



luca  marucchini
moving chef
interviewer's comments:

Luca Marucchini is working with an open-ended contract like Private Chef in Villa and Yacht for the family **Hadjiyiannis Andreas** in Athens - Greece M/Y Mariu Com. *Maria Grazia Franco* in private/charter on the Mediterranean Sea. He attended an individual course of Japanese cooking with **Master Tatsumoto Katsuya**.

He also had culinary collaborations with the owner **Giovanna Cinelle** at the "**Le Table Du Riad**" at Riad 72, in Marrakesh kitchen, experiencing the Mediterranean Moroccan cuisine with the use of products of the local market and biological raw materials only.

Before that, he has completed a three-years contract at the Italian **designer Valentino Garavani** and **Giancarlo Giammetti**, working as chef in his various houses all over the world as well as in his prestigious yacht.

He also collaborated on the book "**Valentino: at the emperor's table**".

Its cuisine is Italian Mediterranean, Asian, Moroccan, Vegetarian using healthy organic ingredients of great quality without forgetting cleaning, collaboration skills, ability to understand the needs of his employers at his very best.

Prior to this employment contract Luca had been working for three years for the famous stylist **Alberta Ferretti's family**, besides taking care of several charter yachts in the Mediterranean Sea and he also worked for the **Knight Giancarlo Folco** in several houses in Italy.

He took part at several cooking classes at the *Culinary Arts Institute Etoile*, and effected internships in Michelin-starred restaurants, such as **Don Alfonso Iaccarino** or **Dolada Restaurant**, **Chef Enzo De Pra** and his son **Chef Riccardo De Pra**.

He attended a Stage of Asian cuisine at **Chef Heinz von Holzen** in Indonesia and of Japanese cuisine at the **Master Tatsumoto Katsuya** in Milan.

Before his career as a private chef has worked in several Londoners restaurants such as the **Al Duca** and **Osteria dell' Angolo**.

He has a modern-day approach to the role, he caters specifically, for customers and Guests and pays special attention to details and to the food needs, while maintaining the taste, the consistency and exquisite presentations. He's really happy to work for a family with children and pets and is open to the duties even outside of his specific role in the kitchen, when the weather allows it.

He has worked on board of very prestigious Yachts and always used to keep the galley immaculate.

He takes care of order supplies, advanced planning for unexpected Guests.

He tells me his answer is always "yes", he is very collaborative and always does his best to meet and exceed the Principals' needs and expectations.

We are happy to recommend Luca Marucchini for an early interview as he is experienced, diverse and ready to fully dedicate himself to his next employer.