



SEBASTIANO

Head Chef

About Me

Executive Chef with over a decade of experience, I excel in leading kitchen teams, developing innovative menus, and ensuring operational excellence. My passion for the culinary arts drives me to create memorable dining experiences using the finest ingredients. I am dedicated to culinary excellence and proud to bring visionary leadership to every team I lead.



Barcelona, Spain

Language

- English
- Italian
- Spanish

Expertise

- leadership
- Creativity
- budgeting
- menu design
- negotiating food and ingredient price

Experience

RESTAURANTE PIZZART

POSITION: HEAD CHEF

04-2022-01-2025

RESTAURANTE GIORGIO

POSITION: HEAD CHEF

03-2020 03-2022

ES MOLI DE SAL RESTAURANT

POSITION: SOUS CHEF

03-2019- 10-2019 season job

RESTAURANTE RAFFAELLI

POSITION : HEAD CHEF

02/2016-07/2017

THE MANOR HOUSE LONDON(GASTRO PUP)

POSITION: SOUS CHEF

09/2014-01/2016

RESTAURANT CAÑETE BARCELONA

POSITION: head chef

04/2013-03/2014

HOTEL MANDARIN ORIENTAL 5*GL BARCELONA

POSITION: Sous chef

01/2010-03/2012

Education

Diploma of 3 years Culinary school.

Istituto professionale ignazio e vincenzo florio

Via mario barresi 26

Casa santa Erice (TP) Sicily, Italy

- Culinary Innovation: Crafting unique fusion dishes that blend flavors and techniques from various culinary traditions.
- Menu Development: Designing diverse, exciting menus that reflect my passion for multicuisine fusion and cater to a wide range of tastes.
- Kitchen Management: Leading and mentoring kitchen teams to ensure high standards of food quality, safety, and efficiency
- Ingredient Sourcing: Selecting the finest ingredients to enhance the flavors and authenticity of each dish.
- Culinary Techniques: Mastering a wide array of cooking methods and techniques from different cuisines, allowing for creative and innovative dish preparation.
- Customer Satisfaction: Ensuring every dish meets the highest standards of taste and presentation, resulting in memorable dining experiences

OTHER thing TO BE CONSIDERADE

Have been work in my youngest experience with renomenade chef like

Gorgon Ramsay at maze london

Giorgio Locatelli in Locanda Locatelli London

Marco Pierre White in drones club London

Xavier Pellicer in Abac barcelona