

Massimo Solla



MASSIMO SOLLAI
MASSIMOSOLLAI.COM



Dear partner

Attached to this letter, you will find some general information about my experiences and abilities.

What you cannot miss out on this resume is an unconditional love, respect and passion for my work. Finally in my position I can now develop all my experiences gained on several continents, where I have been able to increase my skills and learn from so many different cultures. I am an absolute lover of precision, cleanliness and order. The quality for me comes first, along with the determination to always and unconditionally achieve the best result. I am always impeccable and example in everything. Punctuality and rigor for me are fundamental points and in everyday life I love being programmed for everything, even what seems more insignificant. I love the challenges and run projects at my height and related to my personal goals.

For any further clarification or information, please feel free to contact me or visit www.massimochef.com for more details. I am in the Eurotoques guide with the best 200 Italian chef in Europe from 2018 till today <https://www.eurotoquesit.com/massimo-sollai/>



SKILL'S

DEVELOPED MANAGERIAL AND SUPERVISORY SKILLS AS THE PRIVATE OWNER OF CITY AND WORLD WIDE COURIER COMPANY IN ITALY FOR 7 YEARS

AN EXTENSIVE KNOWLEDGE OF THE HOSPITALITY / CATERING INDUSTRY IN UK, ITALY, SPAIN, IRELAND AND NETHERLANDS AND UAE MARKET.

- GOOD COMMUNICATION AND INTERPERSONAL SKILLS.
- ITALIAN , ENGLISH AND SPANISH SPEAKER
- PASSIONATE ABOUT ACHIEVING STRONG CUSTOMER SERVICE STANDARDS • TEAM WORKER
- REACTIVE AND CALM UNDER PRESSURE
- KNOWLEDGE OF INTERNATIONAL CUISINE
- KNOWLEDGE OF INDUSTRY LEGISLATION ,WORKPLACE POLICIES AND PROCEDURES • STRONG ORGANISATIONAL AND PLANNING SKILLS
- ABLE TO DELEGATE AND LEAD BY EXAMPLE ALWAYS
- STRONG MANAGERIAL SKILLS
- IT KNOWLEDGE - APPLE & PC • FOOD COST & CONTROL
 - MENU CREATION AND ENGINEERING
 - STAFF TRAINING
- KITCHEN DESIGN & FURNITURE DESIGN
 - MANAGING MULTIPLE RESTAURANT & OUTLET
- PRE-OPENING AND OPENING EXPERIENCE
- RUN FULL RESTAURANTS OPERATIONS

EDUCATION

ACCOUNTANCY SCHOOL

DEGREE , ACHIEVED YEAR 1996 - SCHOOL "PRIMO LEVI" - ITALY.

OTHER ACHIEVED:

- FOOD HYGIENE & SAFETY COURSE YEAR 2009/2010/2011/2012/2013,2015/2016/2017/2018/2019 LONDON - SPAIN - ITALY
 - DIPLOMA IN OPERATION MANAGEMENT YEAR 2012, LONDON
 - CERTIFICATE OF BOOKKEEPING FOR SMALL BUSINESSES , LONDON NOVEMBER 2012
 - CERTIFICATE AND COURSE OF HYGIENE & SAFETY FOR CATERING AND FOOD COMPANY FOR HOTELS AND RESTAURANTS (VENICE 2014) AND MORE CERTIFICATE WORLDWIDE •
- ENGLISH LANGUAGE CERTIFICATE (YEAR 2012) BURLTLEIGH COLLEGE - HAMMERSMITH , LONDON.
- SPAIN : HACCP CERTIFICATE 2017/2018 • ITALY : HACCP CERTIFICATE 2018-2019
 - LOTS OF CERTIFICATE IN HACCP ALL LEVELS IN 9 DIFFERENT COUNTRY'S

