

Curriculum Vitae Chef Sedran Alessio



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Nationality Italian
Date of birth 17/08/1987

Working experiences

2004-2005
Sabatini Restaurant – Via dei Panzani 9/A – 50023 Firenze
Typical Tuscan cuisine
Commis de Cuisine
Starters, first courses, main courses

2005 – 2006
La Nellatavern – Via delle Terme, 19/r, Firenze
Typical Tuscan cuisine
Sous Chef
Starters, first courses, main courses

2006 – 2007
Lounge Bar Moyo Restaurant - via de Benci, 23 Firenze
Restaurant with international cuisine
Sous Chef
First courses, main courses, pastry

2007 – 2008
Colle Bereto Restaurant - Piazza degli Strozzi, 5, Firenze
International/fusion cuisine
Head Chef
Starters, first courses

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Kitchen management duties, menu creation, human resources management.

2008-.2009

Enoteca Pinchiorri – via ghibellina, 87 50122 Firenze

It is one of the most prestigious restaurant in Italy and world.

Three stars Michelin.

Gourmet cuisine.

Commis de cuisine.

2009 – 2010

Risto-club Cestello – Piazza di Cestello, 1, Firenze

International fish restaurant

Sous Chef

First courses, main courses, pastry

Kitchen management duties during the absences of the head chef

2010 – 2012

Borgo San Jacopo Restaurant – Firenze

Owned by Ferragamo – gourmet cuisine

One of the first 3 restaurants in Florence:

Espresso food guide : 1 Hat (among the top 20 restaurants in Italy).

Gambero Rosso Restaurant guide : 2 Forks

5 Stars Diamond

Sous Chef

Starters, first courses, main courses

Collaboration with the head chef Beatrice Segoni for the creation of menus and kitchen management

2012 – 2013

Café Restaurant Gilli e Paszkowski

Restaurant with international and traditional cuisine.

Piazza della Repubblica, Firenze

Historical cafes of Florence

Executive Chef

Kitchen Brigade of 18 chefs Opening times : 7.00AM– 2.00AM

2013 – 2015

Restaurant "Le Scuderie " Villa Vigna Maggio, Via Petriolo, 5, Greve in Chianti, Fi

Historical 14th century manor, where Leonardo da Vinci's Mona Lisa was painted.

Gourmet cuisine made by myself

Head Chef

Responsible for kitchen organization, menu creation & personnel selection

2015 - 2015:

CONVIVIUM La Sosta – Viale Europa 4 Firenze

Gourmet cuisine - prestigious gastronomy – catering

Sous Chef with Beatrice Segoni

Responsible for kitchen organization, menu creation & personnel selection

Currently employed at:

I Mal'Avvezzi s.r.l.s Via della Repubblica 13, 50023

Gourmet cuisine - prestigious gastronomy – catering & event

Executive chef

Responsible for kitchen organization, catering, menu creation & personnel selection

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During the years i organized and made:

Catering commissioned by individuals for weddings, parties and in different locations.

Private dining at the home of wealthy families such as the Frescobaldi family.

Every year Segoni Beatrice and I organize catering on behalf of the famous company "Guzzini furniture" and "Guzzini lighting" at the international trade fairs in Europe.

Consulting for restaurants: Menu, personnel selection, kitchen design.

Culinary competitions.

Education and training

From 2000 to 2005

Istituto alberghiero Buontalenti

Firenze

Cooking and pastry theoretical and practical, economy, food, wine, English.

Graduated with score 80/100

Personal skills and competences

Mother tongue: Italian

Basic course: English

Driving license: **A and B**

2009/2010

Sommelier Diploma F.I.S.A.R.

Istituto alberghiero Saffi Firenze

Excellent knowledge of food qualities and food cost

Good knowledge of wines and liquors

Excellent knowledge of kitchen equipment.

Ottima conoscenza igiene e pulizie con HACCP (Hazard Analysis and Critical Control Points).

Excellent coordination skills groups / work teams.

Excellent relationship with colleagues and employers.

REFERENCES:

Francesco Roccato : Hotel Manager Hotel LUNGARNO and Food and Beverage Manager of famous hotel chains Hotels LUNGARNO di proprietà FERRAGAMO.

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