

CURRICULUM VITAE

PERSONAL DATA

Name. Massimiliano Vallesi

Date of birth: 21/07/1965

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EDUCATION AND STUDIES

1984-1990

Professional Institute of State for Catering Services (I:p:S.S.A.R) Costaggini, Rieti (Italy)

Professional Experience

1990-1991

Company: Hotel Miramare Rimini (3 Stars, Italy) and Undeveloped Cargo:
In my first experience of working I worked as a learner and kitchen assistant, led by chef Alfo Morassutti, being very useful for those who want to make their way into the world of harassment.

1992-1993

Company: Restaurant Café P01tofino Roma, Italy) or Charge developed:
Professional chef, executing a kitchen with marked Mediterranean style, thanks to the opportunity they gave me the previous year, and the teacher Aldo Morassutti, with whom I gained knowledge and experience in the field of hospitality.

1994-2000

Company: Hotel Ergife Palace (4 stars, Rome, Italy) or Cargo developed: Chef 30 of cuisine, with the design and implementation of a totally creative menu, marked in the reflection of the old Italian cuisine, with the accumulation of my culinary knowledge and also thanks to my Head chef "Executive Chef" Mario Quattrucci.

2002-2009

o Company: Sheraton Hotel (4 stars, Rome, Italy) or Charge developed: Chef of cuisine, exercising the conduct of a kitchen with an international menu and with a touch of personal style where I make the raw materials the basis of my dishes, and highlights my true passion for the art of international and Mediterranean cuisine, thanks to all the team who worked on this new personal experience.

2010-2012

o Company: Restaurant El Rompidillo (Naval Base of Rota) or Charge developed: Head chef driving a traditional American and Spanish cuisine, with peculiarity, where my style and my Italian origin stand out, giving an original touch that is highly appreciated by all diners.

2012

o Company: Hotel Los Andalos (5 stars Puerto de Santamaria Vista hermosa) or Charge developed: Assistant chef, preparing a la carte menu with traditional and Mediterranean cuisine worked with top quality products, to which we give a touch of color with spices: before a simple product I sought complexity as a risotto of chorizo and vierias, or blowing with odd compote and orange sauce, Iberian sirloin with foie gras and fruit sauce.

2014

o Company: Mare's Restaurant or Developed
Cargo: Head chef creating a new menu menu, with marked Mediterranean style, where I wanted to highlight Andalusian products and raw materials.

2016

Company: Ranguro Beach Bar

Developed Position: Head chef creating a new menu menu where I wanted to enhance only regional products, specifically Almdraba bluefin tuna.

2017-2019

Company: Sugar of Cuba Gastro Bar

Position developed: Head chef in a new culinary style creating a menu menu mixing flavors and textures between Latin America and Mediterranean,

COMPLEMENTARY DATA

Courses 1992

Food purchase, storage and cost, led by Executive Chef Jack Bruno

1999

Creative cuisine run by Executive Chef Enrico Baflolini (Devero Hotel)

2011:

Diploma for having taken the course of tradition and innovation led by Chef Jean Paul Vinay