



Curriculum Dossier

Gianfranco
Chiarini

2014/15



Personal Details and Important Links

Name	Gianfranco Chiarini
Address	Via G. Magrini, 23 – 30039, San Pietro Di Stra (VE), Veneto, Italy
Telephone	+49 0176 2049 0028 – (Global Mobile)
Email	chef.gianfranco@chiariniculinaryconsultants.com
Skype	Cyberg-Chef
Marital Status	Married (no children)
Nationality	Italian – (European Union Valid Passport)
Education	Le Cordon Bleu Paris
Official Web site:	http://www.executivechefgianfrancochiarini.com
Official Fan Club:	https://www.facebook.com/Gianfranco.Chiarini
Wikipedia Article:	http://en.wikipedia.org/wiki/Gianfranco_Chiarini
Books and Publications:	http://tinyurl.com/kn7hnf7
CNN Interview:	http://www.youtube.com/watch?v=zacnb_4oY0A

Personal Profile

From Wikipedia, the free encyclopedia

Gianfranco Chiarini (born January 8, 1966) is an Italian celebrity and Michelin starred chef from Ferrara, Italy. Chiarini's culinary style is Italian nouvelle fusion cuisine. His career has included work in [Michelin](#) restaurants, cruise lines and deluxe hotels as well as consultancy, food engineering and research and development (R&D).

Early life

Gianfranco Chiarini was born in [Ferrara, Italy](#) and raised in a multicultural environment with Italian-Colombian origins, growing up between [Italy](#), [Venezuela](#) and the [United States](#). Chiarini was born to Luciano Chiarini Toselli, marketing professional and Leonor Gonzales de Chiarini an interior designer.

Personal life

On September 7, 2010, Chiarini married Anna Kinga Jarosławska, now Anna Chiarini, born in Słupsk, Poland, a Media studies and Italian literature graduate at the University of Hamburg, Germany. They currently reside in the city of Gdansk, located around the Baltic Sea in Poland.

Early career

In 1986, Chiarini enrolled in the Instituto de Alta Gastronomía de Caracas, Venezuela, which has since been closed. During this time Chiarini studied and worked in several restaurants. In 1996, Chiarini returned to the United States where he enrolled at the Pittsburgh Culinary Institute and pursued culinary studies while gaining practical experience in restaurants, dividing his weekends learning banqueting techniques from the back of the house to the front of the house. After completing his degree at the Pittsburgh Culinary Institute, he moved to France where he enrolled at [Le Cordon Bleu](#) Paris.

While at [Le Cordon Bleu](#) he worked at [Michelin](#) restaurants under master chefs like [Alain Ducoutournier](#) chef/owner of [Carré des Feuillants](#), and later while in Rome, Italy working under Executive Chef Heinz Beck at La Pergola Restaurant. Back in his hometown of Ferrara, Italy Chiarini worked as a sous chef at Antichi Sapori and Hostaria Savonarola. He later moved to Germany where he was offered the opportunity to run the kitchen along with the Executive Chef and owner, S. Leypold, at The Pirsch Mühle.

Food Philosophy

My passion is the produce. I love anything fresh and will do whatever I can to find the very best of it; growing my own, where possible, in line with my respect for the 'garden-to-plate' concept. My food represents my culinary soul and philosophy.

- Fresh, seasonal and representing the local area
- Healthy and where possible, organic
- Environmentally sustainable and ethically correct
- Contemporary and simple
- Uniquely prepared featuring the latest international flavors and trends, whilst maintaining the produce's integrity
- Imaginatively and elegantly presented
- Conscious of special dietary and medical requirements
- Accompanied by a beautiful selection of local and international wines... another passion of mine







