

DVSH Kitchen Team



Those who have been to DA VITTORIO SHANGHAI must have noticed a transparent window. Outside the window, there is a warm dining room; on the other side, there is a silver space that flashes with busy figures and looks bright and majestic - our kitchen, there're some people we proud of working here, they are the creators of delicious food and the founding stone of a restaurant. They seem to be immersed in their work forever, without much talk or show off. But in fact, there is a colorful little universe here, which contains many agile and lively individuals and touching stories.

For the time being, the kitchen team who finished their busy schedule during the holiday season have finally had the opportunity to talk to us about their journey. **This article tribute to the kitchen team of DA VITTORIO SHANGHAI was born. We want to share it with you.**

The Road Less Traveled

“To be a good cook you have to have a love of the good, a love of hard work, and a love of creating.

—Julia Child

Speaking of the profession of chef, what would you think of? High-intensity work, pressure and challenges, wounds and sweat... You may ask, why do you do this to yourself? Why not choose an easier path?



"There was no special reason for entering this business, it was just for living. In 2000, I came to Shanghai under the age of 16 and looked forward to a grand adventure in Shanghai like I saw in the movie."

— Executive sous chef, Tom Yuan

Because he was too young at that time, many places could not accept him, after a lot of shutting doors, Tom finally got a part-time job in a pizza shop, and started to get in touch with Western food by accident:

"Western food is completely different from the food I knew before, and the taste is different. After eating it, it is particularly unforgettable, so I started Western cooking. Western food not only tastes good, but it can also make a variety of flavors from one ingredient, and the appreciation value is particularly high. Carefully presenting a painting-like dish with all colors, fragrances, and flavors, just like an artist completes a work, the feeling of fusion in creation and sublimation in fusion is wonderful, and the sense of accomplishment after completion is beyond words .

Working in the kitchen requires brain power to think, physical power to support, and heart to improve. For a long time, the driving force that has allowed me to persevere is growth. I go back to the dormitory after work every day and share with my colleagues what I have learned and what I like best. By persisting for a long time, I have gained friendship and growth. "

— Executive sous chef, Tom Yuan



Pastry chef Frederic Jaros from Canada switched from pizza to pastry. Recalling the reason why he first fell in love with desserts, the young man will still show excitement:

"After I went to Europe, I was amazed by the desserts there. It was the first time I realized that desserts can also be a piece of art. I can hardly forget the first time I held the sugar pump in my hand and blew out a colorful sugar ball, I was amazed at this creativity and the wonderful possibilities. Since then, I have been devoted to the world of desserts wholeheartedly."

—— Pastry Chef, Frederic Jaros

Jimmy at meat station comes from a Chinese family who immigrated to the United States in the 1990s. He studied business management in university in Arizona, USA. After graduation, like other students, he found a stable and decent job:

"I just feel I'm not the kind of the person that can sit there in office"

——Meat Station, Jimmy



So Jimmy resigned to become a chef and returned to China to develop. This decision was also influenced by his father. His father worked in the kitchen. Since childhood, Jimmy would go to the kitchen to help in his spare time. These children who have grown up in a gourmet atmosphere will naturally sprout their passion for food, and turn it into motivation for work:

"When I was a child, my dad would often bring some particular products home from the market. Since I was young, I have been exposed to unusual food and understood that everything needs to be discovered. I haven't finished the path of food exploration until now. In my opinion, "curiosity" is the most precious quality of being a chef, and it touches my soul."

—— Executive sous chef, Francesco Bonvini

"My family runs Chinese food restaurant. When I was very young, my parents taught me to cook and told me that food is an important bond for family relationship. The art of cooking lies in the process and the result. Only our chefs can enjoy the process, and the result is for our customers to enjoy, mainly for the spread of love. There is a saying: good food can heal all troubles."

