

Massimo Sillie





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 interview or further clarification or information, please feel free to contact me or visit www.massimochef.com for more details. I'm 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 1998 - 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) BURTLEIGH COLLEGE - HAMMERSMITH , LONDON.
- SPAIN : HACCP CERTIFICATE 2017/2018 • ITALY : HACCP CERTIFICATE 2018-2019

HOBBIES

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

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

CATERING & HOSPITALITY HISTORY

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



EXPERIENCE AND COLLABORATION IN UNITED KINGDOM

- Skylon Restaurant – Waterloo , London. commis chef
- Olivo Mare Ltd – London , Commis Chef and Chef de' Partie after promotion
- Carluccios , St Johns Wood – London , Chef de partie
- Isola del Sole, Putney – London, Sous Chef
- DoubleTree by Hilton 4 stars – Tower of London – Sous Chef
- Bianco 46 Restaurant, Greenwich – London, Head Chef
- Quaglino's – London – Sous Chef



EXPERIENCE AND COLLABORATION IN IRELAND

- Primo Restaurant - Ireland - Head Chef
- New Park Hotel 4 stars L - Ireland - Executive Sous Chef



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
- Head Chef at La Pala d'Oro – Benalmadena (Costa del Sol) Spain
- 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



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)

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) Executive Corporate Chef

F&B Operation

Recruitment / Training / Develop company brands / Financial / Procurement / Marketing

Training



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**
- **Aman Resort Canal Grande (Venice) Italy - 7 Star Luxury Hotel - Sous Chef**
In Charge of all kitchen operation of the restaurants.
- **Posia Luxury Retreat & Spa - 5 star Luxury Property**
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 Region : Apulia/ Italy. Manage of the entire project : Design/Concept/Training





MASSIMO SOLLAI

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MEMBER OF



CONTACTS & DETAILS



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MASSIMO SOLLAI

CHEF AMBASSADOR

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EUROTOQUES GUIDE FROM 2018 :THE BEST
200 ITALIAN CHEF IN EUROPE

