
DANIELE SIMONETTI

PROFESSIONAL CHEF
CURRICULUM



MOBILE

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MAIL

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WEB SITE

danielesimonettichef.com

NATIONALITY

Italian

DATE OF BIRTH

27/08/1978

REFERENCES

- Captain Scott Collier m/y 4A
+39 342 7974064
 - Owner Davide Bortolazzi,
Ristorante Ristorante CaBo'
Bologna +39 339 4574451
 - Chef Patron Leandro Luppi,
Ristorante Vecchia Malcesine +39
045 7400469 –
info@vecchiamalcesine.com
 - Head Chef Andrea Costantini,
Hotel Regina Adelaide, Ristorante
Patio Regio +39 045 7255977 -
costantitni24@yahoo.it)
 - Captain M/Y Prima, Daniele
Panizza +39 380 5858328 •
master@prima-shipping.com
 - Captain M/Y Hadia, Andrea
Niccolai +39 335 241836 -
andreaniccolai@hotmail.com
 - Head Chef Bruno Barbieri,
Cotidie Restaurant
brunobarbierichef@hotmail.com
 - Head Chef Andreas, mudbrick
vineyard info@mudbrick.co.nz
 - Head Chef Christian Bodiguel,
Orient express +33 632412059
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WORK EXPERIENCES

START UP • CONSULTING • PRIVATE FAMILY EXPERIENCES

Jan 2018 • Feb 2019

(One year Start Up) & Head Chef **Cabo' Restaurant**, Bologna, Italy •
Fine dining restaurant

Nov 2017 • Jan 2018

Head Chef • Private Family service • Short • term service, for winter
holidays in a private family in Switzerland

Dec 2015 • Oct 2016

(Start Up) & Executive Chef • Location search, realization and
consultancy for cuisine design of the **Fourghetti Bistrot** by Bruno
Barbieri, Bologna, Italy

Apr 2015 • Oct 2015

Chef de Cuisine (head chef) • **Ristorante Vecchia Malcesine "One
Michelin Star"**, Malcesine (VR), Italy • Fine dining (seasonal restaurant)

Oct 2014 • Mar 2015

Show cooking tours and cooking class tours and private events with the
celebrity chef **Bruno Barbieri**

Feb 2012 • Mar 2013

(One year Start Up) & Head Chef • **Cotidie Restaurant** by Bruno
Barbieri, London, UK • Modern Italian Cuisine

Apr 2011 • May 2011

(consulting) & Head Chef • **Ahmad N. AlBinali & Sons for
Contracting & Trading**, Dammam, 31411 Saudi Arabia

YACHT • LUXURY TRAIN

Oct 2019 - (actual position)

Head chef and travelling private Chef M/Y **Luce** 40m/131ft

Jul 2019 • Oct 2019 (replacement)

Head Chef Charter Yacht • M/Y **4A** 40m/131ft

Apr 2019 • May 2019 (relief period)

Head Chef • M/Y **Boadicea** 76m/249ft

Jan 2017 • Oct 2017 (seasonal contract)

Head Chef • M/Y **Hadia** 50m/164ft

Apr 2014 • Oct 2014 (seasonal contract)

Head Chef • M/Y **Prima** 54m/177ft

May 2013 • Oct 2013 (seasonal contract)

Head Chef (Guest Chef) • M/Y **Reborn** 76m/249ft

Nov 2011 • Feb 2012 • 1st Chef at the Pay Restaurant

S.M.V. Costa Victoria • Costa Cruise Ship, Fine Dining

Mar 2009 • Dec 2009 • Senior Chef de partie (Italian sous chef)

ORIENT EXPRESS Luxury Train • French cuisine, fine dining

MOTHER TONGUE

Italian

FOREIGN LANGUAGES

English (fluent), French (fluent), Spanish (good)

SKILLS & COMPETENCES

SOCIAL

Working in a multicultural environment
Teamwork

Ability to interact with people into different situations

TECHNICAL

Advertising radio, magazines and newspaper

COMPUTER

Windows, Office, Adobe Products, Internet and Outlook Express

OTHER

S.T.C.W. BST 95

Full refresh 2016

Haccp Ita 2018

Health and Safety 2016

Eng I 2019

Ship cook certificate 2019

Food and Hygiene level 3 certificate 2019

Visa

BIB2 from 2017/2027

BEGINNING • TRAINING PERIOD • DEVELOP OF KNOWLEDGE

Jun 2011 • Oct 2011

Sous Chef • **La Lumiera Restaurant**, Bologna, Italy • Regional traditional food, banqueting, wedding

Oct 2010 • Mar 2011

Sous Chef • **Mudbrick Vineyard and Restaurant Waihekei Island**, Auckland New Zeland “**3 hat, awarded New Zeland restaurant**”, Mudbrick Vineyard • Fine Dining

Mar 2010 • Oct 2010

Junior Sous Chef • **Limoncello Restaurant**, Sydney Australia • Italian Fine Dining

Dec 2008 • Feb 2009

Sous chef • Ristorante **Lily de Neuilly**, Paris (Fr) • Classic French cuisine

May 2008 • Sep 2008

(New opening) Head Chef • **Ristorante La Rete**, Costa Smeralda Olbia, Italy • Mediterranean with a bit of nouvelle cuisine

Oct 2007 • Mar 2008

Garde-manger, soucier • **Ristorante Gianfranco Vissani “Two Michelin Stars”, “Three Forks Gambero Rosso”**, Orvieto, Italy • Fine dining

Mar 2007 • Sep 2007

Chef de partie • **Relaix Chateaux Villa del Quar, Relaix gourmand Ristorante Arquade “Two Michelin Stars” “Three Forks Gambero Rosso”** • Verona, Italy • Fine Dining

Oct 2006 • Mar 2007

Chef de partie, hot starters **C.V.O Restaurant**, London, UK • International cuisine

Mar 2006 • Aug 2006

Chef de partie, main courses • **L'ape Piera Restaurant**, Milano, Italy • Fine dining and catering

Sep 2005 • Feb 2006

Chef de partie, hot starters • **Pane e pannelle Restaurant**, Bologna, Italy • Typical Sicilian Cuisine

Jan 2005 • Jul 2005

Commis • **Antica locanda il Sole” Restaurant “One Michelin Star” “Two Forks Gambero Rosso”**, Bologna, Italy • Fine dining and catering

Jun 2002 • Sep 2004

First Cook • **Hostaria “Il Bargello del marchese” Restaurant**, Bologna, Italy • Typical Tuscan Cuisine