



Head Chef / Antonio

📍 03.09.1988 🇮🇹 Italian 📍
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📅 "Available for interview in Copenhagen from April 16th to 19th"

👤 Profile

With over 20 years at the intersection of luxury hospitality, operational strategy, and technical execution, I have led brigades in 5-star hotels and Michelin-level environments across Europe and Oceania. I enter kitchens to take full ownership, leaving them stronger, more profitable, and structurally sound.

My methodology is not driven by ego or trends, but by rigorous systems. I design kitchens as high-performance business units, consistently delivering:

- Profitability: Food cost reduction by up to 20%.
- Growth: Revenue increases of up to 15% YoY.
- Efficiency: Menu engineering that balances creative vision with scalability and margins.
- Compliance: Zero-compromise HACCP and operational controls.
- Leadership: Disciplined, accountable teams of up to 20 professionals, maintaining consistency for 80–150 covers per service.

I think like an owner, act like a leader, and execute like an engineer. I am seeking a challenge with a vision-driven organization that prioritizes long-term structural integrity over short-term fixes. I am ready to relocate for the right strategic partnership.

📁 Work Experience

06/2025 – 10/2025
Capri, Campania, Italy

Executive Chef

Hotel Regina Cristina **** and villa Pisco

-Responsible for the culinary direction and complete kitchen operations across two prestigious venues: the restaurant at Villa Pisco, renowned for contemporary Mediterranean cuisine and a prime location for weddings and private events, and the Hotel Regina Cristina, celebrated for its high-level hospitality.

Key Duties and Responsibilities:

- Oversee and coordinate all kitchen operations for à la carte dining, banquets, weddings, and tailor-made events.
- Develop and implement seasonal menus with a strong focus on premium ingredients, food cost control, and sustainability.
- Manage the kitchen brigade, including recruitment, training, and performance monitoring.
- Plan and execute logistical and organizational strategies to ensure excellence during both daily service and large-scale events.
- Collaborate with management to define culinary strategies and gastronomic marketing initiatives.
- Ensure strict adherence to quality control, HACCP, and food safety standards at all stages of production.

Achievements:

- Optimized food costs while maintaining exceptional quality standards.
- Successfully delivered events and banquets
- Created bespoke gastronomic experiences for international guests and VIP clientele.

02/2024 – 11/2024
Malcesine, Veneto, Italy

Head Chef

Trattoria Campiano

- Led and managed daily kitchen operations, ensuring high standards of food quality and consistency
- Supervised and coordinated the kitchen brigade, maintaining efficiency during service
- Developed and updated menus with a focus on seasonality and traditional cuisine
- Managed food cost, inventory, and supplier relationships
- Ensured compliance with food safety and HACCP regulations



Work Experience

- Trained and mentored kitchen staff, improving overall team performance
- Oversaw plating and presentation standards
- Optimized kitchen workflow to enhance speed and service efficiency
- Maintained high standards under pressure in a fast-paced environment

Kitchen Leadership & Management:

- Directed a team of 15 kitchen staff, improving efficiency and reducing food preparation time by 20%.
- Implemented staff training programs that boosted kitchen safety compliance scores to 98%.

Menu Development & Quality Control:

- Created seasonal menus that increased customer satisfaction ratings by 25% and boosted repeat patronage.
- Sourced local ingredients, reducing food costs by 15% while enhancing dish quality and freshness.

Kitchen Leadership & Efficiency:

- Directed a team of 15 kitchen staff, reducing food preparation time by 25% through streamlined workflows
- Implemented inventory management system, cutting food waste by 30% and lowering costs by \$20K annually

Menu Development & Quality:

- Crafted seasonal menus that increased customer satisfaction scores by 18% and boosted repeat visits
- Introduced 10+ signature dishes, driving a 22% rise in average check size at Trattoria Campiano

10/2022 – 10/2023

Celle Ligure, Liguria, Italy

Executive Chef

Hotel San Michele

Directed all kitchen operations within the hotel, ensuring high standards across all food outlets

Led and organized the kitchen brigade, maintaining efficiency and consistency during service

Designed and developed menus tailored to hotel guests, focusing on quality, seasonality, and presentation

Managed food cost, inventory, and supplier coordination to ensure cost efficiency

