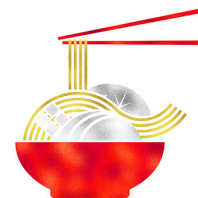


Olivier CORTICCHIATO

FRANCE



INTERNATIONAL
CAO LÂU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

Professional Experiences

- June 2018 until now
Chef and owner - Le Comptoir Danang
- June 2017 – October 2017
Sous Chef, "La Brass", Porto Vecchio, Corsica, France
- February 2017 – May 2017
Sous Chef de Cuisine, "Cochin Delicatessen"
- May 2016 – January 2017
Chef de Cuisine, "Tartine" Restaurant - Art de vivre group, Central, Hong Kong
- Decembre 2015 April 2016
"La Ferme de Mon Pere"* , Megeve, France
- May 2014 November 2015
1er chef de partie, "Chateau Eza"* , Eze Village, France
- Mars 2013 – April 2014
Second de cuisine, "Le Chatanay", Simandres France
- June 2011-February 2013
Chef de partie, "L'Art et la Manière" gastronomique restaurant, Lyon, France
- September 2009-June 2011
Apprenticeship, "L'art et la Manière" gastronomique restaurant, Lyon, France

Education

- 2013 Certificat HACCP
- 2007 – 2011 Professional Certificate, Lycée François Rabelais France (BEP, BP)
- 2007 – 2009 Lycée Francois Rabelais Adress : Chemin Le Dodin B.P 24-69571 DARDILLY cedex, FRANCE
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