



DOMENICO N

A very friendly, conscientious and organized person who can work well in a busy environment and especially enjoys being part of a team. Dedicated and professional with an eye for details, I pride myself on the ability to thrive within any working environment. Unique blend of creative flair and passion for food industry with outstanding skills. Flexible, quick to learn and committed to my employer, I will be a valuable asset within a rewarding and challenging workplace. Excellent leadership abilities and interpersonal skills.

CONTACT

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Via Tasso n.12, 28069 Trecate (NO), Italy
Nationality: Italian
Date of birth: 13/06/1984

EDUCATION

ITALIAN HIGH SCHOOL DIPLOMA IN SCIENCES

- Liceo Scientifico Statale “V. Bachelet” via Nazionale, Spezzano Albanese 87019 (CS)

April 2014

UK “FOOD SAFETY IN CATERING”

- certificate level 2 and HACCP

“THE FOOD SCHOOL” CULINARY ARTS BANGKOK THAILAND

- Chocolate Masterclass

BLUE ELEPHANT THAI COOKING SCHOOL

- Thai Cuisine Class

WORK EXPERIENCE

- Jumeirah Muscat Bay, Muscat, Oman, Jumeirah Hotels**
Chef de Cuisine, Brezza Restaurant, Fine Dining February 2025 - present
 - Direct all kitchen operations of Brezza, the resort’s signature fine dining venue specializing in refined Mediterranean and seafood cuisine.
 - Lead a multinational culinary team in executing high-end à la carte and tasting menus with a focus on quality, presentation, and precision.
 - Design seasonal menus reflecting local produce and global fine dining trends, tailored to luxury clientele and VIP guests.
 - Maintain the highest food hygiene and HACCP standards, ensuring compliance with Jumeirah Group protocols.
 - Manage kitchen budgets, food cost controls, and supplier relationships to ensure efficiency without compromising quality.
- Fuchsegg Eco Lodge, Egg, Austria**
Head Chef February 2024-January 2025
 - Oversaw daily kitchen operations for the lodge’s seasonal à la carte and set menus, aligning with the property’s eco-conscious philosophy.
 - Designed and implemented creative, locally sourced, and sustainable menus reflecting Austrian culinary traditions with a modern twist.
 - Managed a team of kitchen staff, including chefs de partie and commis, ensuring smooth coordination and high productivity.
 - Maintained strict HACCP compliance and kitchen hygiene standards.
 - Collaborated with local farmers and artisans to source organic, regional ingredients.
 - Controlled food costs, inventory, and ordering in coordination with the purchasing department.
 - Developed menus for special events, group retreats, and wellness programs.
 - Reduced kitchen waste by 30% through implementation of a zero-waste preparation system and composting practices.
- The Peninsula Manila, The Philippines, The Peninsula Hotels, 469 rooms luxury hotel part of Peninsula group. Forbes 5 stars.**
In Charge of the re-opening of Old Manila fine dining restaurant, French modern bistronomy December 2022 - November 2023
 - Oversaw kitchen operations, including quality control, execution, and financial accountability.
 - Supervised recruitment, training, staff scheduling, inventory management, menu research and development, and seasonal promotions.
 - Analyzed monthly revenue and expenses.
 - Controlled food costs and managed purchasing.
 - Organized and executed events, including four-hands dinners.
 - Provided catering services for top VIP clients.
- Shangri La Qaryat Al Beri Abu Dhabi**
Complex Cluster Executive Sous Chef July 2022- December 2022
Shangri La Hotel 231 rooms | Shangri La Residences 161 rooms 5 stars | Traders hotel by Shangri La 301 rooms
 - Acted as Executive Sous Chef responsible for the successful re-opening of Bord Eau, a modern French fine dining restaurant.
 - Oversaw operations at Sofra, an award-winning all-day dining restaurant recognized multiple times as the best in Abu Dhabi, including accolades for themed nights, buffets, and brunches.
 - Led the re-opening of the Pool Bar outlet, ensuring smooth launch and service continuity.
 - Managed banquet operations for high-profile events, including corporate functions, embassy receptions, business meetings, and weddings.