Trade Qualifications

- 2010 **NSFI Culinology Institute – Hamburg, Germany.**
Culinologist. Food Starches and Textures applications to the advanced culinary.
- 2008 **Harvard University – Dubai, United Arab Emirates.**
Hospitality Business Management Courses.
Certified trainings provided by the Starwood Hotels and the **Harvard College Hospitality Mentor Program.**
- 2007 **Starwood Mentor Program – Addis Ababa, Ethiopia.**
Executive, **Six Sigma** Program. **(Green Belt)**
- 2001 **Istituto Alberghiero “Orio Vergani” – Ferrara, Italia.**
Equivalence of all the titles and approved by the Alberghiera in 2001.
As **Certified Italian Executive Chef de Cuisine** approved by.
The Italian Chefs Federation. F.I.C.
- 2000 **Le Cordon Bleu – Paris, France.**
Graduation July 2000.
Achieving **Le Grand Diplôme Culinaire.**
- 1998 **Pennsylvania Culinary Institute – Pittsburgh, U.S.A.**
Graduation September 1998
With an **Associate of Specialized Technology & Master’s Degree.**
- 1990 **Culinary College: Instituto de Alta Gastronomía – Caracas, Venezuela.**
Graduation: July 1990 with a **Bachelor of Culinary Arts Degree.**
Specializing in Classic/Modern European and International Cuisine.



Chiarini Culinary Consultants.

Global Culinary & Trending Consultants

January 2009 to **Present**

Hamburg, Germany. CCC has an amazing team of professionals ranging from: Architects, Designers, Brand and Marketing Experts, Kitchen Designers, Interior Designers, Chefs, Food Technologists, Head Hunter Specialists and Training Managers in all aspects within the Food & Hospitality Industry. For all these and many other services (CCC) has branches and offices in The Netherlands, Italy, Poland, Malaysia, Bangkok, Bahrain, Costa Rica, Ecuador, Brazil, St. Lucia & New York

- Comprehensive Assistance in Restaurants & Hotels Pre-opening
- Culinary Task Force for Restaurants and Hotels Globally
- Restaurants Kitchens and Kitchen Equipment Designing
- H.A.C.C.P Standards Design, Auditing and Enforcement
- Culinary Staff Training in Continental and International Cuisines
- Culinary Staff HR and Recruitment 25.000+ Professionals in our N.W
- Menu Engineering and Menu Design in any known cuisine
- Culinary Trends Hunting and Trend Pushing
- Use, Application and Training in the latest Equipment
- Expertise & Assistance in Culinary Promotions and Trade Shows
- Food Styling & Photography
- Special Dinners and Events for VIP personalities
- In Depth knowledge in the latest Food Ingredients & Applications
- In Depth knowledge in the latest Food Manufacturing Processes
- Culinary Assistance in Clean Label Solutions for the Industry
- Expertise in Clean Label Starch Applications
- Recipe Reformulation & Engineering for Food Manufacturing
- Special Food Technology Presentations & Demonstrations
- Expertise in Tasting Panels for Finished Products for the Retail
- Culinary Presentations for Potential Customers
- Maintain Awareness of Current Trends in Consumer Buying
- Maintain Awareness of Current Trends in Retail and Food



symrise
always inspiring more...



Chiarini Culinary Consultants @ Symrise AG.

Global Senior Culinary & Trending Consultant

June 2012 to **Present**

Holzminden, Germany. Symrise is a global supplier of fragrances, flavourings, active ingredients, and raw materials as well as functional ingredients.

With a market share of 11%, Symrise is the world's fourth largest supplier in this industry. Flavour & Nutrition develops, produces, and sells flavours and functional ingredients that are used in foods, beverages, and health products.

This includes culinary products and snacks, sweets and desserts, dairy products and ice creams, and beverages and nutritional supplements. Hired by Symrise AG Flavors and Aromas to perform and enforce the following responsibilities only in a Consultant basis and with no need to be physically present:

- Culinary Consultancy Services
- Networking between Symrise and Gianfranco's Global Chef Network **(15.000+ members)**
- Networking between Symrise and Gianfranco's Global Social Networks
- Trend Scouting & Trend Pushing
- Availability for special events and trade shows like **"FIE"** and more
- Developing of new inspiring ideas
- Testimonial for Symrise Culinary Approach Worldwide

For more information on this particular consultancy please click on the link: <http://tinyurl.com/nal2kdn>



Chiarini Culinary Consultants @ Henri BV.

