



# GIORGIO BARONE



GIORGIO BARONE

Private luxury Agency

Private Chef for Elite  
Athletes & High Net Worth  
Individuals  
Specialist in Sports  
Nutrition & International  
Fine Dining

APRIL 2026

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## PROFESSIONAL PROFILE

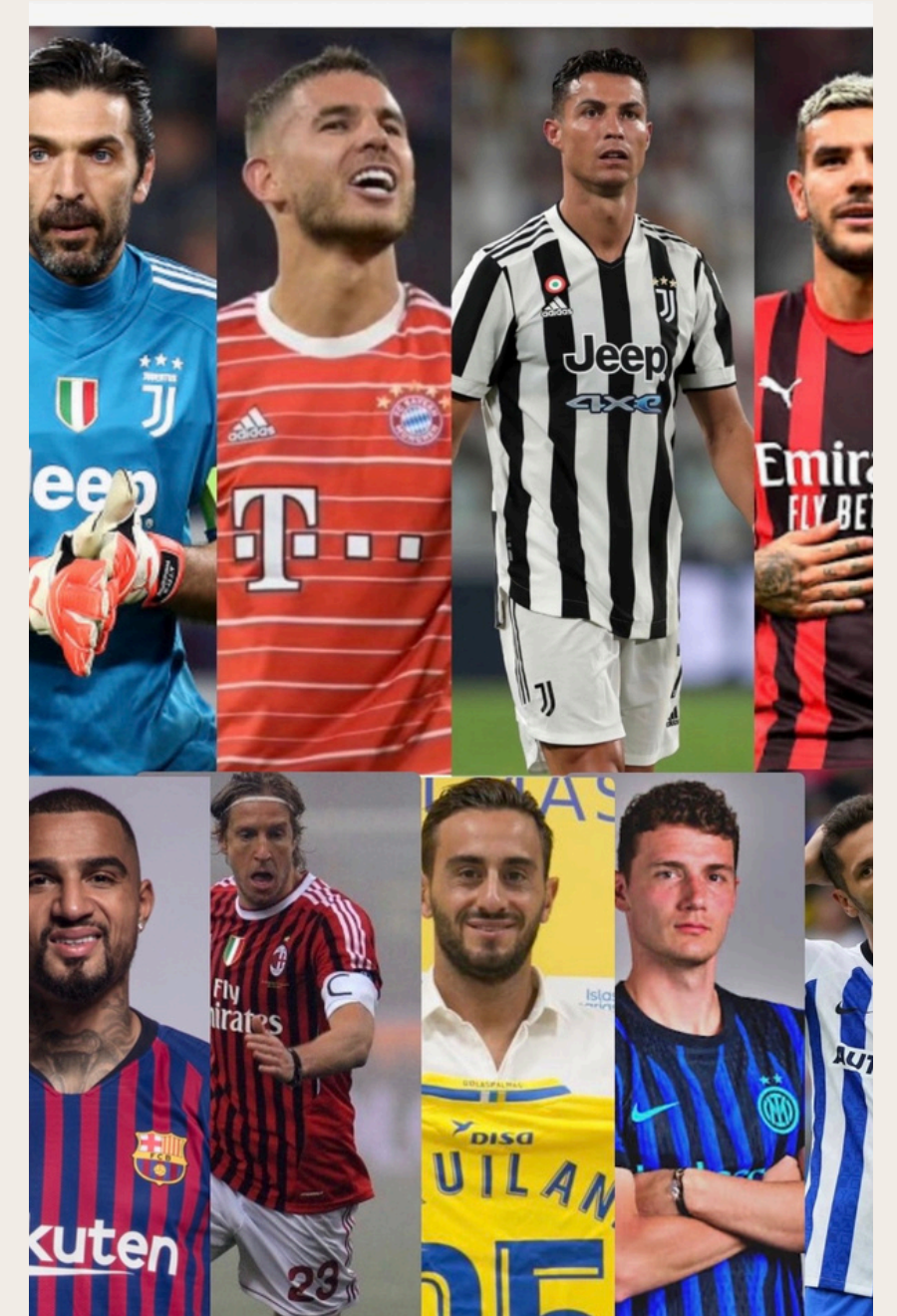
HIGH-PROFILE PRIVATE CHEF WITH OVER 15 YEARS OF EXPERIENCE IN CULINARY MANAGEMENT FOR ELITE ATHLETES AND INTERNATIONAL FAMILIES. SPECIALIZED IN BRIDGING THE GAP BETWEEN RIGOROUS PROFESSIONAL SPORTS NUTRITIONAL REQUIREMENTS AND GASTRONOMIC EXCELLENCE. EXPERT IN MANAGING LUXURY RESIDENCES AND YACHTS, WITH A PROVEN ABILITY TO OPERATE IN MULTICULTURAL ENVIRONMENTS WHILE ENSURING MAXIMUM DISCRETION.

