



Fabrizio Aceti

CORPORATE CHEF

SUPERCHEFGLOBAL

Inspired to Go Beyond the Ordinary

My passion for good food and the constant desire to create innovative ideas with it started as far back as I can remember. Growing up in Piedmont (Northern Italy) fresh and delectable meals were all I knew. All my life, I enjoy food and love to cook.

Great chefs should have a global perspective on food. Travelling and learning about the different cuisines of the world is thus essential to my personal journey. This yearning had me travel to many countries, spanning across two continents, where I met and cooked for people from all walks of life, from business tycoons, corporate honchos, captains of industries, dignitaries to celebrities and supermodels, you name it all.

Through these experiences, I realised that my true passion is in creating out-of-the-box food concepts for top clients in the various industries including fashion. Knowing that food can be as creative as fashion, the fun truly began for me. And with that, an identity is born. Known in the industry as the “Fashion Superchef”, I am ready to serve up more than your ordinary fare.

With close to 25 years of experience in the F&B industry, I have worked in some of the most renowned Michelin-starred restaurants and hotels spanning 8 countries across Europe and Asia. During this time, I oversaw hotel operations of up to 420 rooms, led teams of culinary chefs, managed food budgets and hygiene standards, developed culinary standards, planned food promotions, provided training and development, and operated F&B outlets and catering services that served up to 1,200 people.

Experience



RAFFLES
SINGAPORE

RAFFLES HOTELS & RESORTS, SINGAPORE

Chef de Cuisine

Raffles The Plaza and
Swissotel the Stamford
Jaan Restaurant / New opening
Equinox Complex
Concept by Raffles International
(November 2001–May 2003)

With Executive Chef Vladimir Scanu till Jan 2003
With Executive Chef Otto Weibel till May 2003

Modern French cooking techniques enhanced
by delicate exotic Khmer flavors and scents
from the region's seas, lakes and lands.

60 seats, 15 culinary staff, lunch and dinner
7 days a week

Attached as Opening Chef for two
Raffles projects:

- i. Jaan Montreaux / opened in June 2002
- ii. Jaan London / opened in September 2002



SHANGRI-LA
HOTELS and RESORTS

SHANGRI-LA HOTEL, SINGAPORE

Executive Sous Chef

Executive Chef Paul Lenz
(paul.lenz@shangri-la.com)
(November 2008–July 2010)

Hotel operation with 750 rooms, apartment
and residences of up to 1000, 2 Ballrooms, Spa,
Meeting Rooms and Fitness Center.

Assisted the Executive Chef with a
200-member culinary team to operate food
and beverage outlet including, The Line-14
theatrical kitchens buffet restaurant, Shang
Palace-Chinese Restaurant, Rose Veranda--Tea
Lounge, Nadaman-Japanese Restaurant, Blu-
Progressing Dining Restaurant, Room Service,
Horizon Club, Valley Wing Club and banquet
operation/outside catering up to 3000 pax.

Managed food cost, development of standard
recipes, staff training on hygiene procedure,
purchasing coordination and followed hotel
audits standard.



SHANGRI-LA
HOTELS and RESORTS

SHANGRI-LA GROUP, KUALA LUMPUR

Executive Chef

Shangri-La Hotel, Kuala Lumpur
(August 2010–April 2011)

Hotel operation with 654 rooms, 1 ballroom,
Spa, Meeting Rooms and Fitness Center.

Led 234 staff members including culinary and
stewarding dep.

Operation of food and beverage outlets
including Lemon Garden-buffet theatrical
kitchen, Shang Palace-Chinese, Lafite-Fine
Dining, Zipamgu-Japanese, LG2GO-cake shop,
Arthur Bar Grill, Lobby Lounge, Room Service,
Pool Bar, Horizon Club, Banquet Operation/
Outside Catering reaching in including outlets
up to 3200 pax.

Managed food cost, development of standard
recipes, staff training on hygiene procedure,
purchasing coordination and followed hotel
audits standard, training Supex, developing
individuals for future positions, Level 1, member
of Excom ad taking part of operational
meetings.



SHANGRI-LA
HOTELS and RESORTS

SHANGRI-LA GROUP, SHAANXI

Executive Chef

Shangri-La Hotel, Xian
(May 2011–May 2013)

Hotel operation with 400 rooms, 2 ballrooms,
Spa, Meetings Rooms and Fitness Center.

Led 130 culinary chefs. Operation of food
and beverage including Yi Cafe'-Buffet all
day dining, Tian Xian Ge-Chinese restaurant,
Siam Garden-Thai restaurant, Lobby Lounge,
Banquet operation.

Catering with up to 2,500 pax.

