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## Curriculum Vitae



**Name:**           **Andrea Biccini**

**Date of birth:**  05<sup>th</sup> august 1975

### **PROFESSIONAL EXPERIENCE**

<u>YEAR</u>	<u>POSITION</u>	<u>COUNTRY</u>
April 2022 present	Esa estec , Pedevilla international , chef	
September 2021 march 2022	So/Sotogrande Accor hotel, Cadiz , Spain, chef	
December 2019 – august 2021	Sous Chef ristorante Saponi,Victoria Jungfrau Hôtel, Interlaken, Switzerland	
June 2018-november 2019	Head Chef Villani Trattoria Prosecceria Bergen, Norway	
June 2016 to may 2018	Chef de Cuisine catering Spiskammerset in Oslo.	Norway
November 2015 -June 2016	Chef the Cuisine in JW Marriott	Bucharest/Romania
February - November 2015	Chef de Cuisine Polo Club La Martina	Siena/Italy
January - May 2014	Chef de Cuisine The World mega yacht	
April 2013 - January 2014	Executive Sous Chef in Prego's Restaurant,	Abu Dhabi/UAE
January 2011- April 2013	Italian head chef in Frankie's bar and grill	Abu Dhabi/UAE

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April 2010 - January 2011 Phoenicia Beirut/Lebanon	Italian Chef de Cuisine in Café Mondo intercontinental hotel	
November 2008 - April 2010	Chef at the Sapore Italiano	Budapest/Hungary
January 2008 - November 2008	Executive Chef New York Palace hotel	Budapest/Hungary
December 2006 - January 2008	Italian Chef La Luna The Ritz Carlton	Sharm/Egypt
January - November 2006	Chef de Cuisine restaurant Kursaal	Perugia/Italy
January - December 2005	Chef de Cuisine restaurant Perbacco	Budapest/Hungary
November 2002-December 2004	Chef de Cuisine Andiamo Grand Hyatt	DubaiUAE
March - November 2002	Chef de Partie in the restaurant Tino	Oslo/Norway
November 2001 - April 2002	Chef de Partie restaurant Baita Pié Tofana	Cortina/Italy
May 1999 - October 2001	Chef de cuisine restaurant Rosso di Sera	Perugia/Italy
1997 - 1998	Chef de partie restaurant Caffè di Perugia	Perugia/Italy.
1994 – 1997	Commis in Locanda Del Galluzzo	Perugia/Italy
1991 – 1993	Part time summer job in “Ristorante del Sole” of Perugia Italy.	


**EDUCATION**

- Degree in Hotel management 1993-1994
- Graduation in cooking achieved in the Commercial Professional Institute for tourism “IPSART” of Assisi Italy 1989-1992.


*References are available upon request*


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<b>FOREIGN LANGUAGES</b>
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| - Italian mother tongue                      |
| - English excellent written and spoken       |
| - French good written, conversational spoken |

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<b><i>Andrea Biccini</i></b>
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