### ELITE CAREER SUMMARY (HIGH-PROFILE PLACEMENTS)



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- 2026 – PRESENT | DUBAI, UAE
  - PRIVATE CHEF AT VILLA ROVELLI. FULL KITCHEN MANAGEMENT AND HIGH-END SOURCING WITHIN THE MIDDLE EASTERN MARKET.
  - 2025 – 2026 | RIYADH, SAUDI ARABIA
  - PRIVATE CHEF AT VILLA THEO HERNÁNDEZ. INTERNATIONAL RELOCATION FOR DAILY DIETARY MANAGEMENT AND CULINARY SERVICES FOR THE ATHLETE AND FAMILY.
  - 2024 – 2025 | MILAN, ITALY
  - PRIVATE CHEF AT VILLA THEO HERNÁNDEZ. FOCUSED ON PERFORMANCE-BASED DIETING AND PRIVATE EVENT MANAGEMENT.
  - SUMMER 2024 | PORTO CERVO, ITALY
  - PRIVATE CHEF AT VILLA THEO HERNÁNDEZ. MANAGEMENT OF THE SUMMER SEASON IN COSTA SMERALDA.
  - 2023 – 2024 | PARIS, FRANCE
  - PRIVATE CHEF AT VILLA LUCAS HERNÁNDEZ. RESPONSIBLE FOR DAILY CULINARY OPERATIONS AND LOGISTICS OF THE PARISIAN RESIDENCE.
  - 2022 – 2023 | MUNICH, GERMANY
  - PRIVATE CHEF AT VILLA LUCAS HERNÁNDEZ. DAILY NUTRITIONAL AND GASTRONOMIC SUPPORT.
  - 2020 – 2021 | TURIN, ITALY
  - PRIVATE CHEF AT THE RESIDENCE OF CRISTIANO RONALDO. MANAGED THE DIET OF ONE OF THE WORLD'S MOST ICONIC ATHLETES, FOCUSING ON SUPERFOODS AND MACRO-NUTRITIONAL BALANCE.
  - 2016 – 2022 | CONTINUOUS COLLABORATIONS WITH KEVIN PRINCE BOATENG
    - LOCATIONS: BERLIN, BARCELONA, FRANKFURT, LAS PALMAS, MODENA.
    - SUMMER 2021 | PORTO CERVO & CODA CAVALLO
    - PRIVATE CHEF FOR LUCAS HERNÁNDEZ AND GIGI BUFFON.
- SELECTED PROFESSIONAL HISTORY
- SUMMER 2019 | YACHT AQUARIUS IV (COSTA SMERALDA)
  - ON-BOARD CHEF FOR HIGH-END SEASONAL CHARTERS.
  - 2015 – 2017 | REAL ESTATE AGENCY "LA EMERALD S.R.L.S."
  - PRIVATE CHEF FOR LUXURY VILLAS IN NORTH-EAST SARDINIA.

