

CURRICULUM

Valeriano Federici

Presentation

Valeriano Federici was born in Rieti on August 12, 1968. At the age of 12, he started to observe the art of haute cuisine as performed in his family's restaurant "La Riva del Lago" in Castel di Tora (RI). Not yet a teenager, he was already helping his father with the farm work and his mother in the kitchen, learning how to use a wood stove and learning the great value of local products. He graduated at Istituto Professionale Alberghiero Turistico in Rieti, one of the most important Italian institutes of the kind, turning his family knowledge into a professional job: making the Italian cuisine known around the world.

At the moment he cooperates with Regione Umbria e Toscana, supervising typical restaurants in small villages historic centre, as a weddings planner, catering business events and supervising nouvelle cuisine restaurants. He also holds cooking classes at his place or at his customers residence.

Valeriano Federici is the first and most acquainted **"Wandering chef" in Centro Italia**. He can organize dinners and lunches, buffets for private customers or companies, sharing his great professionalism and passion with his patrons.

Professional experiences

Since Oct, 2011 assistant chef at Restaurant "Il Vizio" (Golf Hotel Quattrotorri, Ellera di Corciano, PG)

Since June, 2008 organizer for food preparation and drafting of menu at Restaurant "La Cantina", Spello (PG)

2007-2011 kitchen manager at "Villaggio del Tartufo" at the show "I Primi d'Italia" in Foligno (PG), organized by the Oasi Umbra society

2010 Setting and management of theme dinner at the show "HisPELLUM", an historic exhibition about the ancient roman origin of Spello

2009 description of typical Umbrian dishes at "Forte Village Sardegna" in S. Margherita di Pula (CA). Exhibition managed by "La Cantina" Restaurant in Spello (PG) in partnership with Regione Umbria

2008- 2009 manager of the Restaurant at "Truffles exhibition market " in Valtopina (PG), organized by Oasi Umbria Society

2007 Chef, Food & Beverage manager by "Le Dimore di S. Crispino – Assisi Wellness" in Castelnuovo di Assisi (PG) where he submits new and creative proposal

2005-2006 join the team of the Chef at Mencarelli Group, one of the most important catering and banqueting company in Central Italy

2004-2005 head chef on "La Locanda del Galluzzo" restaurant, Passignano sul Trasimeno (PG)

2003 chef of "La Rosa del Trinoro" restaurant in Sarteano (SI). A well known place – recommended by the Slow Food guide – with typical Tuscan and Italian informal cuisine and international customers

2002 chef in South Korea

2001-2002 Chef in London (GB). Joined the team of Chef Jonathan Lee at "Caravaggio Restaurant" (Etrusca Group, 140 places, Italian cuisine English cuisine revisited) and Gary Rhodes at "Rhodes in the Square" (50/80 places, international revisited cuisine, recommended by Michelin Guide)

1999-2000 chef and manager of different catering and banqueting companies in the Rieti area for several functions and parties

1997-1998 charter member of the "Associazione Ristoratori qualificati della provincia di Rieti" established to improve the touristic and gastronomic development of the area and the revaluation of typical local products

Info & Reservations:

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