

DAVIDE MASSATANI



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Massatani
Davide

PROFILE:

I have always nourished a big passion for cooking and for food. This interest has been constantly present throughout my life and I have always tried to give free play to my passion. I have begun my course of studies achieving successfully a Hotel School diploma. During the period of my studies I had various working experiences in different important places for the food culture, such as starred restaurants in Italy and France. Meanwhile, I took with great satisfaction a degree in Food Industry/(Agricultural Sciences and Technologies), which now allow me to live my passion with deep awareness and knowledge of raw materials and of their manufacturing processes. I am an active and responsible person who embark on new experiences with self consciousness and a constant wish to learn.

WORKING EXPERIENCE:

KURSAAL BERN RESTAURANT "GIARDINO", 3000 BERN, SWITZERLAND - Januar 2017/NOW
Sous chef

HOTEL UND NATUR RESORT HANDECK, Guttannen 3864, SWITZERLAND - May 2016/oktober 2016
Chef de partie tournant

HOTEL SCHÖNEGG, WENGEN 3823, SWITZERLAND - 13\20 GAULT MILLAU - december2015/ march 2016
Chef de partie garde manger, entremetier, saucier.

L' AUBERGE DE L' ILL, ILLHAEUSERN, FRANCE - three stars Michelin - August/September 2015
Apprenticeship as garde manger, preparation of volaille, poisson, patisserie

AQUA TAVERNA, MYKONOS - April/October 2014
Executive Chef

RISTORANTE REDIBIS ORTO DEGLI ANGELI, BEVAGNA - June/September 2011
Sous Chef de cuisine

RISTORANTE TAVERNA DEL CAPITANO, MARINA DEL CANTONE, MASSA LUBRENSE, NA -
two stars Michelin – 2010/2011

Chef's assistant at the starred restaurant of the Italian Chef Alfonso Caputo, where I had the chance to improve my skills in the fishing techniques, fish processing and preparation. I also learned the pasta bronze wire-drawing technique.

PREMIATA OFFICINA DEL GUSTO, FOLIGNO - January/March 2010
Sous Chef de cuisine

LA BASTIGLIA, SPELLO - One star Michelin – 2008/2009
Chef's assistant

I PRIMI D' ITALIA, FOLIGNO - 2005/2006/2007/2008/2009/2010/2011/2012/2013
Chef

RISTORANTE REALE, RIVISONDOLI - Two stars Michelin – 2009
Chef's assistant

TIME'S HOTEL, SPELLO - 2008
Sous Chef

CATERING FERRARI CHALLENGE – 2008
Chef de partie

CENTRO DI CUCINA, UPPELLO - 2007/2008
Teacher of cooking classes

HOSTERIA SPARAFUCILE, FOLIGNO -2007
Chef's assistant

RISTORANTE IL GRAPPOLO, ALESSANDRIA -2007
Chef's assistant

HOTEL ITALIA, FOLIGNO -2005/2006
Chef's assistant

NORCINERIA MASSATANI, FOLIGNO -2004/until present day
I am concerned with processing and preparation of meat

EDUCATION:

Hotel School of Assisi, IPSSAR Assisi - 2004-2009

University of Perugia - 2010-2014
Degree in Scienze e Tecnologie agroalimentari

PERSONAL SKILLS AND COMPETENCES:

I have an outgoing personality, good skill in interacting with people and working together as a team. I have always played team sports and this helped me to work together with sacrifice and spirit of service in order to attain common goals. The different working and living experiences I had throughout the years, have allowed me to reach good skills in foreign languages and ability to adapt to new situations and different cultures. I am able to use all cooking equipments and have knowledge of every aspect dealing with food, raw materials and their processing and preparation.

I consider myself as an open-minded person, always able to adapt to change and willing to learn from new situations and people to emulate.

CERTIFICATES:

- HACCP
- Driving license A, B

LANGUAGES:

Italian:
Mother language

German:
understanding and talked
Level A1

English:
fluently speaking and understanding

French:
good speaking and understanding

Spanish:
good speaking and understanding