



ANDREA MISSERI

**Rome 18/10/1969 via Ermenegildo Frediani 32
00154 ROME**

TEL +39 3387755060

EMAIL ilgenuino@gmail.com

FB <https://www.facebook.com/ilgenuino/> Instagram: #chefmisseriandrea

Titles .

-Executive chef, consultant chef, chef trainer, food consultant. Food writer .

2023. Rome, Prati July till present chef de cuisine at Miva' restaurant and Lounge bar

2023. June. Rome trastevere catering chef and consultant for the river resort 'Riva Portese '

2023. April sula vineyards Nashik .consultant and trainer for the renewal of Italian restaurant and pizzeria La Trattoria , (ex-Little Italy).

2022.May Ibiza:

June to September, Chef de cuisine for "Shu" Talamanca (restyle menu, re organize staff and run the pass.)

August September consultant chef for Babarey bistrot (trained staff, dish of the day, breakfast, tapas private villa Caterings).

2021/2022, consultant, trainer at, Sulavineyards.com

2021, May, October chef and manager at 909 bistrot, Castiglione del lago Cucina ToscoUmbra and international street food episodes.

**2021 January, April consultant chef at the three restaurants (la Bodega, roof terrace and Rasa) Sula wines Nashik India.
www.sulavineyards.com**

2020, June / October chef at Il Podere San Giuseppe, Amelia A la carte service

and banqueting with Umbrian and seafood cuisine.

-2014 / 2020 Executive chef Restaurant "Dillà" via Mario dei Fiori Rome, "La Buvette" Via Vittoria 47 Rome, "SANTO VINO " Piazza della Torretta Rome. These are restaurants open all day in the center of Rome with a high turnover of customers.

Duties: four seasonal menus with sales strategy and food turnover, food control of the three restaurants, specials of the day, catering menus, international breakfasts, events, chef training, staff recruitment, suppliers, cost of food in relation to sales, control of the regular functioning of kitchen equipment, logistics and turnover of ingredients and strategy for sharing ingredients for the menu of 3 restaurants.

Relations with customers, relationships with suppliers and assistance for kitchen machinery and utensils, catering, tableware, food, wine.

In 6 years the offices have reached the maximum capacity of business and staff shifts, reaching a high level of popularity.

Numerous private catering in important places, openings and parties with wine sponsors, an attached file of the events.

**Link: <https://ristorantedilla.it/> <https://www.facebook.com/labuvetteroma/>
<https://www.facebook.com/santovinoroma/>**

September - November 2013 DUBAI (UAE)

Restaurant: Angelo naturally Italian, Dubai Marina.

Start of the restaurant, (menu, supplier, kitchen set-up, staff training, takeaway food and logistics concept).

Consultancy contract.

2013

Groupe Valadier (4 stars and above)

Hi-Res Restaurant, Via della Fontanella, 15 - 00187 Rome

From April 2013 reorganization of the menus, rooftop restaurant, catering, brunch, corporate events, pizzeria on the ground floor and Roman hosteria.

Summer 2013: executive director. First level tourist contract.

Winter 2012. Rome Chef chef de cuisine

Propaganda coffee Via Claudia, 15 - 00184 Rome

Research on food ingredients, events, seasonal and special menus.

Seasonal contract.

May and October 2012. Spain Ibiza , chef de cuisine

Green Dolphin. St. Eulalia (port Deportivo)

restyle the kitchen equipment, new menu, the menu of the day, the knowledge of all the suppliers of the island.

In house chef for events in private homes and villas.

2011.2012 Rome

Giuliana59, chef de cuisine Via Giuliana, 59, 00195 Rome

small events with the Vatican ambassadors,, new menu with ingredients of gastronomic excellence and fresh market ingredients, superior level bistro.

2010, 2011 Rome

sous chef

Exedra Hotel (Boscolo Group) 5 stars.

finger food for events, corporate buffet lunch, breakfast, room service.

Executive chef Max Mariola.

2009.2010 Rome

chef de cuisine

Fish Bar Restaurant "Riccioli Cafè" Piazza della Coppelle, Rome. special menu, execution of dishes of the day, events, Patron chef Mr. Massimo Riccioli 1 Michelin star.

