

Luca Ferretti

Chef

March 23, 2026

James Whitford

The Ritz London

Dear James,

I am writing about the Chef de Partie vacancy at The Ritz. I have been running the fish section at The Ivy for the past three years, executing 60-80 fish dishes per service for covers of 220+, and I trained under a Michelin-starred head chef at Galvin La Chapelle. The step up to a kitchen like The Ritz. Where classical technique and consistency are non-negotiable. Is exactly what I have been working towards.

At The Ivy, I manage a prep team of two commis chefs and handle all ordering, prep lists, and mise en place for the fish section. I reduced section waste by 15% over six months by tightening portion control and turning off-cuts into bar snacks and staff meals, saving roughly £800 per month. We have passed two unannounced EHO inspections with zero issues. Before The Ivy, I spent 20 months at Galvin La Chapelle rotating through meat, fish, pastry, and larder sections on Michelin-star services of 90-120 covers. I contributed two dishes to the spring 2023 seasonal menu. My cured sea trout starter stayed on for four months and was highlighted in a TimeOut London review.

I trained at Westminster Kingsway College with a Distinction in Professional Cookery, hold a CIEH Level 3 in Food Safety, and I am an associate member of the Royal Academy of Culinary Arts. I am used to long hours, high pressure, and the standard of presentation that fine dining requires. I would welcome the chance to come in for a trial.

Best regards,

Luca Ferretti