

ANTONIO ROSSI



Executive Chef & Culinary Director

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CULINARY PHILOSOPHY

"Passionate Executive Chef with 15 years of experience creating exceptional dining experiences through innovative cuisine that honors traditional techniques while embracing modern creativity. Dedicated to sourcing the finest local ingredients, mentoring culinary talent, and delivering memorable gastronomic journeys that celebrate the artistry of food."

PROFESSIONAL EXPERIENCE

Executive Chef & Culinary Director



Michelin-starred "Bella Vista"

2019 - Present

Lead culinary operations for award-winning fine dining establishment serving 200+ guests nightly. Oversee kitchen team of 18 professionals, menu development, and maintain Michelin star rating for four consecutive years. Manage food costs, inventory, and vendor relationships while ensuring exceptional quality standards.

Key Achievements:

- Maintained Michelin star rating since 2020
- Increased restaurant revenue by 35% through innovative tasting menus
- Reduced food waste by 40% through sustainable practices
- Featured in Food & Wine Magazine's "Best Chefs in America" (2023)
- Mentored 12 sous chefs who advanced to executive positions

Sous Chef



"The French Laundry" - Thomas Keller

2016 - 2019

Worked under renowned Chef Thomas Keller at world-famous three-Michelin-starred restaurant. Managed daily kitchen operations, supervised line cooks, and contributed to menu development for seasonal tasting menus. Gained expertise in French culinary techniques and precision cooking.

- Assisted in maintaining three Michelin stars
- Specialized in sauce preparation and protein cookery
- Trained new kitchen staff on restaurant standards
- Participated in special events and wine dinners

Chef de Partie



"Le Bernardin" - Eric Ripert

2013 - 2016

Specialized in seafood preparation at four-star restaurant in New York City. Mastered advanced fish cookery techniques, sauce making, and plating presentation. Worked in high-pressure environment serving 150+ covers per service.

- Mastered 20+ fish preparation techniques
- Maintained consistent quality during peak service
- Collaborated on seasonal menu development
- Received "Employee of the Month" recognition three times

Line Cook



"Osteria Francescana" - Modena, Italy

2011 - 2013

Trained in traditional Italian cuisine under Chef Massimo Bottura at three-Michelin-starred restaurant. Learned authentic pasta making, regional Italian cooking techniques, and the importance of ingredient provenance.

CULINARY EDUCATION

Diploma in Culinary Arts

Culinary Institute of America

2011 • Summa Cum Laude

Certificate in Wine Studies

Court of Master Sommeliers

2014 • Level 2 Sommelier

Food Safety Certification

ServSafe Manager

2023 • Current

CULINARY EXPERTISE

Cuisine Specialties

Modern American
French Classical
Italian Regional
Molecular Gastronomy
Farm-to-Table
Seafood Mastery

Technical Skills

Menu Development
Cost Control
Kitchen Management
Staff Training
Food Safety
Inventory Management

Leadership

Team Building
Mentoring
Quality Control
Vendor Relations
Event Planning
Recipe Development

Pasta Making

Sauce Preparation

Protein Cookery

Pastry Basics

Charcuterie

Bread Baking

AWARDS & RECOGNITION

 **Michelin Star**

Bella Vista Restaurant (2020-2024)

 **James Beard Award Nominee**

Best Chef: California (2023)



Food & Wine Magazine

"Best New Chef" Recognition (2022)

★ Zagat Rating

29/30 Food Rating (2021-2024)



Wine Spectator

Award of Excellence (2020-2024)

MEDIA & PUBLICATIONS

- Featured on "Chef's Table" Netflix series (2023)
- Guest judge on "Top Chef Masters" (2022)
- Cookbook: "Flavors of the Bay" - Chronicle Books (2021)
- Regular contributor to Bon Appétit Magazine
- TEDx Talk: "The Art of Sustainable Cooking" (2020)
- Food Network "Chopped" champion (2019)

PROFESSIONAL MEMBERSHIPS

- James Beard Foundation - Member
- Research Chefs Association - Professional Member
- Chefs Collaborative - Founding Member
- Slow Food International - Local Chapter Leader
- California Restaurant Association - Board Member