



luca  marucchini
moving chef
curriculum vitae

Name	LUCA MARUCCHINI
Date and Place of Birth	23.01.1979, Urbino, Italy
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PHILOSOPHY	My cooking tells my life and that of others, tries to bring in a dish more soul than ingredients, not forgetting the traditions, technology, raw materials and their origins.
PURPOSES	Passionate about my job with a great spirit of adaptation, open to new job experiences, to grow professionally.
STAGE AND COURSES	Stage in the Michelin 2 - starred Restaurant <i>Don Alfonso</i> of Chef Alfonso Iaccarino and Ernesto Iaccarino , who were fundamental protagonists of the <i>Italian Kitchen in the World</i> . Institute of Culinary Arts Etoile: desserts, appetizers, buffet and first courses. Japanese cooking classes, Master K. Tatsumoto - MILANO. 8 days cooking class with the Traditional Balinese cooking Chef Heinz Von Holzen .
COOKING	Italian, Mediterranean, Moroccan, Asian, Japanese, Russian, Vegetarian, Macrobiotic, Kosher, Middle East, Keto
DOCUMENTS, CERTIFICATE AND LICENSES	Registration at Gente di Mare – 1st category. Certificate haccp biennale. Basic training stcw 95, first aid. Mams. Nautical license for sailing and motors to 12 miles. Ship Cook Certificate Visa B1, Visa B2, Russian Visa. Food safety, security awareness, medical care, medical certificate, driver's licence, motorbike licence.
LANGUAGES SPOKEN	Italian, English and Spanish.

JOB EXPERIENCES

August 2019 - October 2023

Private Head Chef rotational 2.2 in yacht and villa for Mister **Roman Abramovič** Turkey, France, Croazia, Russia, Carrabbean, England.
Organization kitchen management as chef collaboration given by various sous chefs and head chefs of other properties Villa And yacht.

June 2019

Head chef for Motor Yacht Boadicea 77 mt. Owner **Gabriele Volpi**. Classic Ligurian cuisine such as minestrone, pesto and traditional dishes. Reorganization of the kitchen and menu based on the specific diet required, only on vegetables, legumes and soups.

November 2018 - May 2019

Head chef for **Serenity Bahrain Limited**, Villa and Yacht, Middle Eastern cuisine. Research and study of dishes mainly of Indian, Turkish, Lebanese and Bahraini origin, without use of pork or alcohol, with use of halal products.

April 2018 - September 2018

Private Chef for **Timm Arnold Bergold**, Yacht Ice Angel 75 mt. and Villa. Monte Carlo, Bahamas, Miami, New York, Boston, North West Passage, Greenland. **Burgess agency**. Organization of the yacht kitchen with a 2 sous chef. 20 crew and 12 guest.

April 2016 - 2018

Private Chef for the family **Hadjiyiannis Andreas** Athens Greece M/Y Mariu 50MT private/charter on the *Mediterranean sea*. **Edmiston agency Superyacht broker**. Preparation of the yacht galley with 12 guests and a crew composed by 6 people. Two sons, 14 and 16 years old.

Collaboration with **Mrs Giovanna Cinel**, owner 'OF RIAD 72 LE TABLE DU RIAD in *Marrakesh*. Moroccan cuisine accompanied by Italian cuisine.

January 2014 - February 2016

Private chef for the stylist **Valentino Garavani & Giancarlo Giammetti** - London (UK), New York (USA), Gstaad (Switzerland), Rome (Italy), Paris (France) and 50 meters TM *Blue Yacht*.

Collaboration for the book "Valentino at the emperor's table".

April - October 2013

Head chef on board of 50 meters charter and private yacht.
Crew composed by 11 people, 12 guests. Mediterranean cuisine, especially Sicilian cuisine, being the property coming from Palermo.

November 2010 - February 2013

Vicenza (VI), Italy . Private Chef for Knight Giancarlo Folco.
Family composed by 4 adults and service staff composed by 6 people.
Preparation of breakfasts, lunches and dinners for 12-15 people and for the service staff in *Villa Morosina*, near *Venice*.

