



ALESSANDRO GIAGNETICH

Profile



When the passion for cooking burns from the youngest age. At thirteen he took his first steps into the world of gastronomy, and then continue obtaining the diploma of catering services technician. Just came out from the school desks, he sits in the chair and teaches practice hotel management, regional and national cuisine theory and management for restaurants and hotels.

A career dedicated to training, but also experience in the field, working in various restaurants in the most evocative locations of Piedmont and managing banquets and catering. Then, his springboard for abroad: from consultant for an exclusive chain of hotels and resorts in Istria, to the image face of ICIF in Moscow and St. Petersburg, where he demonstrated and held seminars on the cuisine of the Calabria regions, Puglia and Sicily, making the Russian public aware of the food and gastronomic wealth of Southern Italy.

His strong entertainment skills also opened him up the doors to the television world.