

Angelo

Executive Italian Chef



Personal Information

Angelo

Born in Naples, 23 September 1992

Gender: Male

Address: Via Gaetano Dublino,
36 - 80011 Acerra (Naples)

Nationality: Italian

Passport No.: YB0138254

Languages

- Italian — Native
- English — Professional Working Proficiency
- Spanish — Professional Working Proficiency

Contacts

Email:

LinkedIn:

Mobile:

Core Competencies

- Luxury Hotel & Resort Culinary Operations
- Italian & Mediterranean Fine Dining
- Pre-Opening & Restaurant Launches
- Menu Engineering & Concept Development
- Food Cost Control & Budget Management
- Executive Kitchen Leadership
- HACCP & International Food Safety Standards
- High-Volume Buffet & À La Carte Operations
- International Culinary Consulting
- Staff Training & Kitchen Standardization
- Guest Experience & Live Cooking

Profile

Executive Italian Chef with over 15 years of international experience in luxury hotels, resorts, and premium restaurants across Europe, Asia, Africa, and the Americas.

Specialized in contemporary Italian cuisine, high-volume F&B menu operations, restaurant openings and pre-openings, engineering, food cost control, and multicultural brigade leadership.

Proven expertise in managing international kitchen operations, developing culinary concepts, and optimizing operational standards within luxury hospitality environments.

Professional Experience

Executive Chef & Culinary Consultant
2023 – 2026

Hotel Decameron Barú, Colombia — Consulente Culinary Operations

2025 – 2026

International consultancy focused on menu development, kitchen operational optimization, and staff training.

Key Responsibilities:

- Development of new menus
- Standardization of kitchen procedures
- Brigade training and supervision
- Quality control and food cost management
- Service optimization

Marcello Restaurant — Head Italian Chef Consultant

Short-term consultancy focused on kitchen operations supervision, recipe development, and team coordination during the service reorganization phase.

Park Hyatt Hyderabad, India — Head Italian Chef

2024 – 2025

Responsible for the Italian kitchen operations within a luxury hospitality environment.

Key Responsibilities:

- Menu creation and development
- Kitchen brigade supervision
- Quality control and operational standards management
- Service organization and coordination
- Food preparation and production management

Cinnamon Valiram, Malaysia — Head Chef

2023 – 2024

Full management of kitchen operations and team coordination within a high-volume international environment.

Key Responsibilities:

- Kitchen operations supervision
- Operational organization and coordination
- Development of food preparations
- Brigade coordination and leadership
- Quality standards control

**International Italian Chef
2021 – 2023**

International collaborations as an Italian Chef in hotels, resorts, and restaurants across Europe and the United States.

Main Experiences:

- Patina Group — Walt Disney World, USA — Chef de Partie
- Be Live Family Palmeiras Village — Italian Chef
- La Rosa Dei Venti Restaurant — Italian Chef
- Big Mamma — Italian Chef
- Kolymbia Beach Hotel — Italian Chef
- Mariole Restaurant — Italian Chef
- Kelibia Hotel — Italian Chef

Key Responsibilities:

- International Italian cuisine preparation
- Recipe development
- Kitchen coordination
- Supervision of food preparation
- Service organization
- Training and mentoring junior staff

**Resort & International Show Cooking Experience
2016 – 2020**

Italian Chef around the world as Itinerant Chef for Veratour Company

2018 – 2020

Continuous collaborations within international resorts and holiday villages operated by the Veratour group.

Skills Developed:

- Live show cooking
- Guest interaction
- Buffet management
- International cuisine operations
- Multicultural teamwork

Italian Chef around the world as Itinerant Chef for Eden Viaggi

2016 – 2019

Continuous international resort experience across Europe, Middle East, Caribbeans and Asia.

Key Responsibilities:

- Live show cooking
- Live food preparation
- Buffet management
- Quality standards control
- International guest service

**Early Career Kitchen Experience
2008 – 2016**

Professional career developed across Italy, Austria, Germany, France, and the United Kingdom, with progressive growth from Commis Chef to Chef.

Main experiences:

- Cini Restaurant—Leicester, United Kingdom
- Hotel Croda Rossa—Dobbiaco/Cortina d'Ampezzo, Italy
- Ristorante Rosso Peperoncino—Germany
- Hotel Valle Verde—Isola d'Elba, Italy
- Trattoria Don Luigi—Etirol, Austria
- Ristorante Il Giardino—Dresda, Germany
- Pasta e Basta—Paris, France
- Hotel Aldrovandi—Rome, Italy
- Made in Italy—London, United Kingdom
- Ristorante Un Posto Al Sole—Naples, Italy

Education, Certifications and Training

Diploma in Hospitality & Restaurant Services
Ministry of Education — Italy | 2010–2011

Certifications and Training

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- **HACCP Certification and Food Safety**
Seaman's Book (Nautical Booklet)
Professional internship at La Cantinella, Naples — restaurant recommended by the Michelin Guide
Training under the supervision of Chef Agostino Stellato and Chef Iacobucci
- **Professional Cooking Internship** at A Place in the Sun, Naples