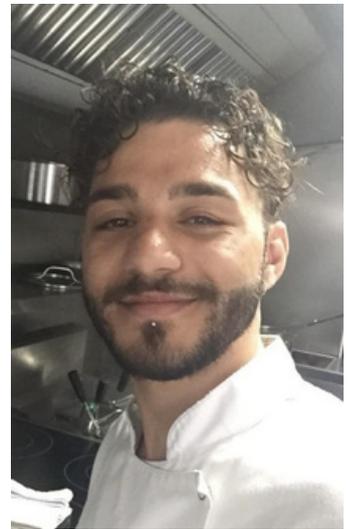


VINCENZO

PROFESSIONAL SUMMARY

I am a talented and experienced chef with a strong ability to create balanced dishes using seasonal ingredients. Passionate about innovation and creativity in the kitchen, I am always looking for new techniques and flavours. I enjoy working in a dynamic environment and building a positive and respectful team spirit. Always eager to learn and improve, I stay up to date with the latest culinary trends to bring fresh ideas to my cooking.



WORK EXPERIENCE

• **VanderValkBarcarola.** Apr/2025- Oct/2025 (ES)

Head Chef of the Summer Tapas Bar at the hotel. In this role, I was responsible for designing and curating the seasonal menu, ensuring a balanced and innovative selection of dishes that aligned with the hotel's culinary standards. Additionally, I developed and introduced daily specials, showcasing creativity and seasonal ingredients. My responsibilities also included overseeing inventory management, optimizing stock levels to minimize waste while ensuring efficient service.

• **Ricca Pizzeria.** Nov/2024-Feb/2025 (Sevilla, ES)

Chef responsible for leading the Omakase experience, guiding guests through each pizza course with detailed explanations about the ingredients and techniques used. I ensured an engaging, informative experience by answering questions and providing insights that enhance the overall dining experience.

• **Vander Valk Beveren.** Mar/2024-Oct/2024 (BEL)

I worked as a chef de partie in a steakhouse restaurant at this four-star hotel in Belgium.

• **Castello di Limatola.** Nov/2023-Feb/2024 (Naples, IT)

Chef de partie for event catering.

• **Bianchi.** Jan/2021-Sept/2023 (Bristol, UK)

As a Sous Chef in this independent local Italian restaurant, I had the opportunity to create dishes in a very open-minded and creative environment.

• **Bosco Restaurant.** Aug/2019-Mar/2020 (Bristol, UK)

Chef de partie in an Italian restaurant.

• **The Ox.** Sept/2018-Jul/2019 (Bristol, UK)

Chef de partie in a steakhouse restaurant.

• **Gio & Posit.** Mar/2018-Sept/2018 (Barcelona, ES)

I held the role of Sous Chef during this season at an Italian restaurant in a coastal town near Barcelona.

SKILLS

- Responsible and reliable, able to make decisions under pressure.
- Strong knowledge of hygiene and food safety standards
- Highly organized with excellent time management skills.
- Effective communicator with the ability to provide clear instructions.
- Empathetic and supportive team player.
- Skilled in a variety of culinary techniques and cooking methods.
- Creative and innovative in menu development
- Experienced in baking and pastry techniques.
- Proficient in grilling and barbecue methods.

LANGUAGES

Italian
English
Spanish

EDUCATION

Cooking Diploma, 09/2009-06/2014
Hotel, Restaurant and Catering school
IPSART- Piedemonte Matese (Italy)

- **Aquila Restaurant.** Nov/2015-Feb/2018(Bristol,UK)

I began my journey at this restaurant at a young age, where I gained experience as a chef the part across different sections. This allowed me to develop my skills, ultimately leading to the role of Junior Sous Chef.

- **Gemmelli.** Sept/2014-Oct/2015(Newport,Wales)

Chef de partie.