


Alessandro



## Personal details

 Alessandro



## Languages

Spanish ● ● ● ● ●

English ● ● ● ● ●

French ● ● ● ● ●

## Education

high school  
Leonardo Da Vinci, Turin

## Employment

Chef Mar 2016 - Sep 2020  
PastaePizza- Hotel Barcelo-Tapas y papas grill-La Vaca loca (argentinian

restaurant), Baleares Mallorca — Canary islands Lanzarote

- Created innovative recipes incorporating local ingredients to enhance the dining experience and attract a broader customer base.
- Managed kitchen staff in Lanzarote to optimize workflow and maintain a clean and safe workspace adhering to health and safety regulations.
- Trained and mentored junior kitchen staff, fostering teamwork and improving culinary skills through hands-on guidance.

Chef Apr 2021 - Oct 2021  
Bowie, Turin

- Supervised daily kitchen operations ensuring timely and quality food preparation in a busy restaurant setting.

Executive chef sole administration, project Jul 2022 - Present  
creator and start up web site  
chef-on-tour.nl, Amsterdam

Chef May2023-Ffebruary 2024  
Tipicamente, San Vito lo Capo

- Developed and refined traditional and contemporary dishes to cater to diverse clientele, enhancing menu appeal.
- Supervised daily kitchen operations ensuring timely and quality food preparation in a busy restaurant setting in Sicily

Chef April 2024 - DDdecember 2025  
IKOS Aria 5\* Resort Luxury, Kos Island

- Implemented rigorous kitchen hygiene and safety standards, resulting in improved health inspection scores.
- Developed and refined traditional and contemporary dishes to cater to diverse clientele, enhancing menu appeal.
- Led culinary workshops and cooking classes to share expertise and promote the restaurant's culinary philosophy.

Chef March 2025- Ddecember 2025  
Rinuccini, Kilkenny

- Developed and refined traditional and contemporary dishes to cater to diverse clientele, enhancing menu appeal.
- Implemented rigorous kitchen hygiene and safety standards, resulting in improved health inspection scores.
- Led culinary workshops and cooking classes to share expertise and promote the restaurant's culinary philosophy.

Chef freelance-Private Chef

Van der valk- I-Jdock-Spghetteria-Mastiek, Amsterdam

IsteriManaged all aspects of meal preparation and kitchen organization during private engagements, maintaining high standards of cleanliness and food

- safety. Created innovative recipes incorporating local ingredients to
- enhance the dining experience and attract a broader customer base.
  - Customized menus for private events and clients, accommodating dietary restrictions and preferences to ensure a personalized culinary experience.
  - Handled procurement of fresh, seasonal ingredients from local markets to
  - deliver authentic and high-quality dishes.

## Certificates

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HCCP

Jun 2023

- Certified in HACCP to ensure compliance with food safety standards in kitchen operations

A handwritten signature in black ink, appearing to be 'W. J. S.', written in a cursive style.