——Fish Station, Toby

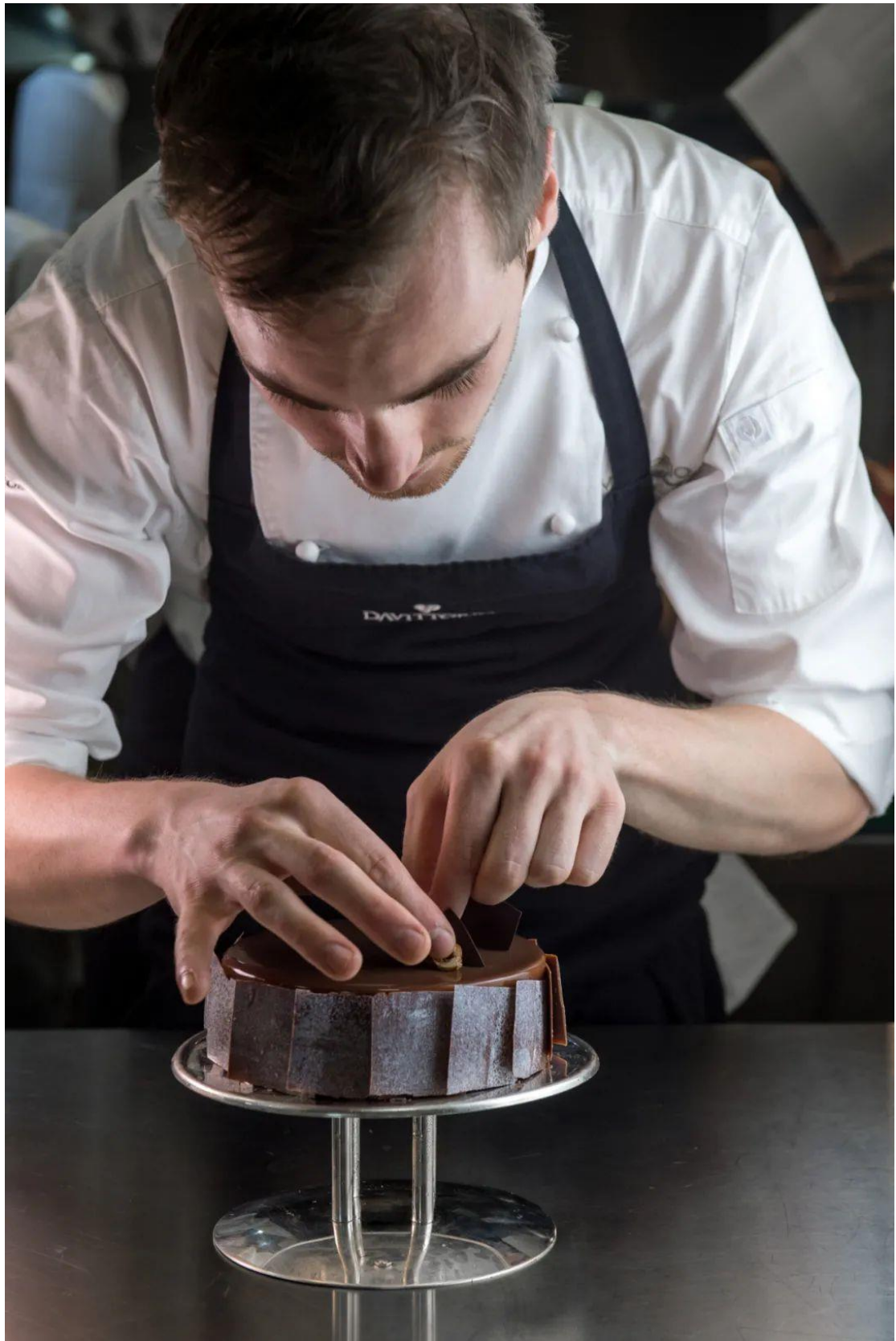
The kitchen team of DA VITTORIO SHANGHAI come from all corners of the world with different backgrounds. The reason why we can get together is due to similar ideas and common goals: for us, cooking is not only a work that we devote ourselves to, but also a discipline that we love and learn continuously. Realize personal value, convey deliciousness and affection to others, and gain a sense of accomplishment and happiness.



Artist Or Artisan, Or Both?

"The reason why food can be regarded as art is because it is created from zero, everything created by hands can be art."

— Executive Chef, Stefano Bacchelli



An excellent chef is not only an artisan with expertise, but also can be an innovator and artist, a special existence standing at the intersection of food, culture, art, and social life. And a restaurant with a broad vision must be able to stimulate the collision of various ideas and inspirations, and promote the tireless search for superb cooking skills.



