



**Personal informations Igor Macchia**

Born in Torino 21.06.1978

Nationality: italian

Marital status: single

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**Languages** Mother language: italian

Fluent in written and spoken English

Fluent in written and spoken French

**Current job**

Chef owner of *La Credenza* restaurant San Maurizio Canavese, Torino, Italy

**Consultancy**

- **2013** development and consolidation of the brand *La Festa*, Italian Restaurant in Grand Victoria Hotel Taipei (Taiwan)
- **2012** development and consolidation of the brand *La Festa*, Italian Restaurant in Grand Victoria Hotel Taipei (Taiwan)
- **2011** Consultant chef for the opening of the Italian restaurant *La Festa* in Grand Victoria Hotel Taipei (Taiwan)

**Publishing**

In November 2011 was published the first cookbook of the restaurant *La Credenza*, entitled *La Credenza The New Season*, published by Gribaudo and distributed by Feltrinelli, bilingual (Italian \ English).

**La Credenza restaurant awards**

- **Michelin**: one star \* Michelin from 2006
- **Espresso**: 15,5\20
- **Gambero rosso**: 84\100
- **Identità golose**: special mention as chef under 35 and spokesman at the chef's conference Identità Golose
- **Massobrio**: best restaurant in Piedmont

**Italian cuisine international promotions**

One of my passions is traveling, and knowledge of new ideas and cultures, through promotions I can combine these two things:

- **2013** italian cuisine promotion at Six Senses Resort Zighy Bay (Oman)





- **2013** chef in charge of the VIP Player Lounge during ATP Rolex Master 1000 tennis tournament in Shanghai (China)
  - **2013** italian cuisine promotion at Grand Hyatt Hotel Muscat (Oman)
  - **2013** italian cuisine promotion at Sheraton Walker Hill Hotel Seoul (Korea)
  - **2013** italian cuisine promotion at Ritz Carlton Hotel Osaka (Japan)
  - **2013** italian cuisine promotion at Marco Polo Hotel Hong Kong
  - **2013** italian cuisine promotion at Grand Hyatt Hotel Bangkok (Thailand)
  - **2013** italian cuisine promotion at Shangri-la Hotel Guangzhou (China)
  
  - **2012** italian cuisine promotion at Metropole Hotel Hanoi (Vietnam)
  - **2012** italian cuisine promotion at Renaissance Hotel Bangkok (Thailand)
  - **2012** chef in charge of the VIP Player Lounge during ATP Rolex Master 1000 tennis tournament in Shanghai (China)
  - **2012** guest chef attendance in Langham Food&Wine Festival at Langham Palace Hotel Hong Kong
  - **2012** italian cuisine promotion at Ko Dining Restaurant Hong Kong
  - **2012** guest chef attendance in World Gourmet Festival at Four Seasons Hotel Bangkok (Thailand)
  - **2012** italian cuisine promotion at Sheraton Tower Hotel Singapore
  - **2012** italian cuisine promotion at Conrad Hotel Hong Kong
  - **2012** italian cuisine promotion at Mandarin Oriental Hotel Kuala Lumpur (Malesia)
  - **2012** italian cuisine promotion at AC Singapore
  - **2012** italian cuisine promotion at St. Regis Hotel Singapore
  - **2012** italian cuisine promotion at Hyatt Hotel New Delhi (India)
  - **2012** italian cuisine promotion at Coco Palm Resort Maldives
  
  - **2011** italian cuisine promotion at Intercontinental Grand Stanford Hotel Hong Kong
  - **2011** italian cuisine promotion at Sheraton Tower Hotel Singapore
  - **2011** italian cuisine promotion at Shangri-la China World Hotel Pechino (China)
  - **2011** italian cuisine promotion at Westin Sheraton Hotel Taipei (Taiwan)
  - **2011** italian cuisine promotion at Grand Victoria Hotel Taipei (Taiwan)
  - **2011** italian cuisine promotion at Six Senses Resort Yao Noy (Thailand)
  - **2011** italian cuisine promotion at Cocopalms resort Maldives
  - **2011** italian cuisine promotion at Hyatt Regency New Delhi (India)
  - **2011** italian cuisine promotion at Oberoi Hotel Mumbai (India)
  
  - **2010** italian cuisine promotion at Metropole Hotel Hanoi (Vietnam)
  - **2010** italian cuisine promotion at ristorante H-one Hong Kong
  - **2010** italian cuisine promotion at Altira Hotel Macau
  - **2010** italian cuisine promotion at Renaissance Hotel Pechino (China)
  - **2010** italian cuisine promotion at Hong Kong Jockey Club Beijing (China)
  - **2010** chef in charge of the VIP Player Lounge during ATP Rolex Master 1000 tennis tournament in Shanghai (China)
  - **2010** italian cuisine promotion at Mandarin Oriental Hotel Sanya (China)
  - **2010** italian cuisine promotion at Hyatt Hotel Huangzhou (China)
  - **2010** italian cuisine promotion at Intercontinental Grand Stanford Hotel Hong Kong
  - **2010** italian cuisine promotion at Shangri-la Hotel Taipei
  - **2010** italian cuisine promotion at Galaxy Hotel Macao
  
  - **2009** italian cuisine promotion at Ritz-Carlton Hotel Jakarta (Indonesia)
  - **2009** italian cuisine promotion at Hilton Hotel Osaka (Japan)
  - **2009** italian cuisine promotion at Intercontinental Hotel Chengdu (China)
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- **2009** chef in charge of the VIP Player Lounge during ATP Rolex Master 1000 tennis tournament in Shanghai (China)
- **2008** italian cuisine promotion at Intercontinental Grand Stanford Hotel Hong Kong
- **2005** italian cuisine promotion at M.A.C. Jakarta (Indonesia)
- **2005** italian cuisine promotion at Shangri-la Hotel Jakarta (Indonesia)
  
- **2002** italian cuisine promotion at Shangri-la Hotel Singapore
- **1999** italian cuisine promotion at Hyatt Hotel New Delhi (India)
- **1998** italian cuisine promotion at Hyatt Hotel New Delhi (India)

### Mentors

- Chef Jean Pierre Bruneau
- Chef Frederick Beau
- Chef Michel Roux Junior
- Chef Tommy Birne
- Chef Gilles Dupont

### Training Experiences

- **2004\2005** chef de partie and pastry chef at “Restaurant Bruneau” three Michelin \*\*\* Brussels (Belgium)
- **2000** internship at “L’ecole du grand chocolat de valrhona” Tain L’Ermitage (France)
- **1999** internship at “Restaurant le Gavroche” two Michelin \*\* London (United Kingdom)
- **1998** internship at “Restaurant du lion d’or” one Michelin \* Geneve (Switzerland)
- **1995** commis at “Romantic Hotel Miramonti” Cogne (Italy)
- **1994** commis at “Restaurant San Giorgio” Turin (Italy)
- **1993** commis at “Restaurant la Rotonda” Turin (Italy)
- **1992\1995** graduation at culinary school “I.P.S.S.A.R” Giuseppina Colombatto Turin (Italy)

