



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

2025-26 | Mar – Now | Private Chef

M/Y Moneikos ∞ 52mt

2024 | Apr – Nov | Private Chef

M/Y Ocean Four 42 mt

2023 | Executive Chef

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

2022-23 | Nov-Mar | Private Chef

S/Y Is a Rose 51 mt

2022 | May – Oct | Executive Chef

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

2021-22 | Nov-Mar | Private Chef

S/Y Is a Rose 51 mt

2021 | Jun – Oct | Sous chef

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

2020-21 | Feb - Jun | Private Chef

S/Y Is a Rose 51 mt

2019 | Oct – Feb | Collaboration

Restaurant Pavillon Ledoyen ★★★★★ Michelin, Paris (Francia), Chef Yannick Alleno

2019 | Mar– Oct | Sous chef

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

PROFESSIONAL EXPERIENCE

2018-19 | Nov– Mar · Junior Sous Chef

Hotel” Les Airelles ★★★★★S, Courchevel, Francia — Chef Marco Garfagnini

2018 | Spt -Nov · Chef de Partie

Restaurant Pierre Gagnaire, Rue de Balzac 6, Parigi ★★★ Michelin — Chef Pierre Gagnaire

2018 | Apr – Sep · Junior Sous Chef

Restaurant Piccolo Principe ★★ Michelin, Viareggio (LU) — Chef Giuseppe Mancino

2017-18 | Nov – Mar | Chef de partie

Restaurant Mirazur ★★★ Michelin, Menton (Francia), Chef Mauro Colagreco

2017 | Apr – Oct | Chef de partie

Restaurant Piccolo Principe ★★ Michelin, Viareggio (LU), Chef Giuseppe Mancino

2016-17 | Oct - Feb | Chef the partie tapas and herbs

Restaurant Mirazur ★★★ Michelin , Menton (Francia)

2016 | Mar - Spt | Chef de partie

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

2016 | Dec - Feb | Stage DEMI-CHEF

Devero Restaurant di Enrico Bartolini ★★★ Michelin , Monza (MB)

2015 | Mar - Sep | Chef de partie

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

2015 | Collaboration

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

Euro Toque 2015 - chef Bernard Fournier ★ Michelin

My career in the hospitality industry began in 2009, gaining experience in restaurants and beach resorts in my local area. In 2013, I embarked on my international career in London, working at the renowned Sartoria restaurant. Between 2013 and 2015, I continued my professional development in Switzerland, strengthening my technical and organisational skills while gaining valuable experience in international and multicultural environments.

PROFESSIONAL EXPERIENCE

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)

