



ALESSANDRO GIACHINO

Profile

Professional Chef and Pastry Chef, teaches to the ICIF students from every corner of the world, the gourmands secrets of the rich Italian confectionery tradition.

From the basic dough to the large traditional classics, to the modern and creative productions and to the wedding cakes.

He is also specialized in bakery and pizzeria, you can then follow his footsteps even during the preparation of breads and bread sticks and different varieties of pizzas and focaccias. Since 1997 member of the renowned “Cascina Martini” Restaurant in Murisengo, in the heart of Monferrato, is responsible for the management of the kitchen and specifically in the preparation of fresh pasta, bread of different quality and, of course, pastry.

He don't miss the preparation of major events such as weddings, baptisms, communions and catering services. The next step?

Coming soon the opening of his own Restaurant: the “Giachino” Restaurant, in Chivasso (TO).