

Fabio Amato -Chef with
international experience -Date of
birth: 08/03/1991

Summary

Passionate chef with experience in renowned establishments like Soho House Group, high-end Italian restaurant, and private Thai cuisine. Skilled in international cuisine, menu creation, and team management.

Experience

-*Private Chef - Cas Gasi, Ibiza (Thai Cuisine)* (2022 - Present)

-Creation of customized Thai menus for private clients.

-Management of purchases and logistics.

-*Chef - Mamma Mia Italian Restaurant, Ibiza* (2020 - 2022)

-Development of Italian-inspired dishes.

-Leadership of kitchen team.

-*Chef - Soho House Amsterdam, Netherlands* (2018 - 2020)

-Collaboration in menu creation for members' dining.

-Preparation of international dishes.

-*Sous Chef - Soho House Barcelona, Spain* (2016 - 2018)

-Management of inventory and supplies.

-Supervision of kitchen team.

-*Chef de Partie - London restaurants, UK* (2009 - 2016)

-Preparation of dishes in different kitchen sections.

-Collaboration in events and catering.

Skills

-International cuisine (Italian, Thai, global)

-Menu creation

-Team management

-Purchasing and logistics