

ALESSANDRO SALVADORI

ITALIAN EXECUTIVE CHEF | HEAD CHEF | PRIVATE CHEF

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EXECUTIVE PROFILE

Italian Executive Chef with more than 25 years of professional kitchen experience and approximately 10 years in Executive Chef leadership roles. Proven background across 4- and 5-star hotels, restaurants, resorts, multi-outlet operations, new openings, banqueting and private dining. Strong hands-on leader with expertise in brigade management, menu development, food cost, supplier management, budgeting, quality standards and operational organisation. Culinary style is contemporary Italian, rooted in Tuscan tradition, seasonality, clean presentation and recognisable flavours.

CORE EXPERTISE

Kitchen Leadership

Brigade leadership, recruitment, training, shifts and performance standards

Food Cost & Budget Control

Recipe costing, portion control, purchasing, waste reduction and budget planning

Pre-Opening & Reorganisation

Kitchen set-up, workflow design, staffing, menu launch and operating procedures

Menu & Culinary Identity

Contemporary Italian cuisine, Tuscan tradition, seasonality and guest-focused menu design

Multi-Outlet Operations

Coordination of different kitchens, service styles and simultaneous operational priorities

Suppliers & Quality

Product selection, purchasing, receiving controls, HACCP and consistent quality standards

PROFESSIONAL EXPERIENCE

Apr 2025 - Present

MCDM Gestioni S.r.l. - Porto Cala de' Medici | *Chef - La Cala de' Medici Bistrot*

- Operational leadership for a new opening: kitchen organisation, menu development, costing, budgets and staff selection.
- Daily service management and planning support for additional food & beverage outlets within the marina.

2025 - Present

Independent Assignments | *Private Chef*

- Bespoke menus and private dining experiences for individual clients, villas and special occasions.
- End-to-end organisation of production and service in non-traditional kitchen environments.

Jun 2024 - Jan 2025

Uappala Hotels & Resorts | *Group Executive Chef*

- Coordinated multiple kitchens across 4- and 5-star resort operations, à la carte and buffet services.
- Led staff, service reorganisation, suppliers, menu development and quality control across different properties.

Role concluded when the group shifted the relevant hotels to seasonal operations.

PREVIOUS EXECUTIVE EXPERIENCE

May 2022 - May 2024	Baracchina Bianca - Livorno <i>Executive Chef - Two Restaurants</i> • Reorganised brigade and operating processes; recruited and trained staff; sourced ingredients and suppliers. • Developed menus and quality standards while managing two outlets simultaneously.
2019 - 2022	Lo Stuzziino / Ir Pesce Ganzo - Livorno <i>Owner & Chef</i> • Full responsibility for kitchen operations, purchasing, suppliers, staffing, menu direction and business organisation.
2017 - 2019	Ristorante Poldino - Pisa <i>Executive Chef</i> • Led kitchen reorganisation, brigade development and staff training. • Evolved a traditional concept toward a more contemporary gourmet interpretation of local cuisine.
2015 - 2017	San Ranieri Hotel - Pisa 4 Star <i>Executive Chef</i> • Full kitchen and staff leadership across à la carte restaurant, banqueting and events. • Created different menus and service formats for leisure, business and event guests.
2011 - 2015	JSH Hotels & Resorts <i>Executive Chef</i> • Executive Chef responsibilities in 4-star hotel operations including Galzignano Terme and Bologna. • Managed à la carte, buffet and corporate event services with structured operational standards.

EDUCATION & PROFESSIONAL DEVELOPMENT

Diploma - Technical Qualification in Restaurant & Hospitality Services | IPSACT G. Matteotti, Pisa - 1999
Continuous professional development from 2011 for approximately four years with Chef Andrea Ribaldone, focused on modern cooking techniques, kitchen organisation, strategy, leadership and operational problem solving.

LANGUAGES, MOBILITY & AVAILABILITY

Italian	Native
English	Basic working level - currently studying and improving through regular practice
International Relocation	Available to relocate internationally with my family for the right long-term professional project
Career Objective	Seeking a stable Executive / Head Chef position where culinary identity, leadership and operational responsibility are valued

MANAGEMENT APPROACH

- Hands-on leadership: present in the kitchen, clear standards, calm organisation and accountability.
- Quality and cost must work together: recipes, portions, purchasing and waste are measured, not improvised.
- I build menus around the identity of the venue, the guest profile, the operational reality and the commercial target.

References available on request.

SELECTED DISH PORTFOLIO

A selection of my contemporary Italian work. Full portfolio available on request and through my professional channels.



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