



Antti Sipilä

CHEF DE PARTIE · COMMIS — MICHELIN-TRAINED

Helsinki, Finland · Finnish citizen (EU) · b. 1992
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Finnish chef and career-changer, graduating from Perho Culinary College in 2026 and currently completing my final internship at the one-Michelin-star **Ristorante Materia** in Como, Italy. Michelin-trained on both the pastry pass (**Olo**, Helsinki) and à la carte (Materia), with further experience across award-winning lunch, hotel and competition kitchens. Precise and calm on the line, quick to learn, and known by colleagues for reliability and good kitchen manners. Looking for a junior position – commis or chef de partie – in a serious kitchen where I can keep developing.

KITCHEN EXPERIENCE

Intern – à la carte & sustainable gastronomy · Ristorante Materia 1 Michelin star	2026
One-Michelin-star restaurant, Como, Italy – contemporary Italian cooking on hyper-seasonal produce.	
Intern – desserts & pastry · Restaurant Olo 1 Michelin star	Feb–Mar 2026
One of Finland's longest-standing Michelin kitchens and finest pastry sections, Helsinki.	
Intern – lunch service · Restaurant Pompier	Nov–Dec 2025
Voted best lunch restaurant in the Helsinki capital region; high-volume service.	
Competition assistant · Top Chef of the Year (Finland)	Autumn 2025
Intern – portioned dish preparation · Hotel Olympia (4-star, Tallinn)	Summer 2025
First training placement · Restaurant Perho	Spring 2025
Culinary-school training kitchen, Helsinki.	
Work-experience trainee · Restaurant La Petit Maison	2008
Michelin-guide-listed restaurant; early kitchen experience.	
Kitchen porter & maintenance · Mange Sud	2008–2014
Dishwashing during service, cleaning and upkeep, alongside studies.	

OTHER EXPERIENCE

Sales & promotion · Travel Sales Consultancy, Hitclick Oy (B2B), Promotion Point, Restel Oy	2010–2020
Customer-facing promotional and sales roles at fairs and events.	
Postal delivery · Ukemix Oy	2022

EDUCATION

Chef qualification · Perho Culinary, Tourism & Business College	2025–2026
BA, Political History · University of Turku	2017–2024
Matriculation Examination · Herttoniemi Upper Secondary School	2008–2012

LANGUAGES & STRENGTHS

LANGUAGES	STRENGTHS	INTERESTS
Finnish – native	Pastry & desserts · à la carte	Food culture & cookbooks ·
English – fluent	· works independently after	literature · museums &
Russian – good spoken	orientation · calm under	galleries · gym & racquet
Swedish – basic	pressure · reliable, well-	sports
Italian – kitchen basics	mannered team member	