SKILLS

PEOPLE & MANAGEMENT

- Very flexible and friendly
- Ability to manage a team of multinational co-workers
- Outgoing, sociable, caring and considerate
- Comfortable approach to dealing with the public on a regular basis
- Great ability to work as part of a team and on own initiative
- Strong knowledge of function delivery
- Good personal hygiene
- Ability to multitask and keep cool under work pressure
- Exceptional ability to relate courteously with customers
- Excellent ability to understand and carry out instructions tactfully
- Strong ability to communicate both in writing and in speaking

IT

- Microsoft Office Package, Micros

LANGUAGES

- Italian (Native)
- English (Fluent)
- French (Basic)
- German (Basic)

PERSONAL DETAILS

HEALTH

- Excellent

DRIVING LICENSE

- Italian driving license

INTERESTS INCLUDE

- Gym & General Fitness
- Skiing
- Football
- Fashion
- Fine Dining

- Oversaw all kitchen operations, including quality assurance, execution, and financial performance.
- Supervised recruitment, staff training, scheduling, inventory control, menu research and development, and seasonal promotional planning.
- Analyzed monthly revenues and expenses to support budget alignment and cost efficiency.
- Controlled food costs and managed purchasing activities.
- Supervised a large culinary team of over 60 chefs,

● Jw Marriott Absheron, Baku, Azerbaijan | TASK FORCE

Cluster Chef de Cuisine

April 2022 - July 2022

- Served as Cluster Chef overseeing two outlets: FIREWORKS Urban Steakhouse and ORO NERO, a fine dining Italian restaurant.
- Managed a culinary team of 45 chefs, ensuring consistency, productivity, and high standards across both outlets.
- Directed banquet operations for large-scale events, including embassy functions, corporate groups, and weddings.
- Led restaurant operations as caterer for the Formula 1 events in 2022, ensuring smooth execution and premium service.
- Ensured full compliance with HACCP standards and food safety procedures.
- Oversaw kitchen operations, including quality control, execution, and financial management.
- Supervised recruitment, staff training, scheduling, inventory control, menu development, and seasonal promotional planning.
- Conducted monthly analysis of revenue and expenses to optimize performance.
- Controlled food costs and managed purchasing processes to align with budget targets.

● Armani Restaurants Group, Munich, Germany

Executive Chef, Pre-Opening Project

October 2020 - February 2022

- Served as Executive Chef for the pre-opening project of Emporio Armani Caffè and Armani Ristorante in Munich.
- Planned the kitchen layout and led re-opening operations for both the café and fine dining restaurant.
- Recruited and trained the culinary team in line with brand standards and operational goals.
- Developed menus in collaboration with the corporate chef for both outlets.
- Monitored food costs and ensured adherence to budgetary constraints.
- Established supplier relationships and implemented the ordering system.
- Oversaw kitchen operations, including quality control, food execution, and financial responsibility.
- Supervised recruitment, training, staff scheduling, inventory management, menu development, and seasonal promotions.
- Analyzed monthly revenue and expenses to support financial planning and operational efficiency.

● Chateau De Mirambeau" Relais & Chateaux 5 stars hotel, Charente Maritime, France

Executive Chef

February 2020 - September 2020

- Served as Executive Chef responsible for Breakfast à la carte, All-Day Dining, Room Service, the fine dining restaurant "Les Deux Lévriers", and event catering.
- Oversaw all dining operations, including the reopening and restyling of food concepts across outlets.
- Designed and executed a modern French fine dining menu for Les Deux Lévriers.
- Trained and developed kitchen team members to ensure consistency and high standards.
- Managed budgeting and food costing in alignment with financial targets.
- Increased profitability through menu optimization and cost control.
- Developed menus and recipes based on in-depth knowledge of the market and current culinary trends.
- Ensured full compliance with HACCP standards and food safety protocols.
- Analyzed monthly revenues and expenses to improve operational performance.

● Kong Hans Kaelder, 2 michelin star, Relais & Chateaux, Copenhagen, Denmark

Chef Stager

September 2019 - December 2019

- Chef Mark Lundgaard, multi-award winning Michelin 2 stars and member of Relais Chateaux since 2008

- **Soneva Kiri Resort, Ultra Luxury 5 Stars Hotel Resort, Soneva Hotels Group, Koh Kood, Thailand**
Chef de Cuisine fine dining **November 2017 - July 2019**

 - Served as Chef de Cuisine, assisting and reporting directly to the Executive Chef.
 - Managed The View, the resort's fine dining restaurant, and supervised diverse pop-up dining experiences featuring international cuisines.
 - Supported all culinary operations, including à la carte breakfast service for up to 270 guests.
 - Oversaw daily lunch and dinner buffets, themed nights, and all-day dining restaurant services.
 - Provided operational support for room service and the Thai kitchen.
 - Cooked for destination dining experiences and exclusive events, including Michelin-starred four-hands dinners.
 - Directed daily kitchen operations across all outlets, maintaining strict hygiene standards and operational efficiency.
 - Created bespoke dining experiences and managed all destination dining concepts within the resort.
 - Conducted guest cooking classes, enhancing guest engagement and culinary reputation.
 - Developed and introduced innovative, high-quality recipes tailored to luxury clientele.
 - Supervised all-day dining operations, including buffets and à la carte breakfast service.
 - Introduced original dining concepts for high-end guests.
 - Trained and developed kitchen staff, fostering teamwork and upskilling across departments.
 - Led a team of 33 chefs and 15 stewarding staff, ensuring seamless collaboration and service delivery.
 - Contributed to SONEVA being recognized as the Winner of Best Luxury Resort Worldwide.

