

Britteny Terry

Private & Personal Chef

✉ btthechef@gmail.com | ☎ 786-505-3988 | btthechef.com | @btthechef
Miami, FL | Open to Travel & Live-In Opportunities

PRIVATE CHEF PROFILE

Creative and versatile chef with over 10 years of experience across private households, luxury retreats, and fine dining. Skilled in crafting **personalized, family-style menus** and themed events with seasonal, market-driven ingredients. Known for professionalism, discretion, and creating warm, memorable culinary experiences.

ServSafe Certified | Culinary Arts A.S. | Wellness & Event Dining Expertise

CORE SKILLS

- Personalized & Family-Style Meal Planning
 - Seasonal & Market-Driven Cuisine
 - Baking & Pastry | Creative Plating | Global Flavors
 - Wellness & Post-Surgery Nutrition Meals
 - Themed Events, Pop-Ups & Private Parties
 - Kitchen Organization & Inventory Management
 - Staff Training & Team Leadership
 - Menu Design & Recipe Development
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CULINARY EXPERIENCE

Raquel the Label – Fashion Week Atlanta — Atlanta, GA
Private Chef | Oct 9–12, 2025

- Live-in private chef for designer and crew; prepared daily breakfast, lunch, and multi-course dinners.
- Hors d'oeuvres for model fittings and event guests.
- Managed menu planning, sourcing, setup, and service with discretion.

Arlo Wynwood (Seasonal) — Miami, FL
Seasonal Sous Chef | Dec 2024 – May 2025

- Managed menu planning, ordering, and prep; supervised staff.
- Oversaw catering for BEO events and private dining.

Private Kids Birthday Party – Lilo & Stitch Theme — Disney Key West Estates, Orlando, FL
Personal Chef (One-Day Event) | Oct 1, 2024

- Themed culinary experience for 10 children and 6 adults.
- Tropical, playful menu with engaging presentations.
- Full setup, service, and cleanup for private party.

McSeagulls Restaurant (Seasonal) — Boothbay Harbor, ME
Seasonal Chef | May 2024 – Oct 2024

- Multi-station training; cold station standardization; menu refinement.

Private Family Gathering — Homestead, FL
Private Chef (One-Day Event) | Feb 15, 2024

- Creole-Trinidadian fusion menu for 6 family members.
- All scratch cooking; fresh garden vegetables.
- Full on-site prep, service, and cleanup.

Ulet Philly Cheesesteak Food Truck — Miami, FL
Head Chef | May 2023 – May 2024

- Weekly menus, prep, and ingredient sourcing.
- Staff training and inventory management.

Just Julie Pop-Up — Miami & New York
Seasonal Head Chef | Jan 2023 – Jul 2023

- Menu production and daily food deliveries; trained unskilled team.

Collective Retreats (Seasonal Glamping Resort) — Governors Island, NY
Chef de Cuisine | Oct 2022 – Jan 2023

- Rustic, upscale menus; nightly service oversight; farm-to-table focus.

Izaak Walton Inn (Seasonal) — Essex/Kalispell, MT
Seasonal Chef | May 2022 – Oct 2022

- Daily menu planning and execution for staff and guests; high-volume prep.

Foo Society — Miami, FL
Private & Event Chef | Ongoing

- Client-specific dietary meal prep, children's culinary classes, event menus.

Time Square Edition Hotel — New York, NY
Chef | Oct 2019 – Mar 2020

- Overnight food service; breakfast items, baked goods, VIP in-room dining.

(Earlier experience available upon request)

EDUCATION

Associate of Science, Culinary Arts
Auguste Escoffier School of Culinary Arts — Boulder, CO | Dec 2019

High School Diploma
Spruce Creek High School — Port Orange, FL

CERTIFICATIONS & AFFILIATIONS

- ServSafe Food Handler Certified
- Foo Society Chef Mentor, Miami, FL
- Monster.com Diversity Leadership Graduate
- SCADDY Awards Nominee — Advertising Design