

Daniele Vitale

Commis Chef · Aversa (CE), Italy · +39 348 2505645 · daniele.vitale.q@gmail.com

PROFILE

Commis chef with three consecutive seasons in high-volume restaurant kitchens. Reliable, disciplined and well suited to brigade work, with rigorous application of HACCP food-safety standards. Advanced English certified at IELTS Academic Band 7.5 (C1). Wider interests in programming, reading and sport feed an analytical habit of mind that I bring back into the kitchen. Looking for roles that combine hospitality with digital and management skills.

KEY SKILLS

Kitchen

Basic preparation and mise en place · Frying section · Hot and cold starters · Gourmet sandwiches · Portioning · Running a takeaway kitchen unsupervised

Transferable

Brigade teamwork · Composure under pressure · Precision at pace · Respect for kitchen hierarchy · Flexible shift availability · Dependability

PROFESSIONAL EXPERIENCE

Commis Chef — Secondary Section & Takeaway

Kala Natural Experience · Ischitella Lido, Italy

June 2026 – September 2026 (current)

- ▶ Second consecutive season at the same venue — re-engaged on the strength of reliability and output
- ▶ Sole charge of the secondary kitchen serving the takeaway operation
- ▶ Cold starters, gourmet sandwiches and daily mise en place
- ▶ Direct support to the main brigade through peak service
- ▶ Portioning and basic preparation of fresh produce
- ▶ Full compliance with HACCP hygiene standards

Commis Chef — Secondary Section & Takeaway

Kala Natural Experience · Ischitella Lido, Italy

June 2025 – September 2025

- ▶ Ran the secondary takeaway kitchen unsupervised through service peaks
- ▶ Cold starters, gourmet sandwiches and daily mise en place
- ▶ Direct support to the main brigade through peak service
- ▶ Portioning and basic preparation of fresh produce
- ▶ Section kept clean and orderly in full observance of HACCP rules

Commis Chef

Ristorante Tredici Nodi · Castel Volturno, Italy

May 2024 – September 2024

- ▶ Main courses, fried dishes and side dishes prepared to the Chef de Partie's brief
- ▶ Support on the starter line and basic preparation of vegetables and raw ingredients
- ▶ Efficiency and precision sustained across high-volume evening service
- ▶ Kitchen organisation and cleaning during and after service

EDUCATION

Diploma di Liceo Scientifico — Italian upper-secondary diploma, science stream

Istituto E. Fermi · Aversa, Italy

Awarded 2026

Final grade: **100/100 with distinction (cum laude)** — the highest mark attainable in the Italian school-leaving examination.

CERTIFICATIONS

IELTS Academic — Overall Band 7.5 · CEFR C1 · British Council

HACCP Food Hygiene Certificate · issued in Italy · valid 2026

LANGUAGES

Italian

Native speaker

English

IELTS Academic Band 7.5 (C1)

Professional working proficiency in international settings

French

Elementary

INTERESTS

Programming

Self-taught coding fundamentals, pursued as a way of training analytical thinking and problem solving rather than as a hobby alone.

Reading

Non-fiction, contemporary fiction and personal-development writing. Reading sharpens observation and the ability to adapt.

Sport and fitness

Regular gym training. Sport teaches discipline, consistency and the capacity to handle fatigue — all of which carry straight into service.

CAREER OBJECTIVES

In the short term I am looking for a structured kitchen — seasonal or year-round — in which to keep developing technically as a chef. In the medium term I want to explore roles that bring hospitality together with digital and management skills: food management, gastronomic communication, or the development of digital tools for the sector. Cooking, fluent English and a genuine interest in technology make that a concrete direction rather than an abstract one.

AVAILABILITY

Available immediately for seasonal and permanent contracts · Evening, weekend and holiday shifts · Open to relocation. Italian citizen with unrestricted right to work throughout the EU/EEA.

References available on request.