Ensured full compliance with HACCP and food safety regulations

Supervised food preparation, plating, and service standards across all sections

Trained and mentored kitchen staff, fostering a professional and high-performing team

Coordinated with front-of-house staff to ensure smooth and efficient service

Handled high-volume service while maintaining quality and attention to detail

07/2022 – 08/2022

Praia a Mare, Calabria, Italy

Head Chef

Budda beach

(short-term / project-based)

- Temporarily led kitchen operations to improve efficiency and organization
- Assessed and optimized workflow, reducing preparation time and improving service quality
- Provided guidance and support to kitchen staff to maintain standards during transition
- Implemented improvements in food preparation, presentation, and inventory management
- Ensured compliance with food safety and HACCP regulations

06/2020 – 04/2022

Auronzo di Cadore, Italy

Head Chef

Botond'oro

Led kitchen operations focusing on pairing dishes with the company's dairy products

Developed creative recipes and menus highlighting local cheeses and dairy specialties

Managed kitchen staff, ensuring efficiency, quality, and consistency in service

Oversaw food preparation, plating, and presentation to meet high culinary standards

Coordinated inventory and supplier management with attention to cost control



Work Experience

06/2020 – 09/2020
Auronzo di Cadore, Italia

Ensured full compliance with HACCP and food safety regulations
Collaborated with the company to create signature dishes that showcased their products

Head Chef Hotel Meuble Victoria

Directed all kitchen operations, ensuring high standards of food quality and consistency for hotel guests
Managed and trained the kitchen team, fostering efficiency and a high-performing work environment
Developed and updated menus with attention to seasonality, presentation, and guest satisfaction
Oversaw food preparation, plating, and service across all hotel dining outlets
Controlled food cost, inventory, and supplier relationships to optimize operations
Ensured full compliance with HACCP and food safety regulations
Coordinated with front-of-house staff to maintain smooth and efficient service

11/2019 – 03/2020
Cortina d'Ampezzo, Italia

Pastry Chef Brite de Larieto

Led the pastry section, creating high-quality desserts, pastries, and baked goods
Developed innovative recipes while maintaining traditional standards and presentation
Managed pastry staff, ensuring efficiency, consistency, and attention to detail
Controlled inventory, ingredient sourcing, and cost management for the pastry department
Ensured compliance with HACCP and food safety regulations
Collaborated with the head chef to integrate desserts into seasonal and special menus
Maintained high standards in plating, decoration, and overall presentation

06/2019 – 10/2019
Auronzo di Cadore, Italia

Sous Chef

Juventus

- Assisted the Head Chef in daily kitchen operations, ensuring high standards of food quality and consistency
- Supervised and coordinated kitchen staff across multiple sections
- Managed preparation, plating, and presentation during service
- Helped develop and execute seasonal menus, maintaining creativity and guest satisfaction
- Oversaw inventory, ingredient sourcing, and cost control within the kitchen
- Ensured compliance with HACCP and food safety regulations
- Supported training and mentoring of junior kitchen staff, fostering a professional work environment

01/2019 – 05/2019
Busselton, Australia WA

Executive Chef Equinox restaurant

Directed full kitchen operations, ensuring excellence in food quality, presentation, and service
Led and managed the entire kitchen brigade, fostering teamwork, efficiency, and high performance
Designed and implemented seasonal and innovative menus tailored to guests' preferences
Oversaw inventory, supplier relations, and food cost management to optimize operations
Maintained compliance with HACCP and food safety regulations at all times
Supervised plating, presentation, and overall culinary standards for all dishes
Mentored and trained junior chefs, promoting professional growth and skill development
Coordinated with front-of-house staff to ensure seamless service and guest satisfaction

03/2016 – 08/2017
Perth, Northbridge,
Australia WA

Head Chef Sorrento Restaurant

Led and managed all kitchen operations, maintaining high standards of food quality and consistency
Supervised and coordinated the kitchen brigade, ensuring efficient workflow during



Work Experience

04/2015 – 08/2015

Per th,
Como, Western Australia,
Australia

service

Developed seasonal menus, integrating traditional and modern cuisine with attention to presentation

Managed inventory, supplier relations, and food cost control to optimize kitchen operations

