



Luca Ferretti

CHEF

PROFILE

Chef with five years of kitchen experience across fine dining and high-volume brasserie settings in London. Currently a chef de partie at The Ivy, running the fish section for covers of 220+ per service. Trained under a Michelin-starred head chef at Galvin La Chapelle. Comfortable working long hours, managing prep teams, and keeping food costs within tight margins.

EDUCATION

Level 3 Diploma in Professional Cookery

Westminster Kingsway College,
London
Sep 2018 – Jun 2020

SKILLS

- Classical French Technique
- Fish Butchery & Preparation
- Menu Costing & Food GP Control
- Mise en Place Management
- High-Volume Service (220+ covers)
- HACCP & Food Safety
- Stock & Sauce Production
- Section Management
- Allergen Awareness
- Kitchen Team Supervision

LANGUAGES

- English (fluent)
- Italian (native)

REFERENCES

Marco Silva

Head Chef, The Ivy
marco.silva@theivycollection.com,
+44 7700 900 117

Henri Beaumont

Sous Chef, Galvin La Chapelle
henri.beaumont@galvinrestaurants.com,
+44 7700 900 228

EXPERIENCE

Chef de Partie – Fish Section, The Ivy, London

Jun 2023 – Present

Running the fish section in a high-volume restaurant doing 220+ covers per service.

- Prepare and execute **60-80 fish dishes per service** across lunch and dinner — sole, sea bass, turbot, and daily specials
- Manage a prep team of **2 commis chefs**, handling all ordering, prep lists, and mise en place for the section
- Reduced fish section waste by **15%** over 6 months by improving portion control and using off-cuts for staff meals and bar snacks
- Maintain **5-star EHO rating** compliance — passed two unannounced inspections with zero issues

Commis Chef, Galvin La Chapelle, London

Sep 2021 – May 2023

Commis chef at a Michelin-starred French restaurant in Spitalfields, rotating across sections.

- Rotated through **meat, fish, pastry, and larder** sections over 20 months — gained solid foundation in classical French technique
- Worked services of **90-120 covers** maintaining Michelin-star standards on consistency and presentation
- Prepared components for the tasting menu — responsible for **6 daily prep items** including terrines and sauces
- Assisted with menu development for the **spring 2023 seasonal change** — contributed 2 dishes that made the final menu

Kitchen Porter / Trainee Chef, Dishoom King's Cross, London

Mar 2020 – Aug 2021

Started as a kitchen porter and progressed to basic prep work in a high-volume Indian restaurant.

- Promoted from KP to prep cook within **4 months** based on speed, reliability, and attitude
- Handled vegetable prep and curry base production for a kitchen doing **500+ covers on weekends**
- Learned tandoor operation and naan bread production — covered the section independently during busy shifts

CERTIFICATIONS

CIEH Level 3 Award in Food Safety in Catering, Chartered Institute of Environmental Health

Nov 2022

CIEH Level 2 Award in HACCP for Catering, Chartered Institute of Environmental Health

Mar 2021

First Aid at Work (1-day Emergency), St John Ambulance

Aug 2023 – Aug 2026

PROJECTS

Fish Section Waste Reduction – The Ivy

Sep 2023 – Mar 2024

Ran a project to cut waste on the fish section.

- Audited daily fish waste over **8 weeks** and identified that poor portioning and trim disposal were the main issues
- Introduced standardised portion templates and an off-cut menu for bar snacks — reduced waste by **15%** saving roughly £800 per month

Spring Menu Development – Galvin La Chapelle

Feb 2023 – Apr 2023

Contributed to the seasonal menu change at a Michelin-starred restaurant.

- Developed and tested **6 dish concepts** during R&D sessions — 2 were selected for the spring menu
- My cured sea trout starter stayed on the menu for **4 months** and was highlighted in a TimeOut London review

EXTRA CURRICULAR ACTIVITY

Volunteer Cook – Felix Project

Jun 2022

Cook surplus food into meals at the Felix Project kitchen in Poplar once a month. Each session produces around 300 meals for community fridges across East London.

Member – Royal Academy of Culinary Arts

Jan 2024

Associate member. Attended the 2024 Annual Awards of Excellence dinner and two masterclass events on pastry and fermentation.