



# Ahmed

Italian Chef



## CONTACT



+39 01 0010106



Milan, Italy



Driving License B



## PROFILE

Professional chef with over 7 years of experience in high-level Italian and international restaurants. Specialist in Italian and Mediterranean cuisine, with solid skills in kitchen management, team organization, creative cooking, menu creation, and buffet management. Passionate about quality, precision, and teamwork.



## SKILLS

- Kitchen management and organization
- Preparation of Italian and Mediterranean cuisine
- Staff organization and coordination
- Pastry and artisanal bread
- HACCP hygiene standards
- Strong communication and teamwork



## LANGUAGES

- Italian: Native
- Arabic: Native
- English: Intermediate (B1)
- Greek: Basic (A1)



## EDUCATION & TRAINING

- Diploma in Hospitality – Hospitality Service Sector (EQF Level 4), 2018 - 2019  
I.P.S.S.E.C. "Adriano Olivetti", Ivrea
- Technical Diploma in Cuisine (EQF Level 4), 2017 - 2018  
Fondazione Luigi Clerici – CFP, Milan
- Diploma in Pastry and Bakery (EQF Level 3), 2015 - 2016  
Fondazione Luigi Clerici – CFP, Vaprio d'Adda



## PROFESSIONAL EXPERIENCE

- Italian Chef – Kournas Village Bravo, Crete, Greece (Alpitour)  
May 2024 – October 2025
  - Preparation and selection of first and second courses for buffet and show cooking.
  - Collaboration with the international team to ensure quality standards and smooth operations.
- Sous Chef – Locanda del Gatto Rosso, Milan  
October 2023 – April 2024
  - Management of the second course section and table service.
  - Support in menu planning and ensuring high quality of service.
- Sous Chef – Club del Sole Adriano Camping Village, Punta Marina Terme (RA)  
June 2022 – September 2023
  - Coordination of kitchen operations: orders, menu planning, organization of staff.
  - Management of à la carte menu and buffet for the thematic restaurant.
  - Kitchen brigade coordination and quality control.
- Sous Chef – Ponchi '78, Milan  
August 2021 – May 2022
  - Preparation of first and second courses for table service.
- Cook and Baker – Ceza Lodi / Olympia SRL, Lombardy  
August 2017 – August 2021
  - Preparation of menus for catering, weddings, events, and birthdays.
  - Production of pastries and artisanal bread.
  - Kitchen management, ingredient procurement, and inventory control.
  - Experience across all kitchen sections (pastry, first courses, meat, vegetables, laboratory).



## ADDITIONAL TRAINING

- Advanced Catering Chef – Italian Chefs Academy
- Pastry Production Assistant (bread and bakery products)
- Technical Course in Video, Shooting and Editing
- Hotel Receptionist Course – 4 Hotels in Milan