

# LAZARIN KRONI

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## PROFILE

A hardworking, motivated and enthusiastic Head Chef who has a real passion for food, and who is sure to exceed your expectations. Unique method of cooking and is well placed to improve the standards of cuisine in your kitchen. Not only a strong leader but is also a good team player who has the experience required to create a stimulating, positive and energetic working atmosphere. Eager to further develop his career and is looking for a suitable position with an employer who is looking to recruit the best and brightest people.

## WORK EXPERIENCE

### Private and seasonal chef, Milan. Italy — 2017-Present

Kitchen manager.  
Head of the brigade and its training.  
Responsible for seasonal menu creation.  
Responsible for food cost.

### Executive Chef: Grand Union Pubs, London, UK — 2016-2017

Kitchen manager.  
Head of the brigade and its training.  
Responsible for seasonal menu creation.  
Responsible for food cost.

### Head Chef: Villa Di Geggiano London, UK — 2014-2016

Kitchen manager.  
Head of the brigade and its training.  
Responsible for seasonal menu creation.  
Responsible for food cost.

### Sous Chef: Gradisca New York, US — 2013-2014

In charge of the kitchen as a second.  
Head of the brigade and part of its training.  
Contribution to the seasonal creation of menus.  
Responsible for daily orders and control of product deliveries.

### Sous Chef: Osteria Dell'arancio, UK — 2009-2013

In charge of the kitchen as a second.  
Head of the brigade and part of its training.  
Contribution to the seasonal creation of menus.  
Responsible for daily orders and control of product deliveries.

### Sous Chef: Giusto London, UK — 2008-2009

In charge of the kitchen as a second.  
Head of the brigade and part of its training.

Contribution to the seasonal creation of menus.  
Responsible for daily orders and control of product deliveries.

**Chef De Parti: Cipriani London, UK — 2007-2008**

Responsible for the grill section

**Chef De Parti: Riccardo's London — 2004-2007**

Responsible for the grill and main courses section

**SKILLS**

Hiring and managing individuals on the kitchen and floor staff team.  
Creative menu planning using seasonal ingredients, agreeing and managing budgets,  
Ensuring compliance with licensing, hygiene and health and safety legislation/guidelines  
Promoting and marketing the business  
Overseeing stock levels  
Producing staff rotas  
Handling customer enquiries and complaints  
Problem solving  
Preparing and presenting staffing/sales reports  
Keeping statistical and financial records  
Assessing and improving profitability  
Setting targets  
Handling administration and paperwork  
Liaising with customers, employees, suppliers, licensing authorities, sales representatives etc  
Making improvements to the running of the business and developing the restaurant  
Dealing with our suppliers on a daily basis, keeping up with latest available products,  
Overseeing a large number of catering events

**EDUCATION**

ED European Institute of Design - 2017/2018 - MILAN  
DIPLOMA IN HOTELS - 1999 - 2004 - MODICA

**LANGUAGES**

Italian - English - Spanish