

## PERSONAL INFORMATIONS

**Chef Gian Luca Mileo**

**20/12/1980**



📍 Street Marconi n°15; 58019; Porto Santo Stefano; Grosseto GR Italy  
Nationality: Italian; Gender Male;  
☎ Cell. +39 3282492789  
✉ glucachef@hotmail.it

## DESIRED OCCUPATION

**CHEF**

## WORK EXPERIENCE

05/2021 – 08/2021

CHEF - PIROPO S/Y (57 MT) Viareggio (LU), Italy  
Provisioning and kitchen

04/2019 – 10/2019

CHEF - ASLEC 4 YACHT (50 MT) Porto Ercole (GR), Italy  
Provisioning and kitchen

03/2017 – 08/2017

CHEF RESPONSIBLE FOR THE KITCHEN - RESTAURANT TIPO 00 Milan (MI) Italy  
I cook first and second courses, bakery and desserts

10/2016 – 03/2017

CHEF RESPONSIBLE FOR THE KITCHEN - RESTAURANT NORDIC GRILL Milan (MI), Italy  
Cook grill, bakery and desserts

03/2015 – 06/2016

CHEF RESPONSIBLE FOR THE KITCHEN - RESTAURANT ANTICA MARMERIA DI MIRKO Milan (MI), Italy  
Cook grill, bakery and desserts

05/2014 – 10/2014

CHEF - HERITAGE M S/Y (33 MT) Viareggio (LU), Italy  
Provisioning and cooking

09/2013 – 04/2014

COOK - HOTEL VICTORIA (RM) Rome (RM), Italy  
Head of the game with first courses

07/2013 – 08/2013

CHEF - QUADRIFOGLIO M/Y (30) MT Porto Santo Stefano (GR), Italy  
Provisioning and kitchen

10/2012 – 07/2013

CHEF RESPONSIBLE FOR THE KITCHEN - RESTAURANT KOOK Rome (RM), Italy  
Chief of the second course, desserts

01/2013 – 06/2013

COOK - HOTEL COURTYARD BY MARRIOTT CENTRAL PARK-RESTAURANT MOSCATI Rome (RM), Italy  
Head of the game with first courses

03/2010 – 09/2012

CHEF RESPONSIBLE FOR THE KITCHEN - RESTAURANT HAPPY SAURO Rome (RM), Italy  
Procurement, kitchen management and head of first courses

10/2008 – 07/2010

PRIVATE CHEF - ITALIAN MINISTER (REFERENCE LETTER) Rome (RM), Italy  
Provisioning and cooking

03/2008 – 10/2008

COOK - HOTEL MAJESTIC Rome (RM), Italy  
Chief of the first and second courses

10/2007 – 01/2008

COOK - BEST WESTERN HOTEL Fiano Romano (RM), Italy  
Chief of the second courses and desserts

## EDUCATION AND TRAINING

28/01/2019

FIRE PREVENTION AND FIRE FIGHTING COURSE  
Tecno Italia Safety and Survival Training S.r.l. Anzio (RM), Italy

28/01/2019

PERSONAL SURVIVAL TECHNIQUES TRAINING COURSE  
Tecno Italia Safety and Survival Training S.r.l. Anzio (RM), Italy

28/01/2019

PERSONAL SAFETY AND SOCIAL RESPONSABILITIES TRAINING COURSE  
Tecno Italia Safety and Survival Training S.r.l. Anzio (RM), Italy

28/01/2019

TRAINING COURSE ON SECURITY AWARENESS FOR SEAFARER  
Tecno Italia Safety and Survival Training S.r.l. Anzio (RM), Italy

17/01/2019

CURRENT MEDICAL CERTIFICATE FOR PERSONNEL SERVICE ON BOARD  
Medical Office (Dr. Nicolò Armeniaco) EDUCATION AND TRAINING Viareggio (LU), Italy

01/03/2012 – 05/07/2012

PROFESSIONAL PASTRY COURSE  
A tavola con lo chef Sweet and savory pastry Rome (RM), Italy

15/02/2009 – 15/04/2009

PROFESSIONAL COOKING COURSE-GRAND HOTEL PALATINO  
National Academy of Hotel Professions Advanced Cooking Course (600 h) certificate HACCP Stage (200 h)  
Rome (RM) Italy

09/09/1995 – 15/09/2007

DEGREE I° TRANSVERSE FLUTE  
Music Conservatory Santa Cecilia Rome (RM), Italy

15/09/1998 – 15/07/2001

GENERAL CERTIFICATE OF EDUCATION-COMMERCIAL TECHNICAL INSTITUTE  
I.T.C. M. Pantaleoni Rome (RM) Italy

## **LANGUAGE SKILLS**

Mother tongue: ITALIAN Other language: ENGLISH

Spoken B2; Listening B2; Reading B2; Writing B2:

## **ORGANISATIONAL SKILLS**

Organisational skills Kitchen management (supplies, organization and work planning)

## **COMMUNICATION AND INTERPERSONAL SKILLS**

Communication and interpersonal skills

Team spirit; good adaptability to multicultural environments; good ability to organize group work.

## **JOB-RELATED SKILLS**

Italian and Japanese cuisine (sushi), bakery, pizza, sweet and savory pastry, menu creation

## **DIGITAL SKILLS**

Good knowledge of Microsoft Office <sup>TM</sup> (Word <sup>TM</sup>, Excel <sup>TM</sup> and PowerPoint <sup>TM</sup>);

## **FURTHER INFORMATION**

Driving license A, B with own car, passport.

I authorize the company to process my personal data pursuant to Legislative Decree 196/2003