Talking about understanding of fine dining food, executive sous chef Tom Yuan summarized it with three criteria:

"The dishes I want to provide to guests are those that must meet high standards in taste, appearance, and dining experience: beautiful and delicious, high-end appearance and attractive; comfortable taste, fusion of ingredients and precise dining timing to achieve the best taste; the heart is satisfied, and the feeling and atmosphere of family dining can be used to sublimate the customer's satisfaction with the food."

—— Executive sous chef, Tom Yuan

For Jimmy, a meat station chef who has work experience of different cuisine genres, the charm of culinary art can be a "memory trigger":

"When a plate of food has the ability to bring diners back to a certain past memory, cooking is sublimated into art. The aroma of the food, the color or the way the plate is placed, may bring you into certain emotions; at the same time, the diners can better perceive the story behind the creation of dishes and the source of ingredients."

— Meat Station, Jimmy



In DA VITTORIO, behind every impressive dish, the kitchen team has gone through the extremely long and arduous process from conception, adjusting, production and presentation, in pursuit of perfection, and even surpassing oneself, and few of the hard work and painstaking effort has been mentioned, but these are also the most real daily life of our team members.

"To create a new dish, the starting point and height of creativity are very important. We must start from a perspective that combines the past, present, and the future; and there is no shortcut in the creative process, just keep trying, trying and trying again. Until I and everyone else are satisfied."

— Executive sous chef, Francesco Bonvini

"You need to cook a lot of ingredients accurately in a short period of time, and in accordance with the precise requirements, cleverly place them on a beautiful plate that matches the temperament of the dishes to achieve perfection. As long as there is a little mistake in any step in the middle, it will result in a certain ingredient cold and the dish imperfect, and the dish must be re-cooked. This will waste the guests' meal time and ingredients."

— Executive sous chef, Tom Yuan



Passing on this craftsmanship to younger generations and encouraging them to think outside the box and break through themselves is also one of the charms of the discipline of cooking:

"I used to think that desserts consisted only of a simple combination of sugar, flour, and butter. Later, I discovered that it can be a collision and combination of traditional cultures between countries. For example, our tiramisu is a traditional Italian dessert, but here it is in combination with Chinese sugar blowing technology. Not only that, we also utilize the four seasons to make desserts, such as "strawberries" in spring and summer, "persimmons" in autumn and winter..."

All of this makes me feel the chef's clever thinking and hard work, making me want to learn more knowledge and skills here!"

— Pastry Chef, Helen



**I Got Your Back, You Got Mine
Help You, Guard You, and Make You Achieve**

Days in the kitchen are tough. The chefs shoulder the expectations of the guests and the sense of responsibility for the production. They devote themselves to every moment of working on the counter. Every chef, regardless of his status and achievements today, takes the path step-by-step. There is no shortcut in this industry.

Knowing the hardships, the senior chefs have a deeper and more sincere expectation of the younger generations, and they work harder to make chefs in every position, role, and career stage get the proper training and growth. A chef who can win respect and admiration must provide a healthy and benign working environment, space for growth and opportunities for success for the younger generation.

"I ask a lot from them, but I'm also here with them. I hear them.

"I'm here with everyone every day, spend more time with everyone, train them, take care of them. Let them know that I am here. We are a team, we are together. Pass my enthusiasm to them. Give them opportunities, Let them grow into team members that are important to us."

— Executive Chef, Stefano Bacchelli



The deeper the love, the higher the expectations. The chefs and sous chefs are undoubtedly very strict in principle, but they are by no means unreasonable. Behind every move and every word of instruction, there is no lack of thoughtfulness.

“We are not robots. People make mistakes. I will learn more about who needs help and who is not ready. I know that it is difficult, but as long as we work together in the same direction with enthusiasm, we can do better. Don't stop, everyone's growth is what makes me happy the most.

I hope to make this kitchen a more beautiful place, make them more beautiful people, and make working here a beautiful thing. Because when I was in my 20s, I met someone like this who passed on such enthusiasm and beauty to me. ”

— Executive Chef, Stefano Bacchelli



The executive sous chef Francesco is an enthusiastic and cheerful “stunner” who likes to play electronic dance music in the kitchen.