HOBBIES

SQUASH, 5A SIDE, SPEARFISHING, UNDERWATER HOCKEY, PLAY DRUMS & BASS GUITARS

OTHER : FULL EU CAR AND MOTORBIKE DRIVE LICENSES . CAR OWNER

CATERING & HOSPITALITY HISTORY



ATTITUDE, BEHAVIOURS, SKILLS, AND VALUES THAT FOLLOW

WORKING ON BEHALF GUESTS AND WORKING WITH OTHER TEAM MEMBERS. TO SUCCESSFULLY FILL THIS ROLE

- PREVIOUS, RELEVANT EXPERIENCE AS AN EXECUTIVE CHEF AND A HIGH-PERFORMING SOUS CHEF IN A FIRST CLASS PROPERTY,
- EXCELLENT LEADERSHIP SKILLS
- A CREATIVE APPROACH TO THE PRODUCTION OF HIGH QUALITY FOOD
- A BUSINESS FOCUSED APPROACH TO MANAGING A HOTEL KITCHEN / OUTLET / RESTAURANT / DIFFERENT PROPERTY
- EXCELLENT COMMUNICATION SKILLS
- ABILITY TO BUILD RELATIONSHIPS, INTERNAL AND EXTERNAL
- EXCELLENT PLANNING AND ORGANIZATIONAL SKILLS
- ABILITY TO MULTI-TASK AND MEET DEADLINES
- CERTIFICATION IN MANAGEMENT
- PROFICIENCY WITH COMPUTERS AND COMPUTER PROGRAMS, INCLUDING MICROSOFT WORD, EXCEL, MAC, WEB DESIGN, OUTLOOK (PC & MAC)



EXPERIENCE AND COLLABORATION IN UNITED KINGDOM

- Skylon Restaurant – Waterloo , London. commis chef www.skylon-restaurant.co.uk
- Olivo Mare Ltd – London , Commis Chef and Chef de' Partiè after promotion www.olivorestaurants.com/olivomare
- Carluccios , St Johns Wood – London , Chef de partiè www.carluccios.com
- Isola del Sole, Putney – London, Sous Chef
- DoubleTree by Hilton 4 stars – Tower of London – Sous Chef www.hilton.com/en/hotels/lontldi-doubletree-london-tower-of-london/
- Bianco 46 Restaurant, Greenwich – London, Head Chef www.bianco43.com
- Quaglino's – London – Sous Chef www.quaglinos-restaurant.co.uk



EXPERIENCE AND COLLABORATION IN IRELAND

- Primo Restaurant - Ireland - Head Chef

www.primorestaurant.ie

- New Park Hotel 4 stars L - Ireland - Executive Sous Chef

www.newparkhotelkilkenny.com



EXPERIENCE AND COLLABORATION IN NETHERLAND, CZECH REPUBLIC & SPAIN

Netherlands

- Executive Chef at Norma – Italian Restaurant , Den Haag.

Spain

- Executive Head Chef at da Bruno Restaurant (Mijas) Malaga – Spain www.dabruno.com
- Head Chef at La Pala d'Oro – Benalmadena (Costa del Sol) Spain www.lapaladoro.com
- Member and founder of **work-food based in Spain and Italy** as general consultant for the catering/consultancy sector worldwide (**work-food.com**) opening in 2016 till now

Czech Republic

- Head Chef consultant at wine food market , Italian Business in Praga 5 www.theitalians.cz



EXPERIENCE AND COLLABORATION IN THE GULF COUNTRY - MIDDLE EAST

○ UAE - ABU DHABI

Executive chef

Andiamo Restaurant in Al Zeina (Abu Dhabi)

www.andiamo.ae

In charge for all financial and food operation in the restaurant also 2 food trucks and 1 coffee corner . Set up the business and leave a head chef in charge after 1 year

○ RIYADH - SAUDI ARABIA ALKHOZAMA F&B COMPANY (MAMO RESTAURANT)

www.mamo-michelangelo.com/riyadh/

Executive Corporate Head Chef of Italian New brand restaurant - develop brand and kitchen design

All kitchen operations and Kitchen Design

Financial Operation

Hiring process

○ RIYADH - SAUDI ARABIA EXCEPTIONAL FOOD COMPANY

Executive Corporate Chef

Develop new brands for the company (Restaurants/ Bakery/Central Kitchen)

Recruitment Process

Training

Financial

Control and creation of Purchasing department

Marketing

○ RIYADH - SAUDI ARABIA / UPSCALE BRANDS F&B COMPANY (Walton Street Scalini /new projects) Corporate Executive Chef (Current Position)

