

# ADRIANO OSVALDO CABRERA

## CHEF

### RESUME

#### 4 sept 2022 – 21 Oct 2022

Solo Chef • MV Latona • 50 mt Private Yacht

I was responsible of all aspects of the galley, from provisioning, accounting, menu planning and cleaning. Yacht owned by two families with two very different eating requirements, 7 Crew and 6 guest.

#### 14 Jul 2022- 14 Aug 2022

Chef de partie • Sea Cloud Spirit • 136 mt. sailing Cruise Ship

#### 27 Nov 2021–08 Jan 2022

Chef de partie • Princess cruises • Cruise Ship

#### 25 Jun 2021– 26 Sep 2021

Chef de partie • Adler Ritten Lodge\*\*\*\*\*

#### 10 May 2021–15 Jun 2021

Sous Chef • Falkensteiner Jesolo\*\*\*\*\*

#### 26 Jul 2019- 14 Feb 2020

Chef de Partie • Princess Cruises • Cruise Ship

#### Mar 2018- Dec 2018

Chef de Partie • 45 Jermin Street, London UK

#### Sep 2017- Dec 2017

Senior Chef de partie • Ashford Castle\*\*\*\*\* , Cong, Ireland

#### May 2017- Aug 2017

Senior Chef de Partie Coworth Park\*\*\*\*\* , Dorchester Collection, Ascot UK

#### Nov 2016- Apr 2017

Chef de Partie • Park Hyatt Vienna\*\*\*\*\*Vienna, Austria

#### Oct 2014- Jun 2015

Jr. Sous Chef • Fairmont Hotel St. Andrews\*\*\*\*\* St. Andrews, Scotland UK

#### Jul 2014- Oct 2014

Chef de Partie • Grand Princess • Cruise Ship

#### Feb 2014- Jun 2014

Demi Chef de partie • Waldorf Astoria Berlin\*\*\*\*\* Berlino, Germany

#### Jan 2013- Oct 2013

Demi Chef de Partie • The Grill at the Dorchester\*\*\*\*\* London, UK

### DIPLOMA

Ippisar Angelo Celletti, Formia, LT, Italy

Sep 2004 – Jun 2009

Hotellerie School – Gastronomy

### LANGUAGES

Italian: Mother tongue

Spanish: Mother tongue

English: Fluent

German: Intermediate



### PROFILE

I'm passionate about cooking since I was a child, I started working at the same time as I started my studies. At the end of my studies, I was lucky enough to be selected by Princess Cruises where I developed my knowledge about the world of international cuisine, increased my skills in working in team by having colleagues from over 40 different nationalities and learned to manage and organize an intense amount of work. At the end of this experience on the ships I have been selected at The Grill at the Dorchester in London, this was my first experience in a Fine Dining within a luxury hotel, an experience that made me fall in love with high-end catering because it gave me the possibility of always being able to work with ingredients of the highest quality and being surrounded by a highly professional and competent working environment. These two work experiences, the desire to discover different cultures, my love for travel have been the driving force for my professional growth developed in different luxury hotel realities where I have worked practically in all the kitchen sections and I have increased the love for good food, attention to detail and hospitality, the importance of teamwork and organization of work.

### CONTACT DETAILS

PHONE:

+39 327 099 1674

ADDRESS:

Vico Lammataro 56, 80136, Napoli

E-MAIL:

[adrianoocabrera@hotmail.it](mailto:adrianoocabrera@hotmail.it)

DATE OF BIRTH

28 JULY 1990