

PERSONAL INFORMATION

Luca Zanchetti



📍 Via Carpineto Alto, Zona Colle dei Cappuccini, 61034, Fossombrone, PU, ITALY

☎ +39 0721715191 📠 +39 3493122567

✉ luca.zanchetti@libero.it

🌐 www.panenostro.com/luca-zanchetti

💬 Skype: luca.zanchetti

Sex Male | Date of birth 29/08/1978 | Nationality Italian

DESIRED OCCUPATION PROFESSIONAL FIELD

Chef/ Second Chef

PROFESSIONAL EXPERIENCE

From 10 June to 10 october

Job Baker chef & Second chef ;

Duties Personnel management; products management; preparation of breads made with yeast and bio flours; menu elaboration; creation of cakes on demand and recipee management; working applying advanced cooking techniques.

Employer's name and address Boutique Hotel Nives 4 super star
Via Nives, 4-39048 Selva Val di Gardena, Bolzano, Trentino Alto Adige, Italia
(www.hotel-nives.com)

Activity Type Elaboration of organic, bio and celiac dishes,
Haute cuisine/A la carte restaurant & hotel carte

From 29 April to 05 May 2013

Job Chef;

Duties Creation of menus for athletes and for guests of the happening;
orders and alimenta management; personnel management.

Employer's name and address Oc Sport Venture Quays,
Castle street, East Cowes, Isle of Wight, PO32 6EZ, UK
(www.ocsport.com/fr/)

Activity Type Meals for guests and athletes of Extreme Sailing Series in Qingdao, Cina

Winter 2013

Job Executive Chef;

Duties Gastronomic consulence and creative ri-elaboration of traditional Italian dishes for "Italy in Us 2013", a celebration of Italian culture in the USA.

Employer's name and address Italian restaurant Girasole
Ocean Club Condos-3108 Pacific Avenue Atlantic City 08401 Usa
(www.girasoleac.com)
1410 Pine St, Philadelphia 19102 Usa (www.girasolephilly.com/)

Activity Type Haute cuisine; Lounge bar.;

Summer 2012

Job Personal Chef;

Duties Elaboration of organic, bio and celiac dishes; creation of breads made with bio yeast, cakes, fresh pasta, meat, fish and vegetables all according to Mediterranean tradition; buying and management of the raw material.

Employer's name and address for info luca.zanchetti@libero.it

Activity Type Private dining

**From May 2010
to January 2012**

Job Baker chef & Second chef ;

Duties Personnel management; products management; preparation of breads made with yeast and bio flours; menu elaboration; creation of cakes on demand and recipe management; working applying advanced cooking techniques.

Employer's name and address Ristorante Mood Società Chez Fellini
Lungomare Piermanni, 62012 Civitanova Marche - Macerata – Italia
(www.facebook.com/mood.restaurant)

Activity Type Haute cuisine/A la carte restaurant;
(at the time Gambero Rosso guide's valuation 80/100)

Year 2009

Job Chef;

Duties Personnel management; modern re-elaboration of traditional Italian dishes; recipe management; orders and food cost management; working applying advanced cooking techniques.

Employer's name and address Capsis Great Hotel of the World, Ristorante Lo Zafferano
Creta Isle, GreciaActivity Type Italian restaurant a la carte;
Out of the Blue, Capsis Elite Resort 5 stars, Presente nella Luxury Travel
Collection 2009
(in that period, the restaurant won a prize for best creative Italian cuisine)**Winter 2008/2009**

Job Chef;

Duties Menues elaboration - both for tasting and a la carte; raw material
management;Employer's name and address Rocco Locanda & Ristorante
Via Torrione 1, 60020 Sirolo, Ancona (Riviera del Conero. Marche – Italia)
(www.locandarocco.it/)

Activity Type Hotel and restaurant.

Year 2008

Job Second chef; Chef tournant;

Duties Personnel management; menu elaboration; cooking fish and meats
dishes; bakery made of bio yeast.Employer's name and address Ristorante & Beach Club Il Circolino del Molo
Strada delle rive del faro, Parco del monte San Bartolo,
61100 Loc. Casteldimezzo (Pesaro – Urbino) (www.circolinodelmolo.com/)

Activity Type Restaurant Yacht Club.



Winter 2007/2008

Job	Second chef; Executive Chef Norbert Niederkofler 2 Michelin stars consulting;
Duties	Chef tournant; cooking traditional dishes in a modern way;
Employer's name and address	Ristorante Zur Kaiserkron Piazza della Mostra, 2 - 39100 Bolzano (www.kaiserkron.bz/it/)
Activity Type	Haute cuisine; A la carte restaurant (at the time it was in the best Italian gastronomical guides).

Year 2007/2006

Job	Chef; Executive Chef Bruno Barbieri 2 Michelin stars consulting;
Duties	Personnel management; elaboration of both Italian and international dishes; recipe management; orders and food cost management
Employer's name and address	Ristorante BON by Starc, Mosca
Activity Type	Haute cuisine with a la carte menu, Russian, Italian and international dishes; Golden Laurel Leaf winner as best emergent restaurant 2006.

Year 2005/2004

Job	Second Chef;
Duties	Elaboration of both the a la carte menu and the hotel menu; cooking traditional dishes in a modern way.
Employer's name and address	Relais Villa Petrischio Località la Villa, 25, 52042 Farneta di Cortona Arezzo (www.villapetrischio.it/)
Activity Type	Historical villa housing both an hotel and a restaurant, at that time its cucina made it to national guides such as Guida Veronelli for the first time.