F&B Operation

Recruitment / Training / Develop company brands / Financial / Procurement / Marketing / Mentoring / New company projects



EXPERIENCE AND COLLABORATION IN ITALY

Italy

- **St.Regis - San Clemente Palace (Venice - Starwood Group) Italy - 5 star Luxury Hotel - Chef**
In Charge of all kitchen operation of the restaurant **La Dolce (today Kempinsky Palace)**
- **Aman Resort Canal Grande (Venice) Italy - 7 Star Luxury Hotel - Sous Chef** www.aman.com/hotels/aman-venice
In Charge of all kitchen operation of the restaurants.
- **Posia Luxury Retreat & Spa - 5 star Luxury Property** www.posia.it
Executive Chef - Food and Concept consultant
Build the entire food concept for 3 Restaurant, (Aura Restaurant - Nui & Moramora bistro del mare) Set up for the opening at Aura Restaurant, Kitchen project and design. Recruitment process, Marketing & Financial.
- Multiple consultancy/opening/project in different region of all Italian territory
- Construction of New Project 2021/2022/2023 Region : Apulia/ Italy. Manage of the entire project : Design/Concept/Training

FROM JANUARY 2016 TILL TODAY - MAIN CONSULTANT FOR WORK-FOOD.COM ITALY/WORLDWIDE (TILL TODAY BUSY WITH RESTAURANT OPENINGS AND REFURBISHMENTS AROUND ITALY AND EUROPE

BIOGRAPHY

HAILING FROM CAGLIARI IN SARDINIA, MASSIMO DID NOT FOLLOW THE USUAL WELL-TRODDEN PATH TO EXECUTIVE CHEF. WITH HIS LOVE OF TRAVEL AND A GLOBAL OUTLOOK, MASSIMO SPENT THE PAST 16 YEARS HELPING MANAGE THE CONSTRUCTION, DESIGN AND LAUNCH OF HOTELS AND RESTAURANTS ACROSS THE UK, EUROPE AND NOW THE MIDDLE EAST.

UNDERTAKING A CULINARY JOURNEY IN ITS TRUEST SENSE, MASSIMO'S ATTENTION TO DETAIL, QUEST FOR PERFECTION AND ROUNDED, INTERNATIONAL APPROACH TO HOSPITALITY, HAS RESULTED IN A CAREER SPENT GATHERING SKILLS, TECHNIQUES, AND INGREDIENTS ACROSS TWO CONTINENTS.

SINCE 2018, MASSIMO HAS BEEN A MEMBER OF THE PRESTIGIOUS EUROTOQUES GUIDE FOUNDED BY MASTER GUALTIERO MARCHESI, TOGETHER WITH THE TOP 200 ITALIAN CHEFS IN EUROPE. HIS MOTTO IN THE KITCHEN IS SIMPLE AND CLEAR: "HAVE FUN WHILST ALWAYS WORKING HARD."

CULINARY INSPIRATION

MY INSPIRATION IN THE KITCHEN IS BASED ON MY CHILDHOOD. MY GRANDMOTHER HAD 9 CHILDREN AND MANY MANY GRANDCHILDREN. EVERY SUNDAY IT WAS A MUST TO GO TO HER HOUSE FOR LUNCH. SHE PREPARED AND COOKED INGREDIENTS OF THE HIGHEST QUALITY BOUGHT EARLY IN THE MORNING IN THE LOCAL MARKET AND FROM VARIOUS POINTS AROUND THE CITY. SHE KNEW WHERE TO BUY THE BEST, FRESHEST, MEAT, FISH, BREAD, VEGETABLES BUT ALSO SPICES AND CONDIMENTS SUCH AS OLIVE OIL. NOTHING WAS LEFT TO CHANCE AND LUNCHES WITH HER ON SUNDAYS ARE AN INDELIBLE MEMORY THAT HAS GUIDED ME THROUGHOUT MY CAREER TO DATE. I ALWAYS HOPE TO CONVEY TO OTHERS THE JOYFUL EMOTIONS AND ALL-ENCOMPASSING HOSPITALITY SHE TRANSMITTED TO ME AS A CHILD, ALONG WITH AN INSISTENCE ON QUALITY, SEASONALITY AND AN EXCEPTIONAL LOCAL KNOWLEDGE.

