

PERSONAL INFORMATION



Name/Surname	Francesco Flavio Colucci
Address	Palma de Mallorca
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Email	ffcolucci83@gmail.com
Nationality	Italian
Date of birth	04-05-1983
Place of birth	Avellino – Italy
Drivers licence	Car (B) - Moto (A, A1, A2, AM)

WORK EXPERIENCE

PERSONAL CHEF

From 1st April 2017 - currently

AUTONOMOUS PROFESSIONAL

Private dinners, smaller sized weddings, intimate lunch, yoga groups
Private chef for families (short and long term)

SOUS CHEF

From 1st July 2014 until 15th March 2017

FOSH CATERING (catering)

Calle Asival 7, Palma de Mallorca

Responsible of orders and the menu preparation of different events (weddings, private parties & corporate events)

Responsible of the kitchen and kitchen team during the events

Responsible of the orders and fish/seafood/meat preparation/cleaning for yachts

HEAD CHEF

From 19th September 2013 until 22nd March 2014

WEINGALERIE (wine bar)

Rio Bianco 10, 39042 Bressanone (BZ), Italy

Responsible of all orders and the preparation of the weekly menu

HEAD CHEF

From 18th October 2013 until 15th January 2014

CAPRIZ (High Quality Cheese Factory & Bistro)

Via Val Pusteria 1B, 39030 Vandoies (BZ), Italy

Responsible of all orders & the preparation of the daily menu using different high-quality cheeses in various ways

SOUS CHEF

From 6th February 2012 until 15th August 2013

CAFFÈ DELL'ISOLA (Italian restaurant-pizzeria-ice cream shop)

7 Marine Parade, Arcadia, 4819, Magnetic Island, Australia

Preparation of the breakfast and daily menu, assistance with the preparation of pizzas and production of homemade artisan ice-cream

HEAD CHEF

From 1st March 2011 until 31st January 2012

TUSCAN BAR (Italian restaurant)

Level 1/Rooftop, 79 Bourke Street, 3000, Melbourne, Australia

Responsible of all restaurant menus and management of three kitchen staff members, supervision of the kitchen revenue account

CHEF DE PARTIEFrom 10th December 2010 until 20th February 2011**OCHA RESTAURANT (japanese restaurant)**

Temporary contract

3 Church Street, Hawthorn, 3122 Melbourne, Australia

Responsible of the starter and tempura sections

SOUS CHEFFrom 15th May 2010 until 19th September 2010**HOTEL DELLE MIMOSE (3 star hotel)**

Seasonal job

Via G. Zanella 1, 30017 Lido di Jesolo (Venice), Italy

Responsible of the pasta section and respective orders, replacement of the head chef when needed

CHEF OF THE ITALIAN SECTIONFrom 1st November 2009 until 31st March 2010**VERSAILLES HOTEL (3 star hotel)**

Seasonal job

Svelanskaya Ulitsa 10, Vladivostok, Russia

Responsible of all orders and processing of the daily menu, supervision of all staff members of the Italian section

HEAD CHEFFrom 1st June 2009 until 30th September 2009**HOTEL EXCELSIOR (4 star hotel)**

Seasonal job

Via Zara 3, Lido di Jesolo (Venice), Italy

Responsible of all orders, menus and the daily buffet, supervision of 8 kitchen staff members

CHEF DE PARTIEFrom 5th September 2008 until 28th April 2009**NOBU RESTAURANT (Japanese Restaurant – 1 Michelin star)**

15 Berkeley Street, London, W1J 8DY, UK

Responsible of the tempura section, the respective orders and the elaboration of all respective dishes

PRIVATE CHEF

From 15th April 2008 until 31st August 2008

PRINCE FAISAL BIN BALMAN HOUSE (Private house of an Arabic Prince)

Seasonal job

25 Chester Square, London, SW1 W9HS, UK & Holiday House in Marbella,

Responsible of all types of food preparation and presentation (throughout entire day and week)

CHEF DE PARTIE

From 1st November 2007 until 31st March 2008

HARRY'S BAR (Private Club)

26 South Audley Street, London, W1K 2PD, UK

Responsible of the pasta section and all kitchen duties

CHEF DE PARTIE

From 1st December 2006 until 30th September 2007

GEORGE CLUB (Private Club)

87-88 Mount Street, London, W1K 2SR, UK

Responsible of the main course section and the preparation of all respective ingredients

HEAD CHEF

From 1st May 2006 until 31st October 2006

PICASSO RESTAURANT (Italian Restaurant)

274 King's Road, London, W15 2UN, UK

Responsible of the preparation of the daily menu, all orders and the organisation of the kitchen-staff work shifts

CHEF DE PARTIE

From 8th November 2005 until 23rd April 2006

"BATTLEFIELD REST" CONTINENTAL BISTRO (Fusion Cuisine Restaurant)

55 Battlefield Road, Glasgow, G42 9JL, Scotland

Responsible of the starter section, the respective orders and the elaboration of all dishes during service

CHEF DE PARTIE

From 16th November 2004 until 18th October 2005

LUCIO RESTAURANT (Traditional Italian Restaurant)

257 Fulham Road, London, SW3 6HY, UK

Responsible of the cold and warm starter section, all orders and the elaboration of all dishes during service

WAITER

From 1st May 2004 until 15th October 2004

IL TRAMONTO (Italian Restaurant)

Seasonal job

Via del Monte 12, 04027 Ponza (LT), Italy

All bar and restaurant duties as a waiter

CHEF DE PARTIE

From 15th July 2003 until 31st February 2004

LA PERGOLA (Italian Restaurant)

Ramon y Caja 77, 03180 Torrevieja, Spain

Responsible of the starter section and the preparation of all the ingredients needed

EDUCATION AND TRAINING

Le Sirenuse Hotel – 5 star hotel, Positano (Amalfi Coast), Italy

Summer 2008

Internship – Fusion Cuisine

Hotel Management School “Manlio Rossi Doria”, Avellino, Italy

11th June 2001

Technical operator in hotelier and restaurant service

Hotel Management School “Manlio Rossi Doria”, Avellino, Italy

9th July 2003

Diploma of Secondary School – restaurant service

PERSONAL SKILLS AND COMPETENCES

- *Languages*
 - ITALIAN** – mother tongue
 - ENGLISH** – good knowledge
 - IELTS (International English Language Testing System – overall band score: 6,2/9)
 - SPANISH** – good knowledge
- *Professional expertise*

I believe to have good communication and organisational skills. I also think to be able to choose autonomously all ingredients for the preparation of dishes and be able to prepare various type of menus. I like to be creative, tidy and precise in all I am doing. I do have a good capacity of innovation and an aesthetic taste.

Thanks to my different work experiences around the world I have gained diverse techniques of the culinary art, specific ways of cooking and accurate preservation of food/ingredients, as well as the correct use of all kitchen tools.

Additionally I am aware of food hygiene regulations and injury prevention, as well as human resource management.

As a Head Chef I had the chance to decide menus in cooperation with the owner of the premises, to be in charge of the purchase and quality control of all ingredients, to supervise the preparation of dishes by distributing different tasks between the kitchen team and prepare the more complex dishes myself.