Year 2003

Job	Consulent for a new opening;
Duties	Gastronomic consulent; elaboration of local dishes based menus;
Employer's name and address	Relais La Cerbara Strada S.Piero in Tambis 33, 61034 Fossombrone (Pesaro-Urbino) (www.lacerbara.com/)
Activity Type	Relais and Meeting housing both a hotel and a restaurant

Year 2003

Job Consulent for a new opening;

Duties Gastronomic consulent; elaboration of local dishes based menus;

Employer's name and address Relais La Cerbara
Strada S.Piero in Tambis 33, 61034 Fossombrone
(Pesaro-Urbino) (www.lacerbara.com/)

Activity Type Relais and Meeting housing both a hotel and a restaurant.

Year 2003

Job Chef de rang appetizers;

Duties Cold and hot appetizers and aperitives management; hot dishes management;

Employer's name and address Ristorante Gualtiero Marchesi, Hotel Lotti , Parigi – Francia

Activity Type Haute cuisine, menu a la carte, at that time 1 Michelin star.

Year 2002

Job Chef de rang appetizers;

Duties Cold and hot appetizers and aperitives management;

Employer's name and address Relais & Chateaux Il Falconiere
Località SanMartino Bocena, 370, 52044 Cortona – Arezzo
(www.ilfalconiere.it)

Activity Type Relais & Chateaux restaurant, at that time 1 Michelin star.

Year 2001

Job Chef de rang appetizers; Antonello Colonna 1 Michelin star consulting.

Duties Cold and hot appetizers and aperitives management

Employer's name and address Capri Palace Hotel & SpA
Via Capodimonte, 14 - 80071 Anacapri – Isola di Capri
(www.capripalace.com/en)

Activity Type Leading hotel and a la carte restaurant

Year 2000

Job Garde manger;

Duties Cold meat and fish dishes management;

Employer's name and address La Posta Vecchia Hotel
Palo Laziale - 00055 Palo Laziale (Roma) – Italy

Activity Type Relais and Chateaux

Year 2000Job Commis di cucina ai primi piatti / capo partita antipasti / capo partita
Pasticceria;Duties Basic preparations; cold and hot appetizers management; a la carte
pastry management;Employer's name and address Ristorante Symposium 4 Stagioni
Via Cartoceto 38, 61030 Serrungarina Pesaro e Urbino
(www.symposium4stagioni.it/)

Activity Type Haute cuisine; Chef Lucio Pompili 1 stella Michelin.

Year 1999

Job Cook;

Duties Small hotel kitchen manager

Employer's name and address Villa per Ferie S. Carlo
Pozza di Fassa (Trentino Alto Adige)
(www.villasancarlo.it/estate/home.htm)

Activity Type Hotel.

EDUCATION AND
TRAINING

September 2012

Qualification

Idrosommelier;

Principal subjects /
occupational skills

Tasting and mixing water with your dishes

Organization name and typology

ADAM, Associazione Degustatori Acqua Minerale;

Level in national or
international classification

I° and II° level.

March 2010

Qualification

Creative pastry course

Principal subjects /
occupational skills

Making pastry applying new techniques

Organization name and typology

Pastry Chef Loretta Fanella

Year 2008

Qualification

Sommelier;

Principal subjects /
occupational skills

Study of Vine and Wine; how to recognize wine properties
and qualities while tasting.

Organization name and typology

AIS, Associazione Italiana Sommelier;

Level in national or
international classification

I° level

Year 2005

Qualification

Wine and Oil Luca Maroni

Principal subjects /
occupational skills

How to combine wine and oil with your dishes

Organization name and typology

Sommelier Luca Maroni;

Year 2002	
Qualification	Barman;
Principal subjects / occupational skills	How a barman works and organizes himself;
Organization name and typology	AIBES, Associazione Italiana Barman e Sostenitori
Level in national or international classification	I° level
Year 2001	
Qualification	Tasting rum and distilled drinks;
Principal subjects / occupational skills	Tasting and getting to know the most important international distilled drinks and Rum;
Organization name and typology	BACARDI e soci;
Year 2000	
Qualification	Practical course Valrhona chocolate;
Principal subjects / occupational skills	How to create pastry and dishes using Valrhona chocolate;
Organization name and typology	Pastry Chef Frederick Bau;
Year 1999	
Qualification	Technician in catering services food and drink area
Organization name and typology	Istituto Tecnico Alberghiero di Stato S. Marta di Piobbico sede distaccata di Pesaro.

PERSONAL SKILLS

Mothertongue(s)	Italian;
Other language(s)	English (almost good), French (basic level), Russian;
Social skills	Very good, as I never had problems with colleagues and/or employers;
Organization skills	Very good;
Technical skills	I'm able to work with avanguardie machinery, using advanced working skills;
Informatic skills	I'm able to create technical tabs and to work with full cost calculating programs;
Driving license	A and B;

FURTHER
INFORMATION

Military compulsory service paid in the Aeronautics (1997/1998) - good conduct leave

Stages while in school:

Grand Hotel Il Duomo 5 stars - Milano 21 days;

Hotel Resort Flamenco - Santa Margherita di Pula (Cagliari) 21 days;

Ristorante Il Furlo - Aqualagna (Pesaro e Urbino) 21 days;

Villa Umbra - Perugia 21 days;

Working experiences while in school:

Ristorante Pizzeria Il Giardino , Fossombrone (Pesaro e Urbino)
kitchen help and pizza maker

Ristorante Azienda Agricola Alce Nero ,
Isola del Piano (Pesaro e Urbino)
commis

Ristorante da Luciano , Gabicce Monte (Pesaro e Urbino)
commis;

Hotel Michelacci 4 stars , Gabicce Mare (Pesaro e Urbino)
breakfast manager; dinner siders buffet manager

Signature

Luca Zanchetti

(I authorize the processing of my personal data as per Legislative Decree 30 June 2003, n. 196 'Code concerning the protection of personal data (optional).