

Cristiano

Chef



Personal Information

Birthdate	1985
Zodiac sign	Cancer
Nationality	– Italy
Residence permit and date	UK
Marital status, own children	Married, has children (One daughter)
Location	UK, London
Driving License	Yes
Have a car	No
Sports	– Outdoor activities
Areas of interests	– Healthy lifestyle
About myself	Italian chef with over 8 years of experience in private households and 20 years in high-end restaurants. Expertise in Italian, Mediterranean, and Eastern European cuisines, along with proficiency in modern European, Southeast Asian, Indian, and Arabic dishes. Skilled in adapting menus for dietary preferences, including low-carb and comfort food options. Proven track record in managing large-scale meal preparations for summer gatherings, demonstrating flexibility and responsiveness to changing needs.
Accommodation	– I am ready to live on the territory of the employer

Education

1997 - 2001 Certificate of Higher Education, IPSAAR, Italy, Rome

Certificates

Other Certificates
Il Tino (1* Michelin) & Quarantuno Dodici - Professional Update Internship - 2025.
Il Tino (1* Michelin) - Professional Update Internship - 2018.

Working experience

September 2025 - till now

UK, London

Chef

UHNW Family

My role includes

Directing all kitchen operations, managing costs, budgets, and suppliers.
Created innovative dishes and menus daily for family enjoyment (2 adults, 5 children).
Prepared classic global cuisine with a modern twist; maintained immaculate kitchen standards.
Traveling to different countries

April - September 2025

UK, London

Chef

UHNW Family

My role includes

Recruited to restructure kitchen operations, train staff, and upskill existing chefs to higher standards.
Directing all kitchen operations, managing costs, budgets, and suppliers.
Created innovative dishes and menus daily for family enjoyment (2 adults, 2 teenagers).
Prepared classic global cuisine with a modern twist; maintained immaculate kitchen standards.
Traveling to different countries

Reason for leaving

Family moved

July 2021 - March 2025

UK, London

Chef

UHNW Family

My role includes

Focused on nutrition, fish-heavy, low-carb, and low-sugar diets.
Oversaw support staff and worked front-of-house for fresh deliveries.
Developed seasonal menus and coordinated catering for events.
Traveling to different countries

Reason for leaving

Offered better job

January - July 2021

UK, London	
Chef	
Biteonitaly	
My role includes	Opened sophisticated Italian takeaway during COVID; managed 30+ deliveries/day. Hired, trained, and managed kitchen personnel.
Reason for leaving	Temporary job
August 2019 - March 2020	
UK, London	
Chef	
Sartoria	
My role includes	Managed kitchen with 20 chefs/100+ guests/day in top-10 Italian restaurant. Menu creation, authentic dish preparation (pasta, pizza, sauces), managing inventory/suppliers, cost control, and staff leadership, focusing on maintaining high food quality, presentation, and strict hygiene standards to deliver an authentic Italian culinary experience while running an efficient kitchen.
Reason for leaving	Offered better job
July - August 2019	
UK, London	
Chef	
UHNW Family	
My role includes	Private chef for breakfast, lunch, dinner, parties (15+ guests). Created innovative dishes and menus daily for family enjoyment Prepared classic global cuisine with a modern twist; maintained immaculate kitchen standards.
Reason for leaving	Temporary job
January 2018 - June 2019	
UK, London	
Senior Sous Chef	
Harrods	
My role includes	Managed 30.000 guests/day kitchen operations; deputized for Head Chef.

Reason for leaving	Offered better job
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February 2014 - February 2018

UK, London

Chef

CHUCS Bar & Grill

My role includes	Preparing and cooking food, primarily on the grill, while maintaining high standards for quality, sanitation, and efficiency, including prepping ingredients, managing inventory, following recipes, working with waitstaff, and ensuring the workstation is clean, safe, and stocked for a fast-paced environment, often covering various meal periods and special events.
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Reason for leaving	Offered better job
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January 2013 - January 2014

UK, London

Junior Sous Chef

KX Gym

My role includes	Healthy cooking for VIP members; relocated to St. Tropez as private chef.
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Reason for leaving	Offered better job
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Health

Smoker	No
Epileptic	No
Diabetic	No
Colour blind	No
Dyslexic	No
Vegetarian	No
Have you had a medical exam within the last 6 months?	Yes
Allergies	No

Additional information

Personal characteristics	Responsible, punctual, reliable, creative, active, positive, qualified, experienced
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Key skills	A positive role model. Ability to adapt to all kind of situations quickly. Ability to work under pressure or stressful conditions. Ability to work using your own initiative, taking on extra responsibility. Excellent communication and people skills at all levels. High profile family experience. 24/7 full time working experience
Are you ready to take a polygraph if it's required by employer?	Yes
English	C2 - Fluent
Italian	Native
Russian	B1 - Intermediate
French	B1 - Intermediate
ID	31026

Excellent references available on request