Looking at Francesco, he has insight into the needs and difficulties of team members and always keeps it in mind.

"Dedicated, faithful, passionate, and a touch of craziness are my requirements for the team. In our kitchen, we must be clean, tidy, and sincere. .

At every step, I am with the the team and strive to pass on my enthusiasm to them. No matter how tired I am, I must face every day with positive energy to encourage everyone and tell everyone that we can do better! "

—— Executive Sous Chef, Francesco Bonvini

Tom Yuan, the executive sous chef with a relatively introverted personality, has a way he is better at:

"I will often discover and try various street foods in Shanghai with my colleagues outside of work. In a relatively relaxed atmosphere, I will ask them about their work experience and the difficulties they encounter. According to these situations, I will try to explain to them and help them as much as possible, encouraging them to maintain a positive and happy working attitude."

—— Executive Sous Chef, Tom Yuan

For pastry chef Frederic, it is his duty to provide a supportive working environment for his colleagues:

"I always tell everyone to think about the next three steps in advance, stay organized, and know what to do next. Pay attention to what is happening around you, so that you can help colleagues in need and let the whole team run smoothly."

—— Pastry Chef, Frederic Jaros



厨房团队团建时刻



The restaurant's custom-made shirt, humorously printed "Yes, chef!"

Although they don't often express it, in fact, the senior chefs are very proud of the girls and boys in the kitchen, and they have learned a lot from them:

"Each member of the team is strictly selected by us and can reach consensus on many things. What I respect the most is that every employee, no matter how tired, will welcome the next day with full spirit. This is a kind of self-confidence, an attitude towards life."

—— Sous chef, John Zhang

"Nowadays, young people come from nice family, can persist in this kind of high-intensity work environment, and have always maintained a studious attitude, which is commendable."

—— Pastry Chef, Tony



Chef and sous chefs' way of leading the team has indeed deeply infected the younger generations around. It is also a blessing to join an excellent and enlightened team and grow with the company and encouragement from the older generations.

"When encountering a problem, whether it is related to work or non work, I know that I am not alone, there is a team got my back."

— Meat Station, Jimmy

"The chefs lead by being role model, start from themselves, and then slowly influence us. Hands on everything, small or big, can best reflect the chef's attitude towards work."

— Fish Station, Toby

"Chef are super amazing, they don't seem to have to sleep! They can work 24 hours a day, particularly energetic. And their strict requirements for dessert meals, sophistication and unconstrained imagination can be displayed in desserts. "

— Pastry Chef, Jiana

A thousand words can't explain the profound meaning of the small universe of the kitchen, and can't explain the meaning of the role of chef. Well-known chef Paul Sorgule summed up the characteristics of chefs in his eyes: a real chef may have a bad temper, carry knives with him/her, may be simple in clothes, rough hands, may tend to stand eating, like to talk to himself, may be dull and shy, Maybe they can't remember anything except the things in the kitchen, but they all have a heart of gold.



Shout Out to Our Kitchen Team
Thank you for choosing DA VITTORIO SHANGHAI
Thank you for your devotion, your passion
We're heading to our future together!





Tue. - Sun. / 周二至周日

Lunch 午餐 12:00 — 14:00

Dinner 晚餐 18:00 — 21:30

(Lunch 午餐 Last Order 最后点单时间 13:45)

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Traffic Information / 交通资讯



DRIVING 开车

Go straight along the Zhongshan East 2nd Road, turn right into Feung Jing Road which is parking entrance and to the 3/F, Bldg.N3 in north district. (Next to the Xin Rong Ji)

于中山东二路进入枫泾路右转，从P入口到北区商场，在N3栋搭乘电梯前往三层餐厅（新荣记旁边）

WALKING 步行

The Bund goes long with Zhongshan East 1st Road to 600 Zhongshan East 2nd Road, which is Huangpu River to the south, around 1km for 15 mins.

外滩中山东一路，延安东路口顺中山东二路及黄浦江，往东南步行约1公里，约15分钟。

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