Susan Stitt ACS
Portfolio Cuisine







Over a period of 30 years Susan Stitt ACS has worked 2 careers. One, in the international film and commercial industries, as a Cinematographer/Director, and 2: owning restaurants, private chef work, and food writing and consulting

.

Susan co- owned the two chef's hat awarded restaurant POND in Sydney Australia, which won an unprecedented 2 chefs hats in its first year of operations, launching the careers of Guillaume Brahimi and Peter Gilmore. Both chefs ranked the top 10 Australia's 5 top currant chefs.

She has contributed to the LA Time's food section and has appeared in Vogue Australia. And has just completed EATING INN Series 3 as Director/Director of Photography and lead writer. The series focus’s on leading chefs cooking in the finest restaurants in the best hotels in the world. Her research and knowledge had her traavewlling globally.

She is currently in France researching and writing the biography of Eugenie Brazier, the only woman in the world to hold 2 x 3 Michelin stars to this day. Making her the most prestigious female chef globally.

Susan is no 7 of 10 female cinematographers in Australia with her accredited letters ACS being behind her name, and has been awarded 12 plus GOLD SILVER and BRONZE awards from 2017 -2026 for the Australian Cinematographer Society awards for excellence.

After shooting for the best directors in the world in beauty, cars, and lifestyle, she moved to directing and has directed and shot her many jobs globally.

Clients: VOGUE, Ritz Carlton, Mandarin Oriental, KFC, Hungry Jacks, Delicious magazine, Taste magazine, Vogue Australia, Hungry Jacks, Jaguar, Westfield, Mercedes, Ford USA, Chrysler, Hyundai, Honda, Subaru, Lexus, De Beers, UBER, Samsung, Macdonald's, Nescafe, Qantas.

























"pure food, is pure feeling. It brings density to reason, and order to chaos“

Fresh. Pure. Essential. Unique. Sustainable. Feel. Taste. Process. Detail. Colour. Flavour.

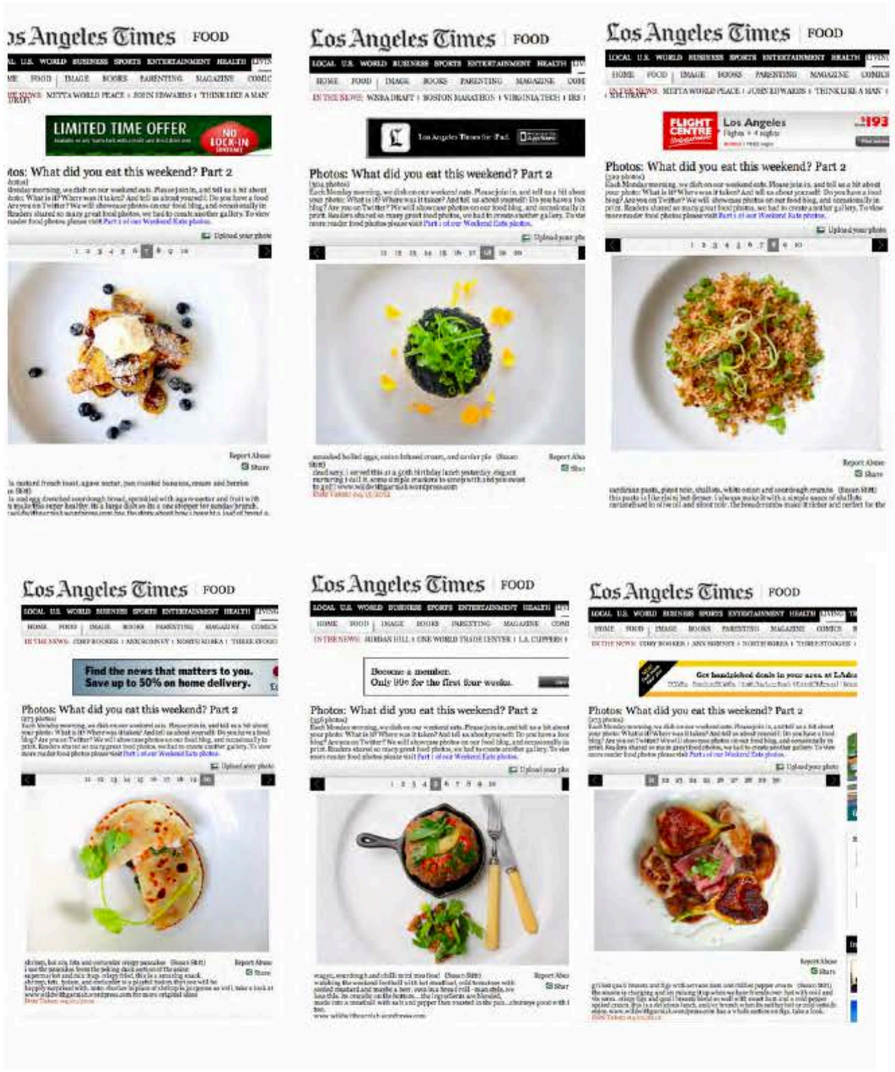
I know what tastes great when put together. I see food as elements coalesced with personality.