Ensured full compliance with HACCP and food safety standards

Trained and mentored kitchen staff, fostering a professional and motivated team

Oversaw plating and presentation to guarantee an exceptional guest experience

Coordinated with front-of-house staff to ensure smooth and seamless service

Head Chef

Lago di Como restaurant

Directed all kitchen operations, maintaining excellence in food quality, consistency, and presentation

Managed and supervised the kitchen brigade, ensuring efficiency and high performance during service

Designed and updated seasonal menus with a focus on local ingredients and fine dining standards

Oversaw inventory, supplier coordination, and food cost management to optimize operations

Ensured strict compliance with HACCP and food safety regulations

Trained and mentored kitchen staff, fostering a skilled and motivated team

Maintained high standards in plating, presentation, and guest experience

Collaborated with front-of-house staff to ensure seamless service and customer satisfaction

01/2014 – 11/2014

Rheinfelden, Germany

Sous Chef

Ristorante I Fratelli

Assisted the Head Chef in daily kitchen operations, ensuring high standards of food quality and consistency

Supervised kitchen staff and coordinated workflow across multiple sections

Managed preparation, plating, and presentation during service

Contributed to menu development and execution with attention to seasonality and guest satisfaction

Oversaw inventory, ingredient sourcing, and cost control within the kitchen

Ensured compliance with HACCP and food safety regulations

Trained and supported junior staff, fostering a professional and efficient kitchen environment

06/2013 – 04/2014

Ehrwald, Tyrol, Austria

Head Chef

Al Castagno

- Directed full kitchen operations, ensuring high standards of food quality, consistency, and presentation

- Managed and supervised the kitchen brigade, maintaining efficiency during high-volume service

- Developed seasonal menus with a focus on local ingredients, creativity, and guest satisfaction

- Oversaw inventory, supplier relationships, and food cost management to optimize kitchen operations

- Ensured compliance with HACCP and food safety regulations

- Trained and mentored kitchen staff, fostering a skilled and motivated team

- Supervised plating, presentation, and overall culinary standards

- Coordinated with front-of-house staff to ensure seamless service and exceptional guest experience

10/2013 – 01/2014

Pisa, Italy

Chef De Partie

San Ranieri Hotel *****

Managed the pasta section, preparing a variety of fresh pasta dishes with consistency and high quality

Ensured proper portioning, cooking, and presentation according to restaurant standards



Work Experience

01/2013 – 03/2013

Bologna,
Emilia-Romagna, Italy

Collaborated with the Head Chef and Sous Chef to execute seasonal and specialty menus

Maintained inventory and ingredient organization for the pasta station

Supervised junior staff and trainees within the pasta section

Ensured compliance with HACCP and food safety regulations

Contributed to the overall efficiency and workflow of the kitchen during service

Chef De Partie

HOTEL I PORTICI ** 1 stellamichelin**

Managed the cold kitchen (garde manger) section, preparing salads, appetizers, and cold dishes with precision and consistency

Executed plating and presentation to Michelin-level standards, maintaining attention to detail and aesthetics

Collaborated with the Head Chef and Sous Chef in menu development and seasonal creations

Supervised and trained junior staff within the garde manger section

Maintained inventory, ingredient organization, and cost control for the section

Ensured strict compliance with HACCP and food safety regulations

Contributed to the smooth operation and efficiency of the kitchen during high-pressure service

02/2011 – 10/2011

Capri, Campania, Italy

Chef De Partie

HOTEL CAPRI PALACE ***L SPA RISTORANTE 2 STELLE MICHELIN**

Managed the pasta station, preparing fresh pasta dishes to the highest culinary standards

Executed plating and presentation according to Michelin-star quality requirements

Collaborated with Head Chef and Sous Chef in developing seasonal and specialty pasta dishes

Supervised junior staff and trainees within the pasta section

Maintained inventory, ingredient organization, and cost control for the station

Ensured strict compliance with HACCP and food safety regulations

Contributed to the efficiency and smooth operation of the kitchen during high-pressure service

02/2011 – 04/2011

Brusciano, Campania, Italy

Chef De Partie

RISTORANTE TAVERNA ESTIA 1 STELLA MICHELIN

- Managed a specific kitchen section, preparing dishes to meet Michelin-star standards for quality, presentation, and consistency

- Executed plating with meticulous attention to detail, maintaining the restaurant's high aesthetic and culinary standards

- Collaborated with Head Chef and Sous Chef on menu development and seasonal specialties

