

LAZARIN KRONI



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www.lazarinkroni.com

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

Executive Chef: Shati Bistrot Contemporaneo, Milan. Italy — 2021-Present

Responsible for the new opening and planning of the kitchen.
Kitchen manager.
Head of the brigade and its training.
Responsible for seasonal menu creation.
Responsible for food costs.

Restaurant Consultant Chef: Italy — 2017-2020

Responsible kitchen planning.
Responsible for the brigade and its training.
Responsible for seasonal menu creation.
Responsible for food costs.

Executive Chef: Grand Union 5 Venus and (Trade Union), London, UK — 2016-2017

Responsible for 5 venues gastro pubs Italian/America concept.
Responsible for the new opening and planning of the kitchen in (Trade Union).
Kitchen manager.
Head of the brigade and its training.
Responsible for seasonal menu creation.
Responsible for food costs.

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

Responsible for the new opening and planning of the kitchen.
Kitchen manager.
Head of the brigade and its training.
Responsible for seasonal menu creation.
Responsible for food costs.

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 — 2010-2013

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: Baretto London, UK — 2008-2010

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

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 - 2019 - MILAN
DIPLOMA IN HOTELS - 1999 - 2004 - MODICA

LANGUAGES

Italian - English - Spanish