## ***SKILLS & QUALIFICATIONS***

- **CULINARY:** NUTRITION FOR PROFESSIONAL ATHLETES, MEDITERRANEAN CUISINE, FUSION, FINE DINING, FOOD COST & BUDGETING.
- **MANAGEMENT:** DOMESTIC STAFF COORDINATION, INTERNATIONAL LOGISTICS FOR HIGH-PROFILE HOUSEHOLDS, TECHNICAL-ORGANIZATIONAL CONSULTANCY FOR RESTAURANT STARTUPS.
- **LANGUAGES:** ITALIAN (NATIVE), ENGLISH (FLUENT), SPANISH (FLUENT).
- **EDUCATION:** ARTS HIGH SCHOOL DIPLOMA
- **DRIVING LICENSES:** A, B, C, D.



## **PRIVACY & CONFIDENTIALITY**

I GUARANTEE TOTAL DISCRETION AND PROFESSIONALISM, REGULARLY OPERATING UNDER NON-DISCLOSURE AGREEMENTS (NDAS) TO PROTECT THE PRIVACY OF MY EMPLOYERS. SUBJECT: APPLICATION FOR PRIVATE CHEF – INTERNATIONAL EXPERIENCE & ELITE SPORT NUTRITION TO THE RECRUITMENT MANAGER,  
I AM WRITING TO FORMALLY SUBMIT MY APPLICATION FOR THE POSITION OF PRIVATE CHEF FOR LUXURY RESIDENCES OR PRESTIGIOUS YACHTS MANAGED BY YOUR AGENCY.

MY CAREER IS DEFINED BY A UNIQUE SPECIALIZATION: PROVIDING HIGH-LEVEL CULINARY MANAGEMENT FOR ELITE ATHLETES AND HIGH NET WORTH INDIVIDUALS (HNWIS) IN GLOBAL CONTEXTS. I HAVE HAD THE HONOR OF SERVING AS THE PERSONAL CHEF FOR WORLD-RENOWNED PROFILES, INCLUDING CRISTIANO RONALDO IN TURIN, AND I HAVE SPENT SEVERAL YEARS MANAGING THE CULINARY NEEDS OF THE HERNÁNDEZ FAMILY ACROSS MUNICH, PARIS, MILAN, AND MOST RECENTLY, RIYADH.

### **MY CORE EXPERTISE INCLUDES:**

- PERFORMANCE NUTRITION: EXPERTISE IN DESIGNING BALANCED MENUS THAT COMBINE STRICT ATHLETIC NUTRITIONAL REQUIREMENTS WITH GOURMET FINE DINING.
- GLOBAL LOGISTICS MANAGEMENT: PROVEN EXPERIENCE IN INTERNATIONAL RELOCATIONS AND SETTING UP NEW HOUSEHOLD KITCHENS ACROSS EUROPE AND THE MIDDLE EAST.
- VERSATILITY & LIFESTYLE: SIGNIFICANT EXPERIENCE IN THE YACHTING SECTOR (COSTA SMERALDA) AND IN DIRECTING HIGH-END FOOD & BEVERAGE ESTABLISHMENTS.
- DISCRETION & TRUST: A TRACK RECORD OF OPERATING WITH THE UTMOST CONFIDENTIALITY IN MULTICULTURAL ENVIRONMENTS, WITH PROFESSIONAL FLUENCY IN ENGLISH AND SPANISH.

My professional philosophy is centered on "meeting the specific needs and tastes of my clients to build long-term loyalty and satisfaction," a goal I pursue with creativity, dedication, and a rigorous work ethic. I am currently based between Europe and the Middle East and am available for interviews or culinary trials. Please find my updated CV attached, and I invite you to view my digital portfolio on Instagram (@chef\_barone) for a visual representation of my gastronomic approach.

Thank you for your time and consideration. I look forward to the possibility of discussing how my skills can benefit your clients.  
Best regards



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