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| Daniele SIMONETTIprofessional Chef CURRICULUM **Mobile**  +39 335 6669834  **Mail** simonetti.chef@gmail.com  **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  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 1 2019  Ship cook certificate 2019  Food and Hygiene level 3 certificate 2019  Visa  B1B2 from 2017/2027 | | |  |  | | --- | --- | | 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 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 Waiheikei 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 • Mediterrania 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 panelle Restaurant**, Bologna, Italy • Tipical 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 • Tipical Tuscan Cuisine | |

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.