Senior Culinary & R&D Consultant

June 2012 to June 2013

Drunen, Netherlands. Henri is the biggest food manufacturing leader in the Netherlands. Super fresh and Ultra fresh meals for the retail with emphasis in Food miles, Sustainability products, Clean Label solutions, Additives Free and Honest. Hired with the following responsibilities only in a Consultant basis:

- Responsible for the development of International Culinary
- Recipe development, and test panels
- Demonstrations, and trade shows
- Responsible for the development of new projects briefs
- Responsible for the application of functional ingredients
- Responsible for the writing recipes and procedures
- Consult in the development of materials
- Consult in the development of standardized recipes
- Work with the marketing team to identify new concepts
- Work with the marketing team to develop new concepts
- Responsible for the reformulation of products
- Responsible for the reformulation of processes
- Participate in sensory and organoleptic testing of R&D
- Participate in projects of new products
- Participate in projects of reformulations
- Participate in projects of ingredient substitutions.
- Responsible for the test of raw materials
- Responsible for the test of finished products
- Culinary presentations for potential customers
- Maintain awareness of current trends in consumer buying
- Maintain awareness of current trends in retail and food

R&D with Successful Product Launchings Worldwide

These are just a few of the 380+ products produced by my developments all over the world





Ingredion™

Chiarini Culinary Consultants @ Ingredion Inc.

Senior Executive Consultant R&D Chef

May 2011 to June 2013

Hamburg, Germany. Hired with the following responsibilities only in a Consultant basis:

- Responsible for the development of International cuisine
- Recipe development, and test panels
- Demonstrations, and trade shows
- Responsible for the development of new projects briefs
- Responsible for the application of functional ingredients
- Responsible for the writing recipes and procedures
- Consult in the development of materials
- Consult in the development of standardized recipes
- Work with the marketing team to identify new concepts
- Work with the marketing team to develop new concepts
- Responsible for the reformulation of products
- Responsible for the reformulation of processes
- Participate in sensory and organoleptic testing of R&D
- Participate in projects of new products
- Participate in projects of reformulations
- Participate in projects of ingredient substitutions.
- Responsible for the test of raw materials
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KA
HOSPITALITY

Chiarini Culinary Consultants @ Ka Hospitality.

Senior Consulting Executive Chef for New Restaurant Concepts

May 2011 to February 2012

Mumbai, India. Ka Hospitality was established on 10th May 2010 and aims at bringing into India world-class restaurants, serving authentic cuisine. Ka Hospitality is owners of the franchise for the **Michelin** rated Hakkasan Restaurants featuring contemporary and high-end Cantonese cuisine. Now opened in Mumbai and with seven outlets in the pipeline for the rest of India. Hakkasan has a unique combination of glamour and elegance, contemporary yet traditional food, modern yet ethnic decor and superlative food and service.

In 2003 Hakkasan was given a **Michelin Star**, which it has retained to this year. Hired by Ka Restaurants, as a consultant, to create the full concept, culinary and service approach, and to lead the performance and operations in the following areas, but not limited to:

- Leading the Business Concept Development
- Leading the Restaurant Brand Creative Identity
- Leading the Culinary Promotions Projects
- Direct involvement in Project Design and Implementation
- Leading the Restaurant Specifications & Space Planning
- Leading Equipment Requirements & Capex
- Leading the overall Kitchen Design & HACCP controls
- Leading Food/Beverage concepts and best practices
- Leading the Menu Design & applications
- Leading the Menu Engineering and Used Records
- Leading the Standardization & Culinary Quality Control
- Leading the Product Presentation & Culinary Concept.
- Direct involvement in Human Resources & Staffing
- Leading the Culinary Training Programs for the Teams



National Starch Food Innovation

EMEA Corporate Executive Chef & Culinary Development Leader

February 2009 to May 2011

Hamburg, Germany. Hired by National Starch Food Innovation, to develop, supervises & enforces strong culinary capabilities. To display excellent communication and team working skills incorporating the competencies of other functions into creating consumer preferred recipes and food experiences.

