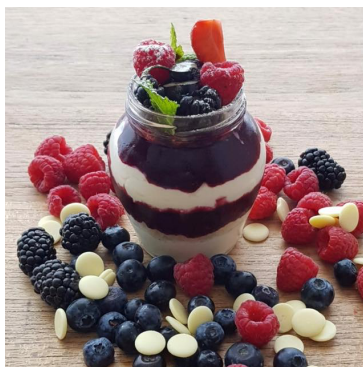
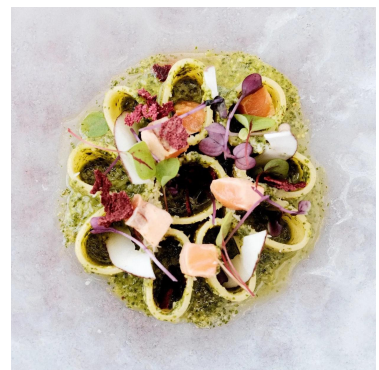


JACOPO VILLANI

Executive Chef

Crafting bespoke dining experiences in Europe



JACOPO VILLANI

Executive Chef

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Highly skilled and creative Executive Chef with more than 10 years of experience in upscale dining establishments.

Known for combining classic and modern cooking techniques to create memorable dishes. Adept at managing kitchen operations, mentoring staff, and maintaining the highest standards of food quality, safety, and presentation.

EXPERIENCE

Head Chef

Palladium Group, **TRS Ibiza Hotel**, 5 stars - Signature Level Hotel

2023 February - Present

- Lead a team of five different restaurant kitchens with over 50 staff members, **overseeing all aspects of kitchen operations.**
- Collaborated with the management team to **develop seasonal menus** and special event menus, emphasizing locally sourced and seasonal ingredients.
- Successfully **reduced food costs by 5%** through effective inventory management and supplier negotiations.
- Implemented rigorous food safety and sanitation standards, resulting in consistent "A" ratings during health inspections.
- **Mentored and trained junior chefs**, enhancing their culinary skills and fostering a culture of excellence in the kitchen.
- Developed and executed multicourse tasting menus, earning critical acclaim and increasing restaurant revenue.

Executive Chef

Babylon Beach, 4 stars on Tripadvisor and Google Maps

2017 March - November 2022

- Lead a team of 6 in a small but heavy load kitchen in a restaurant with a fast turnover, overseeing all aspects of kitchen operations and **serving more than 200 people daily from brunch to private dinners.**
- Created seasonal menus with weekly specials catered to the public's preferences, **special event menus** (weddings, VIP birthday parties and more) and locally sourced and seasonal ingredients.
- Lead a successful inventory management and supplier negotiations and invoicing that **lead to a 10% save in food costs.**
- Developed and **implemented new cooking techniques** and plating styles to enhance the restaurant's reputation..
- Ensured kitchen staff received proper training, maintained cleanliness, and adhered to safety standards.

Private Chef

Household VIP Family in Ibiza

2017 - 2022

- Developed and executed **personalized menus tailored to individual client preferences, dietary restrictions, and cultural preferences.**
- Managed weekly/daily food purchases for source premium ingredients, ensuring the highest quality and freshness in all dishes.
- **Coordinated with household staff and event planners** to orchestrate seamless dining experiences.
- Maintained an immaculate kitchen, adhering to the highest standards of hygiene and safety.
- Create innovative and visually stunning presentations to elevate the overall dining experience.

Sous Chef

El Portalon (Ibiza), I Maledetti Toscani (Roma), Dunes (Sydney), Portofino (Sydney)

2017 - 2012

- Assisted the executive chef in daily kitchen operations, including food preparation, recipe development, and kitchen management.
- Trained and supervised kitchen staff, fostering a collaborative and efficient work environment.
- Participated in menu planning and contributed creative ideas to enhance the dining experience.
- Maintained high standards of food quality, presentation, and consistency.

EDUCATION

Master in Culinary Arts

Italian Chef Academy

2010 - 2011

SKILLS

- Menu Planning
- Culinary Creativity
- Food Presentation
- Dietary Restriction Accommodation
- Team Leadership
- Procurement and Inventory Management
- Budgeting and Cost Control
- Kitchen Hygiene and Safety

LANGUAGES

Italian, Spanish, English, Portugues, French