

# Daniele Priori



## *Executive Chef & Food Consultant*

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### *Objective*

*Filling a full-time position of Executive Chef or Consulting for restaurants in Italy and abroad; teaching courses, as well as managing promotional activities, for Italian traditional cuisine reinterpreted according to the modern taste.*

### *Personal details*

*Place and date of birth: Naples, April 4<sup>th</sup> 1972*

*Nationality: **Italian***

*Home Address: Via Nino Bixio 23, 00055 Ladispoli (Rome, Italy)*

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### *Education*

- 2002** *Course on High Quality Pastry at Istituto d'Arte Culinaria "Dolce Salato" – Pastry-Chef Frederic Bourse*
- 2002** *Sommelier First Level Certificate - Cavalieri Hilton Rome Hotel*
- 2001** *Course on High Quality Mediterranean Creative Cuisine at Istituto d'Arte Culinaria "Dolce Salato" – Chef Sergio Mei*
- 1998** *Course on High Quality Vegetarian Cuisine at Istituto d'Arte Culinaria Etoile*
- 1991** *Diploma in Hotel Business School 'I.P.S.A.S. Naples'*

*Professional Associations*      *Euro-Toques Italy*  
*ItalCuochi Academy (“La Madia” Magazine)*  
*F.I.C. Italian Cooks Federation*  
*Il Circolo Dei Buongustai By Chef Fabio Campoli*

**Work experience**

- 2009** *Restaurant Rosso Italiano (Shanghai -China) Executive Chef-Consultant*
- 2009** *Restaurant Ristoareo (Fiumicino-Rome) Executive Chef-Consultant*
- 2006-2009** *Restaurant MoMa (Rome) Executive Chef-Consultant*
- 2007** *Restaurant Le Cappellette – (Rome) Executive Chef-Consultant*
- 2006-2009** *Teacher for Hotel Business Schools and other professional education institutes: ALMA Culinary Institute; Hotel Business High School and A.N.P.A. Culinary classes for beginners; PepeVerde Culinary Academy for beginners and Il Circolo dei Buongustai Culinary Courses.*
- 2006** *Author of the book “Obbligo di Scarpetta”, a collection of examples from the regional culinary tradition of Lazio and Campania cuisine from 1800s up to our days.*
- 2006 - 2009** *Participating on TV shows for the Italian national channel RAI Alice channel – Sky channels –Regional TV channels*
- 2005** *Hotel Le Palme \*\*\*\*\*S (Porto Cervo, Sardinia) Executive Chef*
- 2005** *Hotel Four Seasons\*\*\*\*\*L (Milan) Executive Sous Chef*  
*Collaborating on a temporary basis with Chef Sergio Mei*
- 2003-2004** *Hotel Quisisana – restaurant “La Colombaia” \*\*\*\*\* L (Capri) Head Chef*
- 2004** *International School of Italian Cuisine ALMA Teacher for Regional Cuisine Courses*
- 2003-2007** *Restaurant Casa Mattoni (Dusseldorf) Executive Chef-Consultant*
- 2001-2002** *Relais & Chateaux La Posta Vecchia Hotel\*\*\*\*\*L*  
*(Palo Laziale- Rome) Executive Chef*
- 1999-2000** *Hotel Eden\*\*\*\*\*L ( Rome) Chef de partie - \* Michelin*
- 1999** *Hotel Fenicotteri\*\*\*\*\*S ( Porto Cervo) Chef de partie*
- 1998** *Hotel Royal et Golf \*\*\*\*\* L (Courmayer) Chef de partie - \* Michelin*

*1998 Hotel Smeraldo Beach\*\*\*\*S ( Baia Sardinia , Arzachena) Chef de partie*

*1998 Hotel Miramonti\*\*\*\* ( Corvara) Chef de partie*

*1997 Hotel Le Acacie\*\*\*\* ( Isola d'Elba) Sous Chef*

*1997 Hotel Victoria\*\*\*\* ( Cortina d'Ampezzo) Sous Chef*

*1996 Hotel Le Acacie\*\*\*\* ( Isola d'Elba) Sous Chef*

*1996 Hotel Victoria\*\*\*\* ( Cortina d'Ampezzo) Sous Chef*

*1995 Hotel La Bisaccia\*\*\*\* ( Baia Sardinia, Arzachena) Tournante*

*1995 Hotel Miramonti\*\*\*\* ( Corvara) Chef de partie*

*1994 Restaurant Remi (New York) Italian Cook*

*1994 Restaurant Quisisana (New York) Cook*

*1993 The Savoy Hotel\*\*\*\*\* L (London) Commis*

*1993 Hotel La Bisaccia\*\*\*\* S ( Baia Sardinia, Arzachena) Commis*

*1993 Galassia Park Hotel\*\*\*\* ( Avellino) Cook*

*1992 Lloyd Baia Hotel\*\*\*\* ( Vietri sul Mare, Salerno) Commis*

*1991 Restaurant Capriccio ( Naples) Cook et pizza-man*

*1990 Hotel Crescenza\*\*\*\* (Bolzen) Commis*

*1989 Hotel Atlante Star\*\*\*\* S ( Rome) Commis*

*1988 Hotel Excelsior \*\*\*\*\* L ( Naples) Pastry Commis*

*Foreign Languages*      *English: written and spoken - good knowledge*  
*Spanish: only spoken*

*Hobbies and Interests*      *Martial arts, Scuba, Travelling , Computers.*