From brainstorming to interactive workshops, dedicated to building exclusive, valuable partnerships with key customers and retailers on 5 continents. Joining a global team, working in a fast-paced, diverse, multi-cultural, and international environment.

Recently, National Starch Food Innovation has made a multi-million dollar investment in a new state-of-the-art development kitchen. My activities, links the culinary arts with food science and technology, sensory and textural innovation, and marketing expertise. This enables rapid scale-up of concepts under first class industrial processing conditions. My combined expertise offers a unique end-to-end service from initial concept to finished product. Responsibilities, but not limited to: Culinary leader for the regions of: **Europe, Middle East and Africa.**

- Design and development of exciting new food concepts
- Close collaboration and networking with global consultancy chefs and other chefs worldwide
- Build close strategic relationships with key customers and retailers
- Complete management of customer visits to the Culinary Centre i.e. recipes, concept and preparation, presentations, etc.
- Lead external culinary events and seminars
- Fully responsible for the Culinary Centre Headquarters and procedures
- Utilization of my personal chef's database, which well exceeds **15.000+ in six (6) continents**
- Direct supervision of 16 chefs locally and 200+ in our sister branches in 32 countries.



Rixos Premium Belek Premium - 7 stars resort.

Italian & International Specialties Executive Chef

May 2008 to February 2009

Antalya, Turkey. Hired by Rixos deluxe Resort & Hotel Group as a Consultant, to oversee the daily operations and improve customer quality experience in their extra deluxe signature & fine dining restaurants, as follows:

- Mediterranean
- Northern Italian
- Classic French
- Caribbean
- Asian
- Ottoman Turkish
- Arabic / Middle Eastern

All cuisines with rated Michelin dishes, with emphasis on fresh pastas, fresh seafood & imported beef.

A wide range of international products. Responsible for inventory, menu planning, development, food researching, training, cost control, enforcing international HACCP standards as well as front of the house training into menu knowledge, up sales, customer service, public relations & in rare cases disciplinary actions.



**Al Fadheela International Trading Co. Ltd.
Diva's Restaurants, Bakeries, Catering & Coffee shops.**

International & European – (Consultant Chef).

January 2008 to April 2008

Salmiya, Kuwait. Hired by Al Fadheela International Trading Co, to supervise & develop their F&B brands & franchising Restaurants, Bakeries, and Catering & Coffee shops all over the Middle East & Persian Gulf region.

- Develop & maintain culinary relationships with strategic accounts
- Lead in culinary capabilities presentations to key accounts
- "Gold Standard "prototypes and working as a liaison between customer and Culinary staff
- Provide culinary guidance to food specialists on specific accounts
- Develop and execute training programs for company personnel.
- Assisting in ideation /creativity protocept sessions for key customers
- Contribute to corporate chef's performance reviews
- Provide culinary support to other departments for special projects
- Manages multiple priorities and timelines
- Keep up to date on culinary skills and memberships to key food organizations.





Sheraton the Luxury Collection – Restaurant Stagioni.

Specialty Chef and Outlet Manager – (Consultant Chef).

January 2008 to April 2008

Addis Ababa, Ethiopia. Hired by Starwood Hotel Group to oversee daily operations and improve advertising and customer experience in the (110 pax), Signature & Fine Dining Italian restaurant of the hotel. Nouvelle Northern Italian cuisine with emphasis on fresh seafood and homemade pastas.