Managed food cost, development of culinary
standards, planning of food promotions,
training Supex, developing individuals for
future positions, HACCP, Level 1 Member of
Excom taking part of operational meetings.

THE WESTIN
KUALA LUMPUR

STARWOOD HOTELS & RESORTS, KUALA LUMPUR

Chef de Cuisine

The Westin Kuala Lumpur
Prego – Italian Restaurant
(Contemporary Italian Cuisine)

Executive Chef Vladimir Scanu

(Now VP F&B Sun Resort Hotels)

(June 2003–September 2004)

205 seats, 30 staff, lunch, dinner, late snack

Splash

(Modern Spa Cuisine)

80 seats, 10 staff, breakfast – lunch – dinner,
supporting banquet operation for a 500
seating capacity Ballroom and 12 meeting
rooms



Hilton
HOTELS & RESORTS

HILTON HOTELS AND RESORTS, SINGAPORE

Executive Chef

Hilton Singapore
(July 2013–May 2014)

Hotel operation with 420 rooms, 1 ballroom
plus 2 small rooms.

Ability to accommodate up to 1300 pax
for the all Banqueting.

Led 56 Chefs and 16 Stewarding. Food and
Beverage include Checkers all day dining,
Glow –healthy dining, Il Cielo-Italian dining,
Kaspia Bar-Lobby Lounge, Service, Outside
Catering up to 1200, Deli pastry shop.

Managed food cost, developed the standard
operating procedures including recipes, food
promotions and all related hygiene policies,
including stewarding department. Part of the
directive management team and involved in all
the audits and business plan of related areas.

Experience



MANDARIN ORIENTAL HOTEL GROUP, CHIANG MAI

Executive Sous Chef

Mandarin Oriental Dhara Dhevi,
Chiang Mai

Executive Chef Gregoire Simon
– from 1st August 06 Group Culinary
Development Design Manager
(December 2004–September 2006)

Assisted the Executive Chef with a 80-member
culinary team to operate food and beverage
outlets including a French restaurant, Northern
Thai restaurant, modern Chinese restaurant,
private dining, pool bar, lobby bar, Thai cooking
school, cake shop and banqueting.

Implemented HACCP guidelines to maintain
top hygiene standard.

Assisted the Executive Chef in managing food
cost through the development of standard
recipes, staff training and coordinating with
purchasing department



HYATT HOTELS CORPORATION, SHANGHAI

Executive Sous Chef

Hyatt on the Bund, Shanghai
Executive Chef Dieter Lengauer

(dieter.lengauer@hyatt.com)
(December 2006–October 2008)

Hotel operation of 631 rooms, 2 Ballrooms,
11 Meeting rooms, Spa and Fitness Center.

Assisted the Executive Chef with a 200-member
culinary team to operate food and beverage
outlets including Vue-European Restaurant,
Xindalu' - Chinese Restaurant, Tea Room-
European Café, Aroma-Buffer Restaurant,
Room Service and Banqueting Operation.

Managed food cost through the development
of standard recipes, staff training and
purchasing coordination.



HYATT HOTELS CORPORATION MONTE'S PRIVATE MEMBER'S CLUB, SLOANE ST, LONDON

Junior Sous Chef

Consultant Alain Ducasse
(April 1997–October 1999)

Head Chef Pierre Schaedelin
(Alain Ducasse Consultant Chef)
Mr. Pierre Schaedelin



COMO HOTELS AND RESORTS GROUP, LONDON

Chef de Partie

Halkin Hotel, London
Stefano Cavallini Restaurant
Head de Cuisine Stefano Cavallini*
*One Michelin Star
(September 1994–December 1995)

GRAND HOTEL CRISTALLO, BREUIL-CERVINIA, ITALY

Chef de Partie

(October 1992–February 1993)



GRAND HOTEL ROYAL E GOLF, COURMAYEUR, ITALY

Commis Chef

(June 1992–September 1992)



HOTEL DE PARIS, MONTE

Demi Chef de Partie

Alain Ducasse Louis XV Restaurant*
Head Chef Frank Cerrutti
*Three Michelin Star



HOTEL ROYAL CRANS MONTANA

HOTEL ROYAL, CRANS-SWITZERLAND

Commis Chef

(June 1990–October 1990)



LONDON HOTELS GROUP, LONDON

Demi Chef de Partie

Hyde Park Hotel, London
(March 1994–August 1994)



MORGANS HOTEL GROUP, LONDON

Sous Chef de Cuisine

Spoon + at Sanderson Hotel, London
(April 2000–November 2001)

Executive Chef Laurent Andre'
(Now Ex Chef Raffles Royal Monceau Paris)



PAPER MOON, MILAN

Corporate Chef Worldwide

papermoonrestaurants.com
(2014 to present)