2005.2008

My company 'il genuino' (shakty trips) PVT LTD Goa India.

Food export and import, supplier of Italian restaurants, shops and chefs.

Consulting:

-Novotel Hyderabad

-private catering in VIP villa (Indian movie stars, rock n roll bands, actors),

-Casanova, of Pune. Food festival

-events with Sula India wines. www.sulawines.com

- best food importer on Outlook magazine food traveler

-supplier for the Olive restaurant in Mumbai

-producer of Italian salami produced in Goa

-Italian food festival in the "Caramelo" Hans Plaza hotel, New Delhi.

-Consultant for Mocha Mumbai ltd. (Ryaz Amlani)

-Multiple consultant for restaurant From Mumbai's Blue Pali Hill. (sponsor Barilla)

-Consultant for the 4 star resort Presa di Goa

-Consultant for the Italian restaurant Fellini Goa

- consultant "Tito Restaurant", from Goa. (Vesuvius, titos Arpora)

-Organizer of numerous weddings and private caterings.

2003-2004

Owner and chef of the Italian restaurant "Scirocco" in Baga, Goa.

Great Italian restaurant in busy street with wine bar, music and movie screen.

Fresh fish and pizza until late.

- Chef consultant for LITTLE ITALY Juhu Mumbai. New all vegetarian menu.

2002-2003

Chef and director

Italian restaurant "Al Fresco", Mumbai Juhu.

4 star Ramee Guestline Hotel, Juhu Beach area, terrace menu, events, Sunday brunch with wine sponsors from Chateau Indage. Executive chef Arora.

Consultant chef "La Dolce Vita" restaurant, Italian restaurant in Pune India. start up restaurant, food suppliers, menu creation, Tuscan and Roman style.

1993-2001

Ibiza, (ES) summer season

- fashion event organizer and most catered fashion brand on the island

- Director of the company M&P srl. Rome import export Furniture and objects from India.

1992,1993 gastronome.

Canelle, High street Kensington, London (UK) Catering chef for Abbey Studios in London.

Private chef for rock bands and back stages.

1988-1991

Restaurant: Schiano the fisherman, Torvaianica, Rome.

Kitchen helper, waiter, head waiter.

Fresh fish, raw fish dishes, events, weddings, weekends of the winter season.

Very popular restaurant with 200 seats.

Education

La Sapienza University

Sociology with a focus on cultural anthropology

High School Diploma in Food Science and Technology (IPSA). Rome

Other studies: Diploma in sound technician, University of Music, Via Libetta, Rome.

Skills

Food culture, food marketing, food technology, hygiene and storage.

Commercial food operator. Mother tongue: Italian, English other language: French, Spanish

Presentation and skills of the chef:

COOKING FOR PASSION

Anthropologist and DJ, musicologist.

Anglo-Italian and expert in traditional medieval cuisine up to luxury and oriental ones. A scholar of cooking in general, he always focuses on the maximum culinary yield, committing himself even before manifesting himself and only after having achieved, elaborated and metabolized the taste does he bring his dishes to the table.

Multicultural, enthusiastic and strong in character, he believes in the green economy, in the direct production of food, in human relationships.

Crazy for good genuine food, all the ingredients are able to be used at their best, the right dish for the right time or the right season.

I can teach cooking, I love to do educational dinners and team building, I have good communication skills.

I believe in gastronomic education with respect for recipes and taste, in the understandable name of the dish with a salable description. I am skilled in managing relationships with customers. Excellent ability to interact with the staff of the hall for the management of orders and logistics.

I love to combine good music with the work environment, I interact with the customer in an elegant way, when technically and logistically possible.

I have a good experience in training external staff (patient, calm, dialogical). I love traditional cuisine, oriental cuisine and all the Italian classics, and Mediterranean fusion. I like interacting with other chefs and creating events, I don't like overly experimental food, but I love colorful and imaginative finger food for catering or aperitifs.

I love traveling with my work.

Driving license A and B1 -

I authorize the processing of my personal data present in the curriculum vitae pursuant to Legislative Decree 30 June 2003, n. 196 and of the GDPR (EU Regulation 2016/679).