Collects of experiences, and knowledges.

Memories. Futures. Nows. Loves. Tragedies. Joy.

It is always a story. A provenance. A construct of who we are.




Los Angeles Times | FOOD
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The Busy Life
It's a Wrap
Susan Stitt often caps a day of working on a film and feeding its crew by making dinner for four.
ENTERTAINING
IN THE SWIM
BIG FISH
Chef Guillaume . . . his char-grilled beef tenderloin with Paris mash and Merlot sauce, above left, is a minimalist masterpiece.
DIGEST
EAT OUT
TERRY DURACK

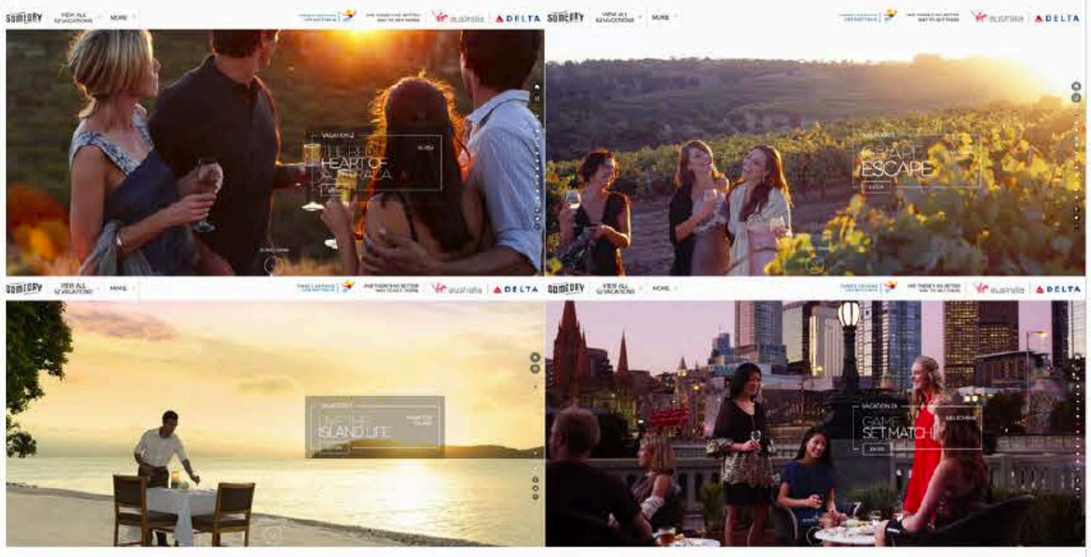

credits roll . . . Susan Stitt relaxes (at last) in hostess mode; table pieces readied for a late-summer seafood meal; refreshing rhubarb, mint and vodka slush (set before Susan Baird's Portace Bonnard); a salad of grilled scallops and asparagus.

AUSTRALIAN TOURISM CAMPAIGN














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