- Supervised and trained junior staff within the section, ensuring smooth workflow and consistency

- Maintained inventory, ingredient organization, and cost control for the station

- Ensured full compliance with HACCP and food safety regulations

- Contributed to efficient kitchen operations during high-pressure service

10/2010 – 12/2010

Ostuni, Brindisi, Italy

Chef De Partie

HOTEL LA SOMMITA' *** RISTORANTE CON UNA STELLA MICHELIN**

Managed the main course station, preparing dishes to Michelin-star standards for quality, consistency, and presentation

Executed plating with precision and attention to detail, ensuring a high-end guest experience

Collaborated with Head Chef and Sous Chef in developing seasonal and signature dishes

Supervised and trained junior staff within the main course section

Maintained inventory, ingredient organization, and cost control for the station

Ensured strict compliance with HACCP and food safety regulations

Contributed to efficient and seamless kitchen operations during high-pressure service



Work Experience

02/2010 – 10/2010
Nerano, Campania, Italy

Demi-Chef de Partie

Ristorante QuattroPassi 2 Stelle Michelin

- Assisted in managing the main course station, preparing dishes to Michelin-star standards for quality and presentation
- Executed precise plating and presentation, maintaining consistency under high-pressure service
- Collaborated with Chef de Partie, Sous Chef, and Head Chef on menu execution and seasonal specialties
- Supervised and supported junior kitchen staff within the main course section
- Maintained inventory, ingredient organization, and assisted in cost control
- Ensured strict compliance with HACCP and food safety regulations
- Contributed to efficient workflow and smooth kitchen operations during service

11/2009 – 02/2010
Palma Campania, Campania, Italy

Sous Chef

Era Ora Butique and Restaurant

Assisted the Head Chef in managing daily kitchen operations in a fine dining environment

Supervised and coordinated kitchen staff across multiple sections to ensure efficiency and consistency

Managed preparation, plating, and presentation of dishes to meet high culinary standards

Contributed to menu development and seasonal specialties with creativity and attention to detail

Oversaw inventory, ingredient sourcing, and cost control within the kitchen

Ensured compliance with HACCP and food safety regulations

Trained and mentored junior staff, fostering a professional and high-performing kitchen team

Maintained smooth workflow and quality standards during high-pressure service

02/2009 – 10/2009
Ischia, Campania, Italy

Demi-Chef De Partie

Hotel Terme Manzi ***** S.P.A. Ristorante il Mosaico 2 stelle michelin

Managed the breakfast service, preparing a variety of high-quality dishes for hotel guests

Supervised and coordinated the cold kitchen (garde manger) section, preparing salads, appetizers, and cold dishes to Michelin standards

Executed precise plating and presentation, maintaining consistency and aesthetic excellence

Assisted in menu planning and development for breakfast and cold kitchen sections

Supervised junior staff and trainees, ensuring efficiency and smooth workflow

Maintained inventory, ingredient organization, and assisted in cost control

Ensured strict compliance with HACCP and food safety regulations

Contributed to the overall efficiency and high standards of the kitchen during service

03/2008 – 12/2008
Pisa, Tuscany, Italy

Chef De Partie

Hotel Relais dell'Orologio *****

• Managed a specific kitchen section, preparing dishes to high-quality standards with consistency

• Executed plating and presentation according to the restaurant's requirements

• Collaborated with Head Chef and Sous Chef in menu execution and seasonal specials

• Supervised and supported junior staff within the section

• Maintained inventory, ingredient organization, and assisted in cost control

• Ensured full compliance with HACCP and food safety regulations

• Contributed to smooth and efficient kitchen operations during service

10/2007 – 02/2008
Dugenta, Campania, Italy

Demi-Chef de Partie

HOTEL TORRE GAYA ****

• Managed a specific kitchen section, preparing dishes with consistency, quality, and attention to detail

• Executed plating and presentation to meet the restaurant's high culinary standards



Work Experience

04/2007 – 10/2007
Courmayeur, Valle D'Aosta,
Italy

- Collaborated with Head Chef and Sous Chef in menu preparation and seasonal dishes
- Supervised and supported junior staff within the section, ensuring smooth workflow
- Maintained inventory, organized ingredients, and assisted with cost control
- Ensured full compliance with HACCP and food safety regulations
- Contributed to efficient kitchen operations during high-pressure service

