

Giselle *Bracamonte*

EXECUTIVE HEAD CHEF · CULINARY DIRECTOR

Artisanal pasta, run like a business. A boutique Jumeirah pastificio taken to the World's 50 Best Discovery — and +66% revenue in a single year.

Executive profile

02 • Who she is

An executive chef who runs artisanal cuisine as a commercial operation — where craft, consistency and the P&L are the same conversation.

At Sagra Italian Pastificio, Giselle directed the culinary vision that earned selection to the **World's 50 Best Discovery (2026)** while scaling revenue **+66% year-on-year** across four channels — dine-in, masterclasses, delivery, and B2B pasta manufacturing.

She led two units, rebuilt quality control end-to-end, and generated more five-star reviews in a single tenure than the venue had earned in its entire history. A self-sponsored UAE resident, she is immediately available with **zero visa or insurance cost** to an employer.

EDUCATION & CERTIFICATIONS

Culinary Arts

Caracas Culinary Institute (ICC) • 3rd academic place • Honors

PIC • Level 3 Food Safety (HACCP)

ICCA Dubai

Gastronomic Sciences & Management

Professional programme

+66%

REVENUE GROWTH, YEAR-ON-YEAR

518★

FIVE-STAR REVIEWS IN TENURE

4

REVENUE CHANNELS LED

20K+

AED/YR SAVED • SELF-VISA

Jun 2025 –
Present

Head Chef · Culinary Operations

Sagra Italian Pastificio · Jumeirah, Dubai, UAE

- Directed the culinary vision that earned selection to the **World's 50 Best Discovery (2026)** — assessed by anonymous international critics.
- Scaled venue revenue **AED 1.5M → 2.5M (+66% YoY)** while owning full kitchen P&L, inventory and supplier negotiations.
- Built and balanced four revenue streams: dine-in (56%), masterclasses (23%), delivery (15%), B2B supply (6%).
- Drove a **105% jump in five-star review volume** (518 in tenure) — more than the venue's entire prior history; **98.5%** of all feedback since is a perfect five stars.
- Cut critical food complaints **69% (26 → 8)** with new QC standards and SOPs; remaining negatives traced entirely to front-of-house, not the kitchen.
- Mentored a high-performing back-of-house team to low turnover and flawless service execution.

CONSULTING & LAUNCH ENGAGEMENTS · UNDER GIGI'S BAKERY, 2014–PRESENT

Consulting Executive Chef

Gadea Group · Dubai · Nov 2023 – Jun 2024

Led the UAE debut of Mexican brand *No Mames Way* plus two Japanese concepts and an original Venezuelan brand — menus, opening teams and a scalable B2B catering stream built from scratch.

Consulting Launch Chef

Kolache & Co · Dubai · Jul 2024 – Feb 2025

Authored the full pre-launch blueprint for an Eastern-European pastry concept — proprietary recipes to food-cost targets, HACCP kitchen design, supplier network and opening team.

Consulting R&D Chef

INZI · Dubai · May 2024 – Mar 2025

Engineered a high-protein snack line — vegan dry noodles, gluten-free tortilla chips, flourless brownies — from kitchen concept to full industrial production; now sold at Ripe Market and wellness expos.

Head Pastry Chef

Cartel Restaurant & Café · Dubai · Feb 2019 – May 2020

Launched and ran an independent pastry & bakery division — dessert, artisan-bread and pastry menus engineered from the ground up, with recipe costing that protected gross margin.

Founding roots · Consulting Chef, The Hangout Latino, Dubai (2015) · First-Line Cook & Cold Station, El Comedor, Caracas (2013–14) · Head Chef, El Fogón del Sabor, Caracas (2012–13).

CRAFT

Artisanal pasta

Menu & recipe dev

B2B food manufacturing

Plating

LEADERSHIP

Multi-site leadership

Team mentorship

Revenue & cost optimization

COMPLIANCE

HACCP · Level 3

Supply chain & QC

The Gigi Effect

SELECTED · WORLD'S 50 BEST DISCOVERY 2026

2.5M

AED REVENUE 2025 · +66%
YOY

518★

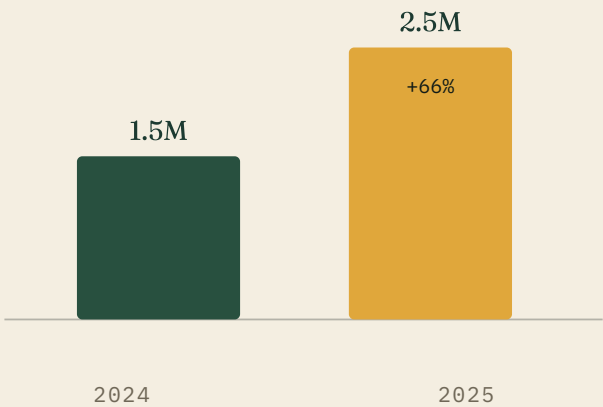
FIVE-STAR REVIEWS IN
TENURE

98.5%

OF FEEDBACK A PERFECT
FIVE STARS

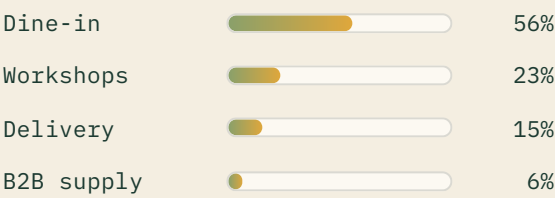
Revenue surge

TOTAL VENUE REVENUE · AED MILLIONS



Four revenue channels

SHARE OF TOTAL REVENUE



26 → 8

69% reduction in critical quality complaints. Analysis proved 100% of remaining negative feedback originated in front-of-house service — culinary execution rated flawless throughout.

FIGURES PER VENUE PERFORMANCE DATA, 2024-2025 · SAGRA ITALIAN PASTIFICIO.

What the room is saying

05 · Reviews

“

Some of the best fresh pasta in Dubai. You can taste that every plate is made by hand and made with care — worthy of the 50 Best Discovery nod.

★★★★★

GOOGLE REVIEW ·
VERIFIED DINER

“

The pasta-making masterclass was the highlight of our trip. The chef's technique and passion are on another level.

★★★★★

GOOGLE REVIEW · LOCAL
GUIDE

“

Tiny place, huge flavour. The agnolotti and the ragù are unreal — consistent every single visit.

★★★★★

GOOGLE REVIEW ·
VERIFIED DINER

“

Ordered delivery and it arrived perfect — still al dente. Clear someone in that kitchen sweats the details.

★★★★★

GOOGLE REVIEW ·
VERIFIED DINER

REPRESENTATIVE OF SAGRA'S 518 FIVE-STAR REVIEWS — SWAP FOR REAL, ATTRIBUTABLE QUOTES.

06 · LET'S TALK

Bring this kitchen to your group.

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LINKEDIN

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VENUE

sagra.ae ·
Jumeirah,
Dubai

STATUS

Self-sponsored resident · UAE

AVAILABILITY

Immediate ·
zero
onboarding
cost