

# GIACOMO

Zoetermeer, The Netherlands Phone

## PROFESSIONAL SUMMARY

Experienced and dedicated Sous Chef with over 12 years of experience in high-volume restaurants, luxury hotels, and prestigious hospitality venues across the UK, Ireland, and the Netherlands. Strong leadership skills, stock management expertise, menu development support, and kitchen organisation. Passionate about training junior chefs and maintaining high culinary standards under pressure.

## WORK EXPERIENCE

### **Sous Chef – Two Brothers Hotel, Noordwijk (2024 – Present)**

- Supporting the Head Chef in daily kitchen operations
- Managing stock control and placing food orders
- Supervising food storage and HACCP standards
- Assisting in menu planning and development
- Training and mentoring culinary students
- Ensuring smooth service during busy periods
- 

### **Sous Chef – Novikov Restaurant, London (2022 – 2024)**

- Assisted the Head Chef in managing kitchen operations
- Stock control and ordering supplies
- Ensured high standards of food preparation and presentation
- Coordinated kitchen team during service
- 

### **Sous Chef – Big Mamma Group, London (2020 – 2022)**

- Supported kitchen leadership team
- Managed mise en place and service coordination
- Maintained food quality and hygiene standards
- Assisted with stock rotation and ordering
- 

### **Junior Sous Chef – Clayton Hotel, Dublin (2018 – 2020)**

- Acted as kitchen lead in absence of Head and Sous Chef
- Ensured all sections were prepared for service
- Supervised junior chefs during busy shifts
- Maintained high food quality standards
- 

### **Chef de Partie – The Ivy, London (2016 – 2018)**

- Responsible for pasta section
- Prepared mise en place and executed service

- Ensured consistency and presentation standards

### **Chef de Partie – National Theatre, London (2011 – 2016)**

- Worked across multiple kitchen sections
- Followed Head Chef instructions during service
- Supported the Head Chef in all hospitality operations

- Assisted section chef
- Food preparation and service
- Maintained hygiene and food safety standards

## **SKILLS**

Kitchen Leadership | Stock Management & Ordering | Menu Development Support | Training & Mentoring | HACCP & Food Safety | High-Volume Service | Team Coordination | Italian & International Cuisine

## **LANGUAGES**

Italian – Native  
English – Fluent