



PAOLO GHIBAUDO

Profile

Chef Paolo Ghibaudo boasts a distinguished professional career, marked by collaborations with some of the most renowned names in Italian haute cuisine. He has gained top-level experience which he now shares with passion as a guest instructor at ICIF.

His career began in Piedmont, working in internationally acclaimed establishments such as “Combal Zero” by Davide Scabin (2 Michelin stars), known for its innovative and experimental cuisine. He then moved on to “Piazza Duomo” by Enrico Crippa, a flagship of Italian gastronomy awarded 3 Michelin stars, where he also served as a trainer. He later joined the historic “Ca’ Vittoria” restaurant (1 Michelin star) in Tigliole d’Asti.

In 2015, he was selected to represent Italy at the Expo Milano, collaborating within the Slow Food Pavilion. He also worked at “Cannavacciuolo Bistrot” in Novara, where he held the positions of Chef de Partie and later Sous Chef demonstrating strong management skills, leadership and attention to detail. An expert in the meat station, Chef Ghibaudo is known for his technical mastery, refined palate, and highly organized approach to kitchen operations. He is capable of transmitting not only practical skills to young chefs, but also the ethics and discipline required to succeed in the professional culinary world. Since 2025, he has been actively collaborating with ICIF as a guest chef instructor, bringing his Michelin-starred expertise to the Institute and contributing to the training of the next generation of ambassadors of authentic Italian cuisine around the World.