Supervising 24 Chefs. Responsible for inventory ordering, HACCP standards, advertising, customer service, public relations and menu. In charged also as European Executive Chef of the following tasks:

- Helping overseeing & coordinating a Team of 150 Chefs
- Banquet and Catering up to 5000 pax with 9 Function rooms
- Catering up to 15.000 pax per day during 3 days for the Ethiopian Millennium
- United Nation Head Quarter with Additional 6 Functions Rooms and Banquet up to 800 pax
- Italian restaurant (110 pax)
- Summerfield's 24 Hours (200 pax)
- Indian restaurant (80 pax)
- Sea food restaurant (200 pax)
- Pool restaurant (80 pax)
- Salon de thé (100 pax)
- Preopening of Asian restaurant



Additional Michelin Starred Experience



- **Chiarini Ristorante** – Executive Chef – * Michelin star. Ferrara, Italy.

June 2005 – June 2006

- **Le Crillon Restaurant** – Executive Chef – * Michelin star. Doha, Qatar. (Consultant Chef)

March 2003 to May 2005

- **Pirsch Mühle Restaurant** – Executive Sous-Chef – * Michelin star. Hamfelde, Germany.

February 2002 to February 2003

- **Waldorf Astoria – La Pergola Ristorante** – Sous Chef – *** Michelin stars. Roma, Italy.

May 2001 to January 2002

- **Antichi Sapori** – Chef de Partie – * Michelin star. Ferrara, Italy.

September 2000 to May 2001

- **Carre des Feuillants Restaurant** – CDP Trainée – Stage – ** Michelin stars. Paris, France.



Further experience

Consultancies made in the areas of restaurant opening, Menu Engineering and Development in the following Hospitality Properties:

- Mona Lisa Restaurants and Bars – Dublin, Ireland – 2005 – Mona Lisa Restaurant O’Connell Bridge.
- Grand Hyatt – Amman, Jordan – 2007 – Restaurant L’Incontro.
- La Cigale Hotel – Doha, Qatar – 2007 – Restaurants: Le Cigalon + Le Crillon (Michelin Starred).
- Intercontinental Festival City Hotel – Dubai, UAE – 2008 – Restaurant Mezza Luna.
- LSG Sky Chefs and Lufthansa – Alzey, Germany – 2010 – Acquisition of the valuable client Delta Airlines.
- Küchenwerkstatt Hamburg (1 Michelin Star) – Hamburg, Germany – 2009 – Ingredients Consultancy.
- Aqua Java Investments – Kolkata India – 2011 – Design & Opening of Ristorante Casa Toscana.
- Badasaab Investments – Mumbai, India – 2011 – Design of Otto Infinito Restaurant.
- The Royal Garden Hotel – Hong Kong, China – 2012 – Menu Engineering Ristorante Sabatini (Michelin Starred).
- Osira Hotel – La Paz, Bolivia – 2014 - Design & Opening of Ristorante Magenta (De Luxe Outlet)
- Stannum Boutique Hotel – La Paz, Bolivia – 2015 - Design & Opening of Ristorante Terra (De Luxe Outlet)

Consultancies made in the areas of Menu Reformulation, Product Creation, Research and Development in the following Retail and Manufacturing Companies:

- Marks and Spenser and Tesco – UK.
- Auchon and Carrefour – France.
- Giovanni Rana, Barilla, Star, Autogrill, Prodotti Gianni and Coop – Italy.
- Jumbo, Albert Heijn, HEMA, Plus, Julia’s and Super-Uni – The Netherlands.
- Aldi, Rewe, EDEKA and Metro – Germany.
- El Corte Ingles – Spain and some other 10 countries in all continents. **And Many More across Europe.**

