

Antonio Caporrino

Executive Chef

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Nationality: Italian | **Driving License:** Full UK

Professional Profile

A highly distinguished, native Italian Executive Chef with over 30 years of culinary mastery in authentic Mediterranean cuisine. Expert in combining traditional Italian heritage with rigorous modern kitchen management, including HACCP compliance, complex supply chain logistics, and brigade leadership. Proven track record of owning successful independent restaurants and managing high-volume, fast-paced kitchen operations. Dedicated to delivering speed of service, exceptional plate presentation, and operational profitability.

Core Culinary & Management Skills

- **Kitchen Leadership:** Expert management of kitchen brigades (teams up to 8+), staff training, and proactive communication.
 - **Operations & Logistics:** Proficient in inventory databases, supply chain organization, P&L accountability, and POS systems.
 - **Food Safety:** Fully HACCP certified; expert in delivery-to-table food safety chains and hygiene standards.
 - **Culinary Arts:** Menu design, signature Mediterranean dish creation, professional buffet arrangement, and high-end plating.
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Professional Experience

Logistics & Supply Chain Manager | *Italia Solutions LTD, Crawley (UK) September 2023 – Present*

- Managing complex logistical operations and strict inventory control for 400+ weekly commercial orders.
- Ensuring absolute precision in stock rotation, quality control, and health and safety compliance.

Restaurant Owner & Executive Chef | *Nibbles and Bites, East Grinstead (UK) August 2016 – January 2022*

- Owned and operated a successful independent restaurant, taking full accountability for business performance and kitchen operations.
- Designed authentic, high-quality menus while maintaining strict portion control and GP margins.
- Managed all supplier negotiations and stock rotation to ensure zero waste.

Head Chef (Responsabile di Cucina) | *Piero Caramella, West Sussex (UK) July 2014 – November 2016*

- Directed daily food preparation and high-speed service for a busy regional restaurant.
- Managed fresh ingredient sourcing and coordinated daily stock levels.

Head Chef (Responsabile di Cucina) | *Agriturismo Terre della Sibilla, Marche, Italy March 2004 – June 2008*

- Led the kitchen of a renowned Agriturismo, focusing on farm-to-table logistics and organic, locally sourced ingredients.
- Featured in regional culinary magazines for excellence in seasonal Mediterranean menu planning.

International Brigade Chef | *Alfredo Restaurant, Munich, Germany July 1993 – June 1995*

- Managed and trained a brigade of 8 international staff in a high-demand urban environment.
- Focused on professional communication and conflict resolution during high-pressure services.

Seasonal Executive Chef | *Various High-Volume Hotels, Italy 1989 – 2012*

- Over two decades managing large-scale hotel kitchens (e.g., Hotel Portavescovo - Arabba, Hotel Blumen - Riccione).
- Consistently delivered high-quality meals for hundreds of daily guests while meeting strict hygiene and food cost targets.

Education & Certifications

- **HACCP Certification:** Expert in safe food handling and kitchen sanitation.
- **Culinary Diploma:** Commis di Cucina - Scuola Regionale Professionale Alberghiera di Tolentino, Italy (1983-1985).

Languages

- **Italian:** Native

- **English:** Excellent