Private chef for **Mrs Alberta Ferretti** in Yacht and villa. Crew of the Prometej Yacht composed by 10 people, 10 guests on board. Simple cuisine wish daily shopping on local markets looking for the best and fresh local foods.

Organization as executive chef of the marriage of Mrs Ferretti's son in Montegridolfo Castle (PU - Italy) with 200 guests.

Several parties both in villa and yacht with 20-25 guests. Great collaboration with *Roberto*, one of the best person and hard worker I have ever had as friend.

Private Yacht 2013 Out around the *Mediterranean Sea*.

April 2009 - October 2010

On board of 40 meters private yacht with crew composed by 8 people and 11 guests. Organization of the galley and meals for the crew and guests as well.

May 2008 - December 2008

Indian Naumacos private Yacht . First experience on private yacht with captain *Marco Covre*. Manager of the galley and sailor. Family composed by 4 up to 6 people with a crew of 5 people. Simple kitchen but directed to the taste of the **engineer Giglio Giancarlo and his partner Grazia**.

January 2007 - March 2008

*London - United Kingdom. **Al Duca Restaurant (Piccadilly Circus).***

Restaurant with Italian and European cuisine characterized by fast service and great organization in the mise en place. Responsible for first courses, preparation of pasta.

Collaboration on the new opening of the **Restaurant Osteria dell'Angolo, Westminster, London. Italian classic cuisine with various reinterpretations. In charge of starters, first and second courses.**

June 2003 - January 2007

Palau (SS) - Italy

Restaurant Da Franco. Head chef at the Restaurant Da Franco, Palau, Sardinia.

Typical Sardinian sea and land cuisine. Kitchen crew composed by 4 people plus dishwashers.

Cumiana, (TO) - Italy

Owner at **Restaurant and Locanda Antica Corona.** Restaurant based on simple but of high quality cuisine. Revisited typical Piedmontese food. Locanda with 6 rooms, restaurant with 30/40 seats, room for weddings and events with maximum 80 places.

September 2002 - May 2003

Plois in Pieve d'Alpago (BL) - Italy

Restaurant Hotel Dolada - Famiglia Da Pra.

Michelin 2 - starred Restaurant Hotel Dolada, Famiglia de Pra.

Chef Enzo de Pra and his son Riccardo de Pra.

Since more than 90 years the gastronomic research in respect of the flavors of the local tradition still continues. In this case, tradition and modernity coexist happily.

Base as **Chef Gualtiero Marchesi, Ferran Adria,** Japanese philosophy and technique. A very challenging stage that has given me so much at 360 degrees.

Various catering such as Venice and Cannes film festivals.

Innovative and molecular cuisine.

Culinary collaborations with several Japanese people.

2001 - 2002

Visnadello (TV) - Italy

Restaurant Da Nano.

Typical family-run Venetian cuisine with main use of local fish from the laguna (schie, moecche), use of raw materials such as precious white truffle (my father has been a truffle dealer for more than 20 years) and mushrooms of the nearby hills of Valdobiadene. Responsible for cleaning fresh fish and preparing appetizers, such as sea bass tartar or lobster salad, symbolic dishes of the restaurant.

Restaurant attended by prestigious families such as Benetton, Ariston and Treviso's great character Guy Stevenson.

1998 - 2001

San Lorenzo in Campo (PU) - Italy

Hotel Giardino.

After the studies at the Artistic High School of Urbino (Scuola del Libro), I spent most of the time above my house fire place, while facing a particular situation in my family and in this period I started to be attracted by a different form of art, the art of cooking. My first experience was at the *Hotel Giardino in San Lorenzo in Campo (PU – Italy)*; I was cook in basic preparation of cold dishes, desserts, fresh pasta typical of the Marche region, such as ravioli, tagliatelle, passatelli. I learned the processing of high quality local raw materials from non-industrial producers. I learned the pastry base by Maestro Fabrizio Guidi, pastry chef of the year 2000 to the Espresso guide.

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