WHY DID YOU CHOOSE TO BECOME A CHEF?

I STARTED MY CAREER IN A WELL-KNOWN RESTAURANT IN LONDON AND I LEARNT A GREAT DEAL FROM THE ACCOMPLISHED AND HUGELY EXPERIENCED CHEF, HELENA PUOLAKKA. I WAS FASCINATED BY HER WAY OF DEALING WITH THE CHALLENGES OF RUNNING A BUSY KITCHEN AND BRIGADE WITH HONESTY, HUMOUR AND FIRMNESS, WHICH IN TURN MOTIVATED THE TEAM ENORMOUSLY. AN OCCASIONAL SMILE WENT A LONG WAY IN DRIVING THE TEAM FORWARD AND THIS FIRST EXPERIENCE OF PROFESSIONAL HOSPITALITY INSPIRED ME TO WORK HARD, WITH INTEGRITY, RESPECT FOR OTHERS, AND WITH GOOD HUMOUR.

SIGNATURE DISH & MOST LOVED INGREDIENT

I HAVE LIVED AND WORKED IN NINE DIFFERENT COUNTRIES, THEREFORE MY PREFERENCES HAVE EVOLVED OVER THE YEARS. FOR EXAMPLE, I HAD NEVER TASTED GINGER OR CORIANDER BEFORE BECOMING A CHEF, TODAY I LOVE THEM. INGREDIENTS I CURRENTLY LOVE WORKING WITH INCLUDE SAFFRON FROM PUGLIA, SPANISH ANCHOVIES AND SWEET CARROTS FROM FASANO IN PUGLIA. IN FACT ONE OF MY MORE UNUSUAL SIGNATURE DISHES SHOWCASES THE CONTRASTING FLAVOURS AND TEXTURES OF DIFFERENT TYPES OF ITALIAN CARROTS, USING A VARIETY OF COOKING TECHNIQUES AND A VANILLA MARINADE! I ALSO ADORE TOMATOES IN ALL THEIR SHAPES, SIZES, COLOURS AND VARIETIES, ESPECIALLY THOSE FROM SOUTHERN ITALY.

FAVOURITE PLACE IN ITALY

VENICE - I WAS LUCKY ENOUGH TO WORK IN THE LAGOON AT ONE OF THE MOST PRESTIGIOUS 7-STAR HOTELS IN THE WORLD AND ALSO HAD THE HONOUR OF TAKING CARE OF GEORGE CLOONEY'S WEDDING DINING. VENICE IS ROMANTIC AT ANY TIME AND FROM ANY POINT OF VIEW. THE LAGOON AT CERTAIN TIMES OF YEAR ALSO OFFERS UP GASTRONOMIC GIFTS, RARE AND DELICIOUS CRABS, AND IT WAS DURING MY TIME IN VENICE THAT I WAS ABLE TO COOK ANCIENT VENETIAN RECIPES DATING BACK TO THE 1800S - THE MOST PRESTIGIOUS PROFESSIONAL EXPERIENCE I HAVE EVER EXPERIENCED. ALL THIS IN THE MOST UNIQUE CITY IN THE WORLD, WHERE A CAR CAN BE DISPENSED WITH, BUT A SMALL BOAT BECOME ESSENTIAL!



CONTACTS & DETAILS

MASSIMO SOLLAI
NATIONALITY ITALIAN
BORN IN CAGLIARI - SARDINIA (ITALY) 27/06/1979

ITALIAN PHONE +39 3450558460
SPANISH PHONE +34 666755496
SAUDI ARABIA PHONE +966 583486337
UNITED KINGDOM PHONE +44 7745392606

EMAIL : CONTACT@MASSIMOCHEF.COM
WEB : WWW.MASSIMOCHEF.COM
WEB : WWW.MASSIMOSOLLAI.COM
WEB : WWW.WORK-FOOD.COM
INSTAGRAM : MASSIMOCHEF_OFFICIAL
FACEBOOK/META : MASSIMOCHEF

MEMBER OF