- **Bryggen Hotel Nordfjord, Nordfjord Hotel, 4-star Hotel, Nordfjordeid, Norway**
Sous chef/Head Chef **August 2015 - November 2017**

 - Planned menus according to seasonal availability and guest preferences.
 - Calculated food costs and managed ordering processes to ensure budget efficiency.
 - Managed stock levels and ensured accurate inventory control.
 - Trained staff in kitchen operations and conducted HACCP training to maintain food safety standards.
 - Contributed to the hotel's recognition as one of the Top 10 Best Breakfast Boutique Hotels in Norway.

- **Solbar Solage Resort, auberge resorts collection 755 Silverado Trail N, Calistoga, the United States of America**
Chef de Partie **March 2015 - May 2015**

 - Chef de Partie 1 Michelin star restaurant, AAA 4 diamonds award, Forbes Five-Star Rated chef tournant under j1 visa program

- **Loews Madison Hotel, Loews hotels and resorts, Washington D.C, 20005, USA**
Junior Sous Chef **September 2014 - February 2015**

 - Worked as Sous Chef Supervisor at Loews Madison Hotel in the restaurant "Rural Society", an Argentinian Parrilla concept by internationally acclaimed chef José Garcés, recipient of the James Beard Foundation Best Chef award.
 - Operated as Tournant Chef, rotating through all sections, including the open wood-fired parrilla grill.
 - Supervised a team of 15 chefs, ensuring smooth kitchen operations and high performance.
 - Managed the day-to-day running of the kitchen, maintaining consistency in execution and hygiene standards.
 - Oversaw food ordering, recipe creation, and quality control across all sections.

- **KEMPINSKI Hotel San Lawrenz, 5 stars luxury hotel, Kempinski hotels collection, San Lawrenz, Gozo, Malta**
Chef de Partie **April 2014 - August 2014**

 - Worked as Chef de Partie in charge of "Trattoria", an Italian restaurant serving traditional cuisine with a modern twist, overseeing kitchen operations and dinner service.
 - Acted as Chef de Partie Tournant in "L'Ortolan", a fine dining Mediterranean restaurant, rotating through various stations to support kitchen efficiency.
 - Participated in the preparation and execution of banquets, weddings, and special events, ensuring high-quality standards and timely service.

- **COWORTH PARK DORCHESTER Hotel, luxury country house 5 stars hotel, Dorchester Collection hotel group, Ascot, Berkshire, UK**
Chef de Partie **October 2013 - March 2014**
 - Worked as Chef de Partie responsible for the Drawing Room Restaurant, overseeing afternoon tea service and in-room dining operations.
 - Occasionally participated in banquet operations, supporting large-scale service events.
 - Served as Chef de Partie in Restaurant Coworth Park, recognized with 3 AA Rosettes by the UK Food Guide and formerly awarded 1 Michelin star by the Michelin Guide.
- **ROKA restaurant, Japanese restaurant ZUMA GROUP, award winning 3AA rosettes guide Japanese restaurant, 37 Charlotte St, London**
Chef de Partie **September 2012 - October 2013**
 - Contemporary Japanese restaurant and robatayaki grill, awarded 3AA rosettes food guide UK and Michelin guide
- **Lalla Rookh Bar & Eating House restaurant, Perth 6000, Australia**
Senior Chef de Partie **September 2011 - September 2012**
 - Worked as Senior Chef de Partie, responsible for managing daily kitchen operations, maintaining health and safety standards, and overseeing deliveries.
 - Collaborated with Joel Valvasori-Pereza, award-winning Italian chef (1 Hat - Australian Good Food & Travel Guide Awards), known for his refined Italian cuisine.
- **Asia De Cuba restaurant, St. Martin's Lane Hotel, 5-star hotel, Morgans hotel group, London**
Demi Chef de Partie **July 2010 - July 2011**
 - Fine dining restaurant Pan Asian with influences of Cuban cuisine
- **Hotel Cristallo, Mh hotel, 4-star deluxe hotel, Alagna Valsesia, Vercelli, Italy**
Demi Chef de Partie **July 2009 - June 2010**
 - Worked as Chef de Partie, responsible for the Drawing Room Restaurant.
 - Handled à la carte service, breakfast, and banquet operations, ensuring high standards across all meal periods.
 - Prepared regional Italian cuisine presented in a modern fine dining style.
- **Tantris restaurant, 1 star Michelin, Novara, Italy**
Commis Chef **May 2008 - June 2009**
 - Commis Chef in 1 star Michelin award Michelin guide, Italian cuisine
- **Hotel Montagna Di Luce, 4-star hotel, Alagna Valsesia, Vercelli, Italy**
Apprenticeship Commis Chef **February 2005 - February 2008**