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| DanieleSIMONETTIprofessional ChefCURRICULUM**Mobile** +39 335 6669834**Mail**simonetti.chef@gmail.com**Web site**danielesimonettichef.com**Nationality**Italian**Date of birth**27/08/1978

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| **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 632412059Mother tongueItalianForeign LanguagesEnglish (fluent), French (fluent), Spanish (good)skills & competences Social Working in a multicultural environmentTeamworkAbility to interact with people into different situationsTechnicalAdvertising radio, magazines and newspaperComputer Windows, Office, Adobe Products, Internet and Outlook ExpressOther S.T.C.W. BST 95Full refresh 2016Haccp Ita 2018Health and Safety 2016Eng 1 2019Ship cook certificate 2019Food and Hygiene level 3 certificate 2019Visa B1B2 from 2017/2027 |

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| WORK EXPERIENCESSTART UP • CONSULTING • PRIVATE FAMILY EXPERIENCESJan 2018 • Feb 2019 (One year Start Up) & Head Chef **Cabo' Restaurant**, Bologna, Italy • Fine dining restaurantNov 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, ItalyApr 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 CuisineApr 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/131ftJul 2019 • Oct 2019 (replacement) Head Chef Charter Yacht • M/Y **4A** 40m/131ftApr 2019 • May 2019 (relief period) Head Chef • M/Y **Boadicea** 76m/249ftJan 2017 • Oct 2017 (seasonal contract) Head Chef • M/Y **Hadia** 50m/164ftApr 2014 • Oct 2014 (seasonal contract) Head Chef • M/Y **Prima** 54m/177ftMay 2013 • Oct 2013 (seasonal contract) Head Chef (Guest Chef) • M/Y **Reborn** 76m/249ftNov 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 diningBEGINNING • TRAINING PERIOD • DEVELOP OF KNOWLEDGEJun 2011 • Oct 2011Sous Chef • **La Lumiera Restaurant**, Bologna, Italy • Regional traditional food, banqueting, weddingOct 2010 • Mar 2011Sous Chef • **Mudbrick Vineyard and Restaurant Waiheikei Island**, Auckland New Zeland “**3 hat, awarded New Zeland restaurant**“, Mudbrick Vineyard • Fine DiningMar 2010 • Oct 2010 Junior Sous Chef • **Limoncello Restaurant**, Sydney Australia • Italian Fine DiningDec 2008 • Feb 2009 Sous chef • Ristorante **Lily de Neuilly**, Paris (Fr) • Classic French cuisineMay 2008 • Sep 2008(New opening) Head Chef • **Ristorante La Rete**, Costa Smeralda Olbia, Italy • Mediterrania with a bit of nouvelle cuisineOct 2007 • Mar 2008 Garde-manger, soucier • **Ristorante Gianfranco Vissani “Two Michelin Stars”, “Three Forks Gambero Rosso”**, Orvieto, Italy • Fine diningMar 2007 • Sep 2007Chef 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 cuisineMar 2006 • Aug 2006Chef de partie, main courses • **L’ape Piera Restaurant**, Milano, Italy • Fine dining and cateringSep 2005 • Feb 2006Chef de partie, hot starters • **Pane e panelle Restaurant**, Bologna, Italy • Tipical Sicilian CuisineJan 2005 • Jul 2005 Commis • **Antica locanda il Sole” Restaurant “One Michelin Star” “Two Forks Gambero Rosso”**, Bologna, Italy • Fine dining and cateringJun 2002 • Sep 2004First Cook • **Hostaria “Il Bargello del marchese” Restaurant**, Bologna, Italy • Tipical Tuscan Cuisine |

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Letta l’informativa sull’utilizzazione dei miei dati personali, ai sensi dell’art. 23 dell D.Lgs. 196/2003 do il mio consenso affinché **RESUME HOSPITALITY EXECUTIVE SEARCH** (ragione sociale Job in Tourism S.r.l., con sede in Milano, via Giuseppe Mussi 4) effettui il trattamento e le comunicazioni dei miei dati personali comuni e sensibili ai soggetti e per le finalità indicati nella predetta informativa e affinché la suddetta società effettui il trasferimento all’estero dei miei dati personali comuni e sensibili per le finalità indicate nella medesima informativa. Autorizzo inoltre espressamente **RESUME HOSPITALITY EXECUTIVE SEARCH** all’invio di comunicazioni informative e pubblicitarie nei limiti delle finalità sopra esposte.