

CURRICULUM VITAE



GIUSEPPE
italian head chef

02/02/1967
male
single
italian

from 10/2023 to 01/2024
sous chef
4 stars hotel san gabriele
rosenheim (munchen)

from 09/2022 to 08/2023
head chef
3 stars hotel 1795
speyer (frankfurt)

from 07/2022 to 08/2022
head chef
osteria zum goldenen traube
dillingen an der donau (munchen)

from 01/2020 to 07/2022
head chef
piazza italia restaurant
neuruppin (berlin)

from 09/2019 to 03/2020
sous chef
capobianco restaurant
essen (dusserdorlf)

from 03/2019 to 09/2019

**head chef
restaurante atlantico
praia da luz (lagos)**

**from 08/2018 to 01/2019
sous chef
luxury trim castle hotel
trim (dublin)**

**from 11/2017 to 07/2018
head chef
pepperino restaurante
alvor (portimao)**

**from 05/2016 to 12/2016
chefe de partie
sana hotel
lisboa**

**from 01/2012 to 04/2015
head chef
osteria del bollo
milano**

**from 01/1999 to 07/2011
sous chef
ristorante vun
milano**

**from
06/96 to 09/1998
sousier
ristorante ambasciata
mantova**

SKILLS

**italian traditional kitchen
level excellent**

**italian traditional pastry
level eccellente**

**molecular kitchen
level good**

international kitchen

level eccellente

CERTIFICATE

**haccp certificate
third level**

HOBBIES AND PASSION

renaissance arts

dogs lover

true stories movies

COVER LETTER

Can you give strength to the horse
and clothe his neck with thrills?

Do you make him puff like a smokestack?
His loud neighing is frightening.

Beats in the happy valley
and with impetus he goes towards the weapons.

he despises fear, does not fear,
nor does he retreat before the sword.

The quiver rings on him,
the glittering of the spear and the dart.

Screaming, trembling, it devours space

and at the sound of the trumpet he no longer holds back.

**if you don't compete, you don't know where you can get
to the finish line**