

Daniele Priori

Executive Chef - Italian Chef

- Food Consultant



Place and date of birth: Naples, April 4th 1972, Italy

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Objective: *Filling a full-time position as Executive Chef or Consulting activity for restaurants in Italy and abroad. Teaching cooking classes and courses. Managing activities to promote Italian cuisine reinterpreted according to modern tastes.*

Professional summary: *Motivated and energetic Chef with over 25 years of experience gained in the restaurant sector. Expert in the kitchen staff management and food preparation at controlled costs, without compromising quality and taste maintaining margins of territorialità and tradition..*

Skills: *Experience in the use of equipment ,and methods of modern cooking and preparation
Training in the hotel and service sector
Predisposition to food presentation
Aims at high standards of taste and quality
Skills related to menu marketing
Leadership and communication ..
Cordiality,punctual and enthusiastic,with team spirit
Scrupulous observation of food safety procedures
Excels in hectic environments
Possibility of flexible hours
Ability to anticipate and meet customer needs
Very energetic
Guest relations professional*

-Work Experience

- 2018 from May to October** Hotel Petra Bianca ****S Porto Cervo Sardinia island- Chef de cuisine
- 2017 from May to October** Hotel San Teodoro ****-San Teodoro Sardinia island- Chef de cuisine
- 2016 from August to Avril 2017** Bistrot Tre Bocconi –Caserta- Chef de cuisine Consultant Start-Up
- 2016 from February to June** Restaurant Proloco Pinciano – Rome - Chef de cuisine -Consultant
- 2015 summer seasons** Hotel I Nidi***** Restaurant Wild Duck (Pula –Cagliari) Chef de cuisine
- 2013- 2014** Restaurant Bocconcino (Dusseldorf) Executive Chef
- 2012 -2013** Restaurant Casa Leone (Dusseldorf) Executive Chef-Consultant For Event- Short Time
- 2010-2012** Restaurant Obbligo di Scarpetta (Ladispoli-Rome) Executive Chef-Patron
- 2009** Restaurant Rosso Italiano (Shanghai -China) Executive Chef-Consultant
- 2009** Restaurant Ristoareo (Fiumicino-Rome) Executive Chef-Consultant Start-Up
- 2006-2009** Restaurant MoMa (Rome) Executive Chef-Consultant
- 2007** Restaurant Le Cappellette – (Rome) Executive Chef-Consultant Short Time
- 2005** Hotel Le Palme ****S (Porto Cervo, Sardinia) Executive Chef
- 2005** Hotel Four Seasons*****L (Milan) Executive Sous Chef with Chef Sergio Mei
- 2003-2004** Hotel Quisisana – restaurant “La Colombaia” ***** L (Capri) Head Chef
- 2003-2007** Restaurant Casa Mattoni (Dusseldorf) Executive Chef-Consultant Short-Time
- 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) Tourmante
- 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
- 1992** Lloyd Baia Hotel**** (Vietri sul Mare, Salerno) Commis
- 1990** Hotel Crescenza**** (Bolzen) Commis

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

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

Experiences as a Teacher or Instructor at :

Lectures in various schools, academies, professional associations and amateur

2015 from October to present “F.i.c. Delegazione Civitavecchia” Culinary institute - Cooking Teacher

2016 from February to August: “ABCucinare” Culinary institute- Rome -Cooking Teacher

2014 from November to present “Tu Chef”- Culinary institute Rome- Cooking Teacher

2013-2015 Hotel School Status di Ladispoli e Civitavecchia: Cooking Teacher

2006- 2012 Teacher for Hotel Business Schools and other professional education institutes:

Hotel Business High School and A.N.P.A. Culinary classes for beginners; PepeVerde Culinary Academy for beginners .

2004 International School of Italian Cuisine ALMA Teacher for Regional Cuisine Courses

Other Media Experiences

2019 Participating on TV shows “In viaggio con Marcello”for the Italian national channel RAI,

2012 Participating on TV shows “Cose dell altro Geo “for the Italian national channel RAI,

2012 Author of the cookbook “Priori..Tà in Cucina-Semplicemente a Mò Mio”– A Notebook of Italian Cuisine

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 - 2012 Participating on TV shows for the Italian national channel RAI, Alice channel – Sky channels –

Training

2017 Course on High Quality at Culinary Istitute “Dolce e Salato” Chef Michelin Stars Davide Scabin

2016 Course on High Quality “ Modern Techniques ” at “A Tavola con lo chef” Chef Fabio Tacchella

2015 Course on High Quality “Gluten FREE” Cuisine at Culinary Istitute “Dolce Salato Chef Marco Scaglione”

2002 Course on High Quality Pastry at Culinary Istitute “Dolce Salato” – Pastry-Chef Frederic Bourse

2002 Sommelier First Level Certificate - Cavalieri Hilton Rome Hotel

2001 Course on High Quality Mediterranean Cuisine at Culinary Istitute “Dolce Salato” – Chef Sergio Mei

1998 Course on High Quality Vegetarian Cuisine at Culinary Istitute Etoile

Education:1991 Diploma in Hotel Business School ‘I.P.S.A.S. Naples’

Foreign Language English: written and spoken - good knowledge - Spanish: only spoken

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

Cook Association : F.I.C. FEDERATION ITALIAN COOK

Best Regards

Daniele Priori