Exceptional Accomplishments in the Culinary Arena

- **Featured in 80+ magazines in 25+ countries.** <http://tinyurl.com/acqez5b>
- **Feb/2005** - C.I.A. & W.A.C.S. Honorable recognition Award given at headquarters in New York.
- **Jan/2006** - **The Spirit to Serve Award**. Received by the Marriott Headquarters.
- **Apr/2006** - **Chaine Des Rotisseurs**. Chosen by Marriott as the Chef in charge to design, create, and execute a 5 course gourmet dinner that hosted the acclaimed organization. <http://tinyurl.com/cdulubq>
- **Mar/2006** - **Celebrity Chef**. Also chosen by Marriott Kuwait as the image for the brand exposed massively across the Middle East in magazines, banners and all media. <http://tinyurl.com/pog7ptz>
- **Apr/2006** – **Aljazeera Television**. More than 50 TV cooking shows with the broadcast throughout the entire Middle East & Persian Gulf region. <http://tinyurl.com/o9xtvyz>
- **Jul/2007** - **Ex-President of the United States of America. Jimmy Carter**. Chosen at the Sheraton Addis the Luxury Collection as the Chef de Cuisine in charged to cater the private dinners for the, ex-president his wife and the Secret Service. <http://tinyurl.com/o72v2nn>
- **Nov/2008** - **Festival Gourmet International** @ Puerto Vallarta, Mexico where participated as Guest Chef exposing his trademark. Renaissance Cuisine. <http://tinyurl.com/blznyen>
- **Nov/2009** - **FiE 2009 (Food Ingredients Europe)**, Representing National Starch Food Innovation @ the Mess Halle in Frankfurt, Germany on the biggest food ingredients show globally held every two years. Chef. Gianfranco did participate as Culinary Leader for the team.
- **Feb/2010** - **LSG Sky Chefs / Lufthansa Headquarters** @ Alzey, Germany. Executed as a Consultant Chef for the important airline & mega air units food distributor Gold Standard recipes for their partnership with Delta airlines. <http://tinyurl.com/njazegc>
- **May/2010** - **PLMA (Private Label Manufacturers Association)**, Representing National Starch Food Innovation, @ the RAI Expo Complex in Amsterdam, Holland on the biggest fair of this nature in the world. Chef Gianfranco did participate as Culinary Leader for the team.

- **Jul/2010** - Invited by the **Intercontinental Hotel Group as the Michelin starred Chef** in charge to design, create, and execute the deluxe gala dinner and Haute Italian Cuisine promotion @ the Intercontinental Citystars. Cairo, Egypt. <http://tinyurl.com/bpodhvm>
- **Nov/2010** - Invited by the **Czech television channel iPrima** and their national prominence TV presenter and fitness icon Petr Havlíček, as the Chef starred in the TV show "Souboj v těûkÈ v ze" live cooking, and nutrition-cutting edge fibre starches and its applications to the culinary arts. Prague, Czech Republic.
- **Jan/2011** - **The New Renaissance of Italian Fusion Cuisine 1.0.** The international launching of Chef Gianfranco's first culinary book (The Emerald Book). The first of a trilogy. <http://tinyurl.com/39gc5tf>
- **Jan/2011** - Inclusion of chef Gianfranco in the biggest Italian cuisine site globally Eat Italian, as the "Culinary Guru" with a permanent page entitled "**Expert Spotlight**". www.eatitalian.com
- **Feb/2011** - Inclusion in the "**Celebrity Chefs Hall of Fame**" sharing the spotlight with **Gordon Ramsay, Giorgio Locatelli, Marco Pierre White** and many more. <http://www.chefjobsnw.co.uk/>
- **Feb/2011** – Chef's honourable inclusion into the precious and reputable lifetime encyclopaedia "**Wikipedia**". Awarded with this inclusion, for lifetime achievements and over the top contributions to the world of culinary arts in six continents. http://en.wikipedia.org/wiki/Gianfranco_Chiarini
- **May/2011** – **Kayra Terra Wines Turkey.** Chef Chiarini special guest invited, to execute a Michelin Gala style 7-course menu dinner, for VIP and personalities. The event was created to unify the new generation of Turkish wines with the new generation of Italian cuisine <http://www.kayrasaraplari.com/en/bbulten018.asp>
- **May/2011** – **CNN TÜRK.** The famous newscast and international broadcasting agency, interviewed for 25" chef Gianfranco Chiarini in the occasion of his visit to Istanbul, and the promotion of his best seller, The New Renaissance of Italian Fusion Cuisine 1.0. <http://tinyurl.com/c3xm9uk>
- **Jun/2011** - Afraa Restaurant. Chef Gianfranco Chiarini brought to India to create and execute a six course Michelin gala dinner for the highest personalities of the local Jet set, fashion, business and politics in the city of Kolkata, India. <http://tinyurl.com/3sn76dy>
- **Sep/2011** - Worldwide launching of chef Chiarini's book "**Ferrara the hidden Culinary Jewel.** The wonderful revisit of this medieval cuisine that dates to the year 753 AD. This book is published in Italian and English; but is also available in the following languages: Chinese, Russian, Malay and Japanese for 2011. <http://www.blurb.com/bookstore/detail/2471657#author-bookshelf>

