



ALESSANDRO PEZZINI

CHEF

Personal Informations

Address: 15a Via Cavaiola, 54033 Carrara (MS), Italy
Citizenship: Italian
Date of Birth: 06/11/1993
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Professional sector

Chef - Private Chef
Restaurant Services Technician in the Hotel Sector

Professional experience

2023 | Executive Chef

Hotel 1908 ** Forte dei Marmi (LU) - Executive Chef
Gastronomic Consultant at Restaurant Bagno Carlo ,Forte dei Marmi (LU)

Nov-Mar 2022-23 | Private Chef

S/Y Is a Rose 51 mt

May – Ott 2022 | Executive Chef

Restaurant Bagno Carlo, Forte dei Marmi (LU) - Chef
Gastronomic Consultant at Bagno Vela Latina Restaurant, Massa (MS)

Nov-Mar 2021-22 | Private Chef

S/Y Is a Rose 51 mt

May – Oct 2021 | Sous chef

Restaurant La Magnolia * michelin dell' Hotel Byron, Forte dei Marmi (LU),
Chef Cristoforo Trapani

Nov-Mar 2020-21 | Private Chef

S/Y Is a Rose 51 mt

May – Oct 2020 – Sous chef

Restaurant La Magnolia * michelin dell' Hotel Byron, Forte dei marmi (LU),
Chef Cristoforo Trapani

Oct – Nov 2019 – Collaborazione

Restaurant Pavillon Ledoyen **** michelin, Paris (Francia), Chef Yannick Alleno

Mar-Sept 2019 | CPrivate Chef

M/Y Ocean Pearl 41 mt

Esperienza professionale

Nov – Jan 2018/19 – Chef de parti

Restaurant Mirazur *** michelin, Menton (Francia), Chef Mauro Colagreco

Apr – Oct 2018 – Chef de partie for main courses

Restaurant Piccolo Principe ** michelin, Viareggio (LU), Chef Giuseppe Mancino

Oct - Feb 2016/17 | Chef de partie for tapas and herbs

Restaurant Mirazur di Mauro Colagreco**, Menton (Francia)

Mar - Sept 2016 | Chef de Partie for Main Courses

Restaurant La Magnolia Hotel Byron*, Forte dei Marmi (LU), Chef Cristoforo Trapani

Dec - Feb 2016 | Internship as DEMI-CHEF for meat and fish dishes

Devero Restaurant di Enrico Bartolini **, Monza (MB)

Mar - Sept 2015 | Chef de Partie

La Magnolia Hotel Byron*, Forte dei Marmi (LU), Chef Cristoforo Trapani.

2015 | Partnership

Restaurant da Candida* <http://www.dacandida.net>

Euro Toque 2015 - chef Bernard Fournier

Specialized course with Chef Fabrizio Sangiorgi on “Technological Cuisine”

Employment at the Seven restaurant of the Casino di Campione d'Italia as DEMI-CHEF, with Chef Lorenzo Staltari

Nov 2013 | Demi-chef

Restaurant “Tarantola

Appiano Gentile (CO) , DEMI-CHEF , Chef Vittorio Tarantola

Spt - Oct 2013 | Demi-chef

Restaurant “ Sartoria “, 20 Savile Row, London W1S3PR, Chef Lukas Pfaf

Esperienza professionale

Health & Safety:

Study of current legislation, concepts regarding liability, prevention, and protection; organization of prevention of personal injury and risks relating to machinery, electricity, and other equipment; prevention of risks relating to explosions, chemicals, dust, biological factors, and video-terminals; organization of projects and of the surroundings thereof, as well as related works, manual heavy-workloads, manipulation of merchandise, safety signs; emergency plans, safety procedures and evacuation in case of fire; organizational procedures for first aid; analysis of fires and injuries which had been avoided; safety procedures.

2013 - Diploma - Final vote 83/100)

Restaurant Services Technician in the Hotel Sector

Professional State Institute Giuseppe Minuto: “Services for Wine & Gastronomy and Hotel/Hospitality” Marina di Massa (MS)

Courses:

- HACCP (Hazard Analysis and Critical Control Points): Risk analysis and critical control points for direct handling related to food safety and hygiene.
- CMA (Personal Safety and Social Responsibilities) Training Course.
- HST Level 2 Food Hygiene and Safety for Catering.
- STCW (Standards of Training, Certification, and Watchkeeping) First Aid Course.
- STCW Personal Survival Techniques Training Course.
- STCW Fire Prevention and Fire Training Course.

Languages

Native language: Italian

English

Comprehension	Oral	Written
C2	C2	C2

Francese

Comprehension	Oral	Written
B2	B2	B2

Social and organizational skills and competencies.

Ottima capacità di lavorare in team, anche con persone di diversa nazionalità e cultura. Grazie all'attività di relazione svolta nelle diverse esperienze professionali citate, riesco a soddisfare le richieste e le esigenze del committente e della clientela. Sono in grado di organizzarmi autonomamente, definendo le priorità e assumendo responsabilmente il controllo del lavoro.

Artistic skills:

Since childhood, I have approached martial arts, specifically Wing Tjun Kung Fu (IWKA), achieving excellent results. I still practice this discipline, which has allowed me to acquire techniques for stress management, seeking balance, and paths of awareness that can be effectively applied in other contexts, such as human resources management.