012)

Baccalaureate in Hospitality & Restaurant Management

Marseille Bonneveine (2007–2010)