- **Oct/2011** - Featuring of Chef Gianfranco Chiarini, for his exemplary charitable work for the organization "**Amici di Adwa Onlus**" in Ethiopia. Chef has donated charitable activities and the free inclusion of this group on his second book of the trilogy "The Pearl". These activities have raised awareness and have permitted the construction of a new hospital in Ethiopia for the abandoned children of this country. <http://tinyurl.com/7hpe7ec>
- **Oct/2011** - Chef Gianfranco Chiarini, invited as honourable guest chef, at the grand opening of "**Unilever Chef' Inn**" the second of many culinary/social centres in Turkey. Chef Chiarini presented innovative technologies for the food industry and the Avant-garde cuisine of the 21st century. <http://tinyurl.com/6w6xsl3>
- **Nov/2011** - Publication and official launching of "The Pearl" second book entitled: "**The New Renaissance of Italian Fusion Cuisine 2.0**". The second, of a trilogy that will be published back to back until 2013. <http://www.blurb.com/bookstore/detail/2632811>
- **Jan/2012** - Publication and exclusive interview of the chef in the luxurious Middle Eastern lifestyle and travel magazine "**Thamaniya 8**" from Saudi Arabia. <http://eight-magazine.com/celeb.html>
- **Feb/2012** - Design & creation of one of the most cutting edge Mediterranean restaurant concepts "**Otto Infinito**". To be launched in Mumbai, India in mid-2012. <http://tinyurl.com/pfvd7wl>
- **Mar/2012 – VinItaly 2012** – The most important wine and food fair of the world, hosts and interviews Chef Gianfranco Chiarini, on his views, support and activities in the new "**Magis Project**" by **(Bayer Crop Science)** and the Artisan food movement ad sustainable products by "**Forma Naturae**". More than 30 journalists for the interviews and Media coverage. Verona, Italy. <http://tinyurl.com/cjg6gyx>
- **Jun/2012** - Chef Gianfranco Chiarini has been featured with an incredible four (4) pages article, in the most important high profile magazine of **Hong Kong**. "**The Peak Magazine**" published in mayor airlines and hotels, with sister editions in Singapore, Indonesia and Malaysia. <http://tinyurl.com/bs2m3j9>
- **Jun/2012** - Chef Gianfranco Chiarini was honoured with the once in a life time chance to have his second book "The Pearl" of the trilogy The New Renaissance of Italian Fusion Cuisine, signed by the hand of the "Master of All Masters" the legendary **Paul Bocuse**, in his *** **(3 Michelin stars)** Paul Bocuse Restaurant @ 40 Rue de la Plage 69660 Collonges-au-Mont-d'Or, France. <http://tinyurl.com/7re6s48>
- **Nov/2012** - Publication and official launching of "The Ruby" third and last book of the trilogy entitled: "**The New Renaissance of Italian Fusion Cuisine**". <http://www.blurb.com/bookstore/detail/3757013>

And much more up until this date...

References

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