Demi-Chef de Partie Hotel Pilier D'angle ***

- Assisted in managing both the pastry and pasta sections, preparing dishes and desserts to high-quality standards
- Executed precise plating and presentation, maintaining consistency across both sections
- Collaborated with Chef de Partie, Sous Chef, and Head Chef in menu execution and seasonal specialties
- Supervised and supported junior staff in both sections, ensuring smooth workflow and quality control
- Maintained inventory, ingredient organization, and assisted with cost management
- Ensured strict compliance with HACCP and food safety regulations
- Contributed to efficient kitchen operations during high-pressure service

05/2006 – 10/2006
Lido Di lesolo, Veneto, Italy

Chef De Partie Hotel Tampico ***

Managed a specific kitchen section, preparing dishes to high standards of quality and consistency
Executed plating and presentation according to the restaurant's culinary standards
Collaborated with Head Chef and Sous Chef in menu execution and seasonal specials
Supervised and supported junior staff within the section, ensuring smooth workflow
Maintained inventory, ingredient organization, and assisted with cost control
Ensured full compliance with HACCP and food safety regulations
Contributed to efficient kitchen operations during service

01/2005 – 12/2005
Palma Campania, Campania,
Italy

Stage Formativo 3° Area Villa Feanda

Completed a structured internship across three kitchen areas, gaining hands-on experience in food preparation, pastry, and hot kitchen stations
Assisted chefs in daily operations, learning professional cooking techniques and kitchen organization
Developed skills in plating, presentation, and maintaining consistency in quality
Maintained cleanliness, proper ingredient storage, and compliance with food safety standards
Supported junior trainees and contributed to a collaborative learning environment
Gained foundational knowledge of professional kitchen workflow and operations

05/2005 – 09/2005
Rimini, Emilia-Romagna, Italy

Demi-Chef De Partie Sapienza Divisione (Centro Produzione Pasti)

Assisted in managing a specific kitchen section within a large-scale hotel meal production environment
Prepared dishes with attention to quality, consistency, and portion control
Executed plating and presentation according to operational standards
Supervised and supported junior staff in the section, ensuring smooth workflow
Maintained inventory, ingredient organization, and assisted with cost control
Ensured strict compliance with HACCP and food safety regulations
Contributed to efficient kitchen operations and timely meal delivery for hotel clients



Education

01/2015 – 12/2016

English Language and Literature, General | Middle School Diploma
Kingstom college
Perth, Western Australia

01/2013 – 12/2014
Ottaviano (NA), Italia

Catering and banqueting | Specializzazione, Diploma
Ipsar luigi de medici
87/100

01/2001 – 12/2006
Ottaviano (NA), Italia

Master in Catering & Banqueting | Tecnico dei Servizi della
Ristorazione
Ipsar Luigi De Medici
100/100

Maddaloni (CE), italia

Maestro Piergiorgio Giorilli | Corso di Lievitati & Dolci per La prima
Colazione
"Dolce & Salato "
Master



Achievements

Successfully operated in high-pressure kitchen environments, consistently maintaining quality and consistency during peak service periods. Gained hands-on experience across multiple kitchen sections, showcasing versatility and strong adaptability. Contributed actively to upholding high culinary standards and ensuring efficient kitchen operations. Recognized for reliability, strong work ethic, and rapid learning ability in demanding settings.



Objective

Motivated and passionate chef seeking to grow in a dynamic and high-level kitchen environment. Aiming to further develop culinary skills, take on increasing responsibilities, and contribute to a professional team with dedication, creativity, and strong work ethic.

Experienced chef with over 20 years leading high-performance kitchens in luxury and Michelin-starred environments across Europe and Oceania. Seeking a head chef role to apply expertise in operational strategy, menu engineering, and team leadership.

Skilled in driving profitability with up to 20% food cost reduction and revenue growth of 15% year-over-year. Combines disciplined leadership and rigorous systems to build accountable, efficient brigades delivering consistent quality for up to 150 covers per service.



Hobby



Traveling



Reading



Photography



Linstening to music



Sports & Fitness



Personal Data Processing Authorization

I authorize the processing of my personal data contained in this CV in compliance with Legislative Decree no. 196/2003 and the GDPR (EU Regulation 2016/679).