

# Carmine Iezzi

Private Chef - Culinary Innovator and Leader

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Location: Tashkent, Uzbekistan



## Professional Summary

Accomplished Private Executive Chef with over 20 years of culinary expertise, including 10 years serving UHNWI families and royal households. Specializes in crafting bespoke dining experiences, leading elite kitchen teams, and maintaining the utmost discretion. Renowned for working in Michelin-starred restaurants alongside acclaimed chefs such as Enrico Cerea, Heinz Beck, Alain Ducasse, and Antony Genovese. Adept in managing VIP events, dietary-specific menus, and sourcing the finest seasonal ingredients. Known for delivering excellence to distinguished guests, including world leaders such as Vladimir Putin, Sergio Mattarella, and other notable heads of state.

## Key Skills

**Culinary Innovation:** Mastery of Italian cuisine, including homemade pasta and artisanal pastry and baking. Proficient in creating diverse culinary experiences by incorporating ingredients and techniques from Asian and global cuisines.

**Presentation:** Expertise in visually stunning and sophisticated food presentations, using modern techniques with a Michelin-style touch.

**Leadership:** Skilled in team management, training, and maintaining high morale.

**Event Planning:** Proven success in organizing high-profile events for VIPs and heads of state. **Dietary Expertise:** Deep understanding of nutrition, allergies, and crafting gluten-free, lactose-free, and sugar-free dishes.

**Procurement:** Expertise in sourcing seasonal and high-quality organic ingredients.

**Multilingual Communication:** Fluent in Italian and English.

## **Professional Experience**

### **Private Executive Chef | Private Palace Residence - UHNWI Family | Tashkent, Uzbekistan**

*February 2021 - Present*

Manage a team of six chefs, overseeing operations across the palace, banquet hall, and two country residences.

Design and execute daily menus blending contemporary and classic cuisine, accommodating dietary requirements.

Prepare exquisite dishes for distinguished guests, including Vladimir Putin, Sergio Mattarella, and other world leaders.

Lead the procurement of premium ingredients, ensuring quality and budget optimisation.

Plan and execute VIP events, delivering bespoke culinary experiences with exceptional attention to detail.

Designed and implemented a state-of-the-art kitchen to enhance culinary efficiency and standards.

### **Private Head Chef of Italian Team | Private Palace Residence - UHNWI Family | Kyiv, Ukraine**

*October 2018 - January 2021*

Directed the Italian culinary team, crafting authentic and innovative menus.

Sourced and selected premium seasonal ingredients for daily dining and high-profile events. Delivered flawless food presentations for VIP guests and formal events.

### **Private Head Chef | One Hyde Park - Private Penthouse | Knightsbridge, London**

*July 2014 - October 2018*

Led a team of four chefs, designing daily menus for a UHNWI family.

Specialised in dietary-specific menus, including vegan, gluten-free, and sugar-free options.

Traveled with the family to their summer residence, providing tailored culinary services.

Authored a personalised family recipe book featuring unique and healthy dishes.

## **Sous Chef | Novikov Restaurant & Bar | Mayfair, London, United Kingdom**

*August 2013 - July 2014*

Supported the Head Chef by motivating the team and managing all sections of the kitchen. Oversaw the pass and service across all kitchen sections, ensuring high standards. Planned weekly menus and organised VIP events.

## **Junior Sous Chef | Loulou's Club | Mayfair, London, United Kingdom**

*December 2012 - August 2013*

Exclusive private club and hotspot for London's elite. Managed the main course section of the kitchen. Assisted the Head Chef by supervising and motivating the team across all sections of the kitchen. Organised and creatively planned customised VIP events daily.

## **Chef de Partie | Il Pagliaccio Restaurant | Rome, Italy**

*January 2010 - February 2012*

Two Michelin Star restaurant offering exceptional culinary experiences. Worked across all kitchen sections, gaining comprehensive skills. Collaborated closely with Anthony Genovese on the main course section, enhancing attention to detail and precision.

## **Chef de Partie | Café Les Pailotes | Pescara, Abruzzo, Italy**

*January 2009 - December 2009*

Prestigious One Michelin Star restaurant in Abruzzo, Italy. Led the Starter Section, handling all raw and cooked fish preparations. Trained under the esteemed Chef Heinz Beck, contributing to the restaurant's first Michelin Star.

## **Chef de Partie | Madonnina Del Pescatore | Senigallia, Marche, Italy**

*February 2008 - November 2008*

Two Michelin Star restaurant in Marche, Italy.

Managed the cooking station for pasta and hot starters, honing technical skills and expertise.

## **Chef de Partie | Da Vittorio | Bergamo, Lombardy, Italy**

*June 2006 - January 2008*

Three Michelin Star restaurant, a formative milestone early in my career.

Promoted from Demi Chef to Chef de Partie within a high-performing team.

Oversaw the Pasta Section, achieving exceptional proficiency in pasta preparation and execution.

## **Education**

Diploma in Culinary Arts | Hotel School Ipsar Marchitelli Villa Santa Maria, Abruzzo, Italy (2000 - 2003)

## **Languages**

Italian: Native English: Fluent

## **Portfolio**

Explore my culinary creations and learn more about my professional journey at [www.carminieizzi.com](http://www.carminieizzi.com).