

Mirko Gatti

Personal profile

I've finished the culinary school in 2011 in Milan - Italy ("Politecnico del Commercio" C.A.P.A.C - Regione Lombardia) and I've done different professional experiences around Europe: Uk, Denmark, France, Spain, Switzerland and Italy.

At the moment I'm looking for a kitchen to manage as head chef, where I can prove what I learned in my previous experiences.

My gastronomy idea is to work with nature offers, in collaboration with small suppliers, farmers, artisans and foragers. I usually work with traditions in a very innovative and modern way.

Work History

Castadiva Resort and Spa - 5 * lux, Como IT

Mar 2013 - Gen 2014

Chef de partie

- Organization and cleaning of the sections
- Kitchen
- Adherence to health, safety and hygiene obligations
- Chef de partie of the starter's section managing two commis chefs
- Managing the section and keeping always clean
- Adherence to health, safety and hygiene obligations
- HACCP
- Making orders for suppliers
- Organize four different menus: à la carte, bar's menu, spa and swimming pool special's menu, room service's menu
- Daily high standard's amuse bouche
- Organization about the mise en place
- Organize special menus for parties and events
- Cold and hot starters

Relae, Copenhagen DK

May 2014

Chef de partie

- Organization and cleaning of the sections
- General kitchen duties
- Mis en place
- Secondary preparations (natural wines, vinegars,
- Working with different kind of raw materials
- Working with farmers, fishermen, hunters
- Adherence to health, safety and hygiene obligations

City Social, London

Giu 2014 - Ott 2014

Chef de partie

- To be in charge of the section with the help of one commis and one demi chef
- Preparation and set up
- Main courses garnish: meat and fish
- A medium of 150 people per service
- Working with very important raw materials
- Cleaning duties and closing the section
- Adherence to health, safety and hygiene obligations

Arbutus, London

Oct 2014 - June 2015

Chef de partie

- To be in charge of the section with the help of one commis and one demi chef
- Preparation and set up
- Larder section: cold and hot starter and main courses garnish
- A medium of 100 people per service
- Selection, cleaning and preparation of different raw materials
- Be in charge of the wild raw materials (herbs, wild plants, flowers, seaweeds, sea herbs)
- To organize the orders with the foragers
- Alternative cooking techniques (Japanese yakitori, Josper oven, etc)
- Adherence to health, safety and hygiene obligations

Noma ** Michelin + 50's world best, Copenhagen DK

Mar - May 2015

Chef de partie

- Mise en place
- Foraging in forest, beaches and countryside
- Cleaning all the different kind of plants, herbs and greens foraged and organize them in the different sections
- Private dining room: mise en place e service for the "Pdr" (16 VIP people)
- Working in the service kitchen
- Working in the test kitchen (development and research kitchen)
- Saturday night project
- Alternative cooking techniques: charcoal ovens and grills, cooking under the soil, fermentations, R&D, etc.
- Working with insects
- Juice menu preparation (pine, Douglas fir, wood sorrel, apple, grass, etc.)
- Ferment lab (checking and cleaning raw materials to ferment)
- Organization and cleaning duties of the kitchens

Chiltern Firehouse, London

Nov 2017 - Sep 2018

Sous chef

- Charcoal grill and green egg
- Organize the orders with different suppliers
- Be in charge in the R&D (Research and development kitchen)
- Study new ingredients and techniques
- Organize the inventory
- Adherence to health, safety and hygiene obligations

Radici Restaurant, Como

Oct 2018- present

Chef and owner

- Organize the orders with different suppliers
- Study new ingredients and techniques
- Organize the service and prep list of the different sections
- Organize the inventory
- Adherence to health, safety and hygiene obligations
- Pastry chef

Education and Training

Istituto Tecnico Commerciale Gallio

1997 - Jun 2001

- Diploma di Ragioneria (BTEC equivalent)
- Course of English language in the "Callan School" - Oxford Street, London
- Professional qualification in C.A.P.A.C. Politecnico del commercio (culinary school) 2011 Milano

Organisational skills

I'm dynamic, enthusiastic, individualist with particular ability in the coordination and administration of my activity.

In addition to being an excellent team player, I can also work on my own initiative with case.

I'm able to work under pressure with ease and adopt a creative approach to problem solving.

I'm flexible, motivated with the desire to bring new concepts and generate fresh and innovative ideas.

Social skills

In the real life, but also in the work, I've a great ability in the relationship with other people and I developed an excellent capacity of communication.

The last period passed outside Italy has allowed me of being able to be to comparison with new problems which I learned to face in independent and organizational way.

Stay years in England are used to me to mature under various aspects, not only in accordance with the viewpoint of the job, but also on the temperamentally, economic and social side.

Living abroad means also to assume ways and mentality of the people with which I live. Sure I can say to have acquired the frankness and the determination that mark the British character.

I like to pass my free time immersed in the wilderness doing foraging but my real passion is the mountain.

Additional Information

Date of birth: 11 March 1981

Nationality: Italian

Other languages: **English**

- Understanding (listening, reading): independent user
- Writing: independent user
- Speaking: independent user

French

- Understanding (listening, reading): independent user
- Writing: basic user
- Speaking: independent user



Al sensi e per gli effetti del D.P.R. 445/2000 nella forma vigente e consapevole delle responsabilità e delle pene stabilite dalla Legge per false attestazioni e mendaci dichiarazioni, sotto la mia personale responsabilità dichiaro che le informazioni e i dati inseriti sono veritieri.

01/03/2022

AUTORIZZO TRATTAMENTO DATI PERSONALI
REGOLAMENTO UE 2016/679

Mirko Gatti