

GIORGIO ROCCHI

Chef – UE Passport

Born 05/04/1971

Cellular :(IT): +(39) 347 944 1806

giorgiorocchi@hotmail.com

Languages: Speak, Write, Read FLUENT LEVEL:

ITALIAN, ENGLISH, SPANISH

Culinary Arts School of Rome, E.N.A.L.C Grand Hotel,
Italy, 1989



LOCATION: UNTIL THE 27th OF JANUARY IN ANTIGUA, AFTER IN VALENCIA SPAIN.

Availability: IMMEDIATE

Honors, Publication and Television Appearances (see last page) Professional Experience

TICKETS:

SKILLS: Willingness to Learn, Genuine Passion

STCW10-BST - EXP: 05/01/2028

Organisation, Creativity, Time Management,

ENG 1 – EXP 08/01/2025

Teamwork, Leadership Skills, Knowledge of
nutrition, Strong Cooking Skills, Smooth
Operating Kitchen, Knowledge of Many Type of
Cuisine, Strong on Plan Menus and Order
Supplies

HOBBIES & SPORTS:

KUNDALINI YOGA (12 YEARS), RUNNING, GYM, BIKING, HICKING, CROSS FIT, JET
SKIING, WATER SKI- READING, WOOD CARVING, CREATING THINGS WITH RECICLE
ITEMS

ABOUT ME:

Hi I am an Italian chef looking for a new experience. you will not regret to hire me.
35 years of industry experience, which 25 as an Executive Chef and Restaurant Consultant,
from upscale hotels to trendy restaurants. Able to design different kind of menu such as fine
dining or high volume restaurant, take out places and catering service.

I know I don't have any yacht experience but I am a fast learner, team worker, strong on
creating connections and a calm person. I can manage hi stress situations, problem solver,
very good on food buying and managing badgets, strong cooking skills, meticulous and
precise. Very strong knoledge of Italian and Mediterranean Cuisine, Pizza, Bread and
desserts, in addiction of Fusion, Caribbean, Thai, Mexican, Japanise, International. I like to
work in a relaxing and fun situation, very good sense of humor and self sarcastic. Open to
try and learn new things. Flexible and open minded I have no problems with diversity in any
kind of way. I'm a kind of person that "when you see gray...remove the elephant in front of
you". Worked in many different countries I'm very adaptable in any sense from product, to
new situations and people.

If you teach me I learn! If I don't understand I ask again!

WORK EXPERIENCE:

2022- Current	Maia Restaurant, Antigua, Chef Consultant
2014- 2021	Bottega Rocchi, Rome, Italy. (10000 Sq. Ft.) Executive Chef-Owner
2006- 2013	Gusto Restaurant, Rome, Italy. (15000 Sq. Ft.) Executive Chef/ Part-owner
2004- 2005	Private Service, Cairo, EgyptPersonal Chef for Business man
2002 – 2004	Puccini and Pasta, Fish 54, Miami, FL, Executive Chef / Chef Consultant
2001-2002	Domicile, New York, NY , Executive Chef/ Chef Consultant
2000-2001	Trade Winds Hotel – Bay House Restaurant, Antigua Executive Chef
1996-2000	Serafina Corporation, New York, NY Executive Chef of 5 locations

Honors

The James Beard Foundation, International Series, Guest Chef, 1999

Gracie Mansion, Theatre Awards, Guest Chef, 1999 Publication and Television Appearances

Television

WNBC Channel 4, “Access Hollywood”, with Mollly Sims, September 2002

RAI International, “Ferrari Mondial Unveiling,” November 1999

WABC Channel 7, “Eye on New York” with Laura, July 1998

The Food Network, “ with Ivana Trump,” February 1998

Publications

New York Resident, “ Home Cooking, March 06/2002.

Metro Source New York, “ March 2002, pg. 96.

L’Officiel, “ Repere Cities New York, February 2002, pg. 50. Gotham Magazine, “ Cuisine d’ Amour, February, pg. 106.

Paper Magazine, “Bar Reviews – Domicile,” February 2002, pg. 102.

Time Out New York, “The TONY 100” Top Restaurant Picks, December 2001, pg. 77. Time Out New York, “Highlights” Fall Preview Restaurants, September 2001, pg. 72. Time Out New York, “The TONY 100” Top Restaurant Picks, October 2001, pg. 52.

New York Press, “Soup to Nuts,” April 27, 1999

Newsday, “Food Day-News and Notes,” April 30, 1999

Time Out, “ Pasta La Vista,” May 1999, pg. 49.

In Theater, “New York City Tables,” August 30, 1999, pg. 40.

The New York Observer, “Serafina Takes Its Carpaccio And Its Crowds Downtown,” Dec. 6, 1999

Hamptons, “Manhattan Chef of the Week,” July/August 1998

Where New York, “Pizza. . .That’s Amore!” October 1998, pg. 35.

The New York Times, Dining In –“Talkie, Without Walkie,” October 21, 1998, pg. F1. New York Magazine, “Mangia and Run,” December 7, 1998, pg. 105.