

PERSONAL INFORMATION



Alessandro Breddo

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💬 Skype Alessandro Breddo

📅 Date of birth 23/07/1988 | 🇮🇹 Nationality Italian

WORK EXPERIENCE

09/2016–10/2017

Italian Chef de Cuisine

JW Marriott Bucharest Grand Hotel 5 Star, 5 restaurant and 405 room. (Romania)

This are the key points of my work here.

- Creation of the seasonal menu for the restaurant Cucina.
- New antipasti bar, set up and organization.
- Creation of Chef special menu and monthly promotion.
- Organization, training and leadership of 8 cooks.
- Creation of special menu for media and food blogger.
- Increasing of home made pasta, actually 90%
- Haccp training, supervision and daily inspection.
- Guest relation and handling of complain.
- Vip guest welcome.
- Creation of new SOP and standard for kitchen operation.
- Food cost 24%
- Supplier research and set up of a relation.

08/2015–07/2016

Italian Chef de Cuisine

Westin Gurgaon New Delhi 5 Star hotel 6 restaurant 313 room (India)

I worked as Chef de Cuisine of the Restaurant Prego of the Westin Gurgaon and i was also the Chef of a second outlet in the hotel, Story, a club lounge with international menu, Indian and Asiatic food include.

During my period here we achieve the Ospitalità Italiana Award.

This are the key points of my work here.

- Creation of the new menu for the restaurant Prego.
- Creation of Chef special menu and monthly promotion.
- Organization, training and leadership of 10 Chefs in Prego and 4 Chef in Story.
- Haccp training, supervision and daily inspection.
- Guest relation and handling of complain.
- Vip guest welcome and special care program.
- Creation of new SOP and standard for kitchen operation.
- Food cost 22%
- Supplier research and set up of a relation.

04/2014–07/2015

Italian Chef de Cuisine

Magnificenza Le Pavoniere, Firenze (Italy)

This is the restaurant web site: www.magnificenza.it

This are the keys of my work there:

- Set up of the new menu for a la carte seafood restaurant
- Set up of menus for banquet and special pool party
- Kitchen organization, SOP, standard
- Training and supervision of all the kitchen team 7 chefs
- Food cost run 29 %
- Guest daily number increase from 20-30 to 70-80
- Significant increase in customer satisfaction, verifiable on tripadvisor
- Supplier research and set up of relation
- Haccp training and supervision▪Guest relation and handling of complaint

08/2014–10/2014 **Consultant Italian Chef**

Holiday Inn Samara, Samara (Russia)

I work like Consultant Chef at the Holiday Inn Samara, Russian Federation

This are the key points of my work there:

- Set up of the new menu for a la carte for the restaurant Brasserie
- Set up of menus for banquet and wedding
- Review and improvement of the breakfast menu
- Creation of the Sunday brunch menu, with a special kids buffet
- Kitchen organization, SOP, standard
- Training and supervision of all the kitchen team around 24 chefs
- Additional training for the Chef in charge, leadership fundamental
- Food cost run 27 %
- Significant increase in customer satisfaction, verifiable on tripadvisor
- Supplier research and set up of relation
- Haccp training and supervision
- Guest relation and handling of complaint

09/2012–02/2014 **Italian Sous Chef**

Crowne Plaza Dubai SZR, Dubai (United Arab Emirates)

Al Fresco Restaurant, Crowne Plaza Dubai, Sheik Zayed Road

During my period here we achieve the Ospitalità Italiana Award.

- Creation of a la carte menu and promotion menu.
- Support to the Chef for the set up and organization of the kitchen.
- Training and supervision of all the kitchen staff 8 chefs.
- Compilation of roster and vacation plan.
- Person in charge for food hygiene .
- Manage around 120 pax per day.
- Food cost run 28-30 %.

Relationship with supplier and order.

04/2012–09/2012 **Italian Sous Chef**

Il Magnifico Catering, Prato (Italy)

Summer Season. www.ilmagnifico.net/

- Support to the Chef for the organization of wedding or event set menu.
- Preparation of wedding for 150-300 pax.
- Training and supervision of all the kitchen staff around 6 chefs.
- Person in charge for food hygiene .
- We have complete around 150 events in 6 month.
- Relationship with supplier and order.

11/2011–04/2012

Italian Chef

ViaPasto Restaurant, Pertisau (Austria)

Winter Season.

- Organization of the menu a la carte and pizza menu.
- Serve around 100 pax daily.
- Complete control of food hygiene.
- Training and supervision of all the kitchen staff around 4 chefs.
- Relationship with supplier and order.

www.viapasto.at/

EDUCATION AND TRAINING

2013 **ALPD Accelerated Leadership Development Program**
Dubai (Emirati Arabi Uniti)

2013 **Food Hygiene level 3 valid world wide 59/ 60**
Dubai (United Arab Emirates)

2002–2007 **Technical of the restaurant specializes in kitchens**
Italian Culinary School, Firenze (Italy)
The IPSSAR Bernardo Buontalenti, Florence Italy
with the evaluation of 78 \ 100

PERSONAL SKILLS

Mother tongue(s) Italian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

Communication skills

- Good communication skills gained through my experience as kitchen supervisor.
- Great relationship with the colleagues of different nationality.

ADDITIONAL INFORMATION

References

Feel free to contact anyone of my previous Chef and Owner:

Martina Troppmair: Owner Viapasto Restaurant

viapasto@aon.at

Elena Zapletina work with me like General Manager at the Holiday Inn Samara

zapletina@mail.ru

Carlos de Los Mozos, work with me like Executive Chef at the Crowne Plaza Dubai

carlos@zumarestaurant.ae

Marco Turatti, work with me like Italian Chef and Executive Sous Chef at Crowne Plaza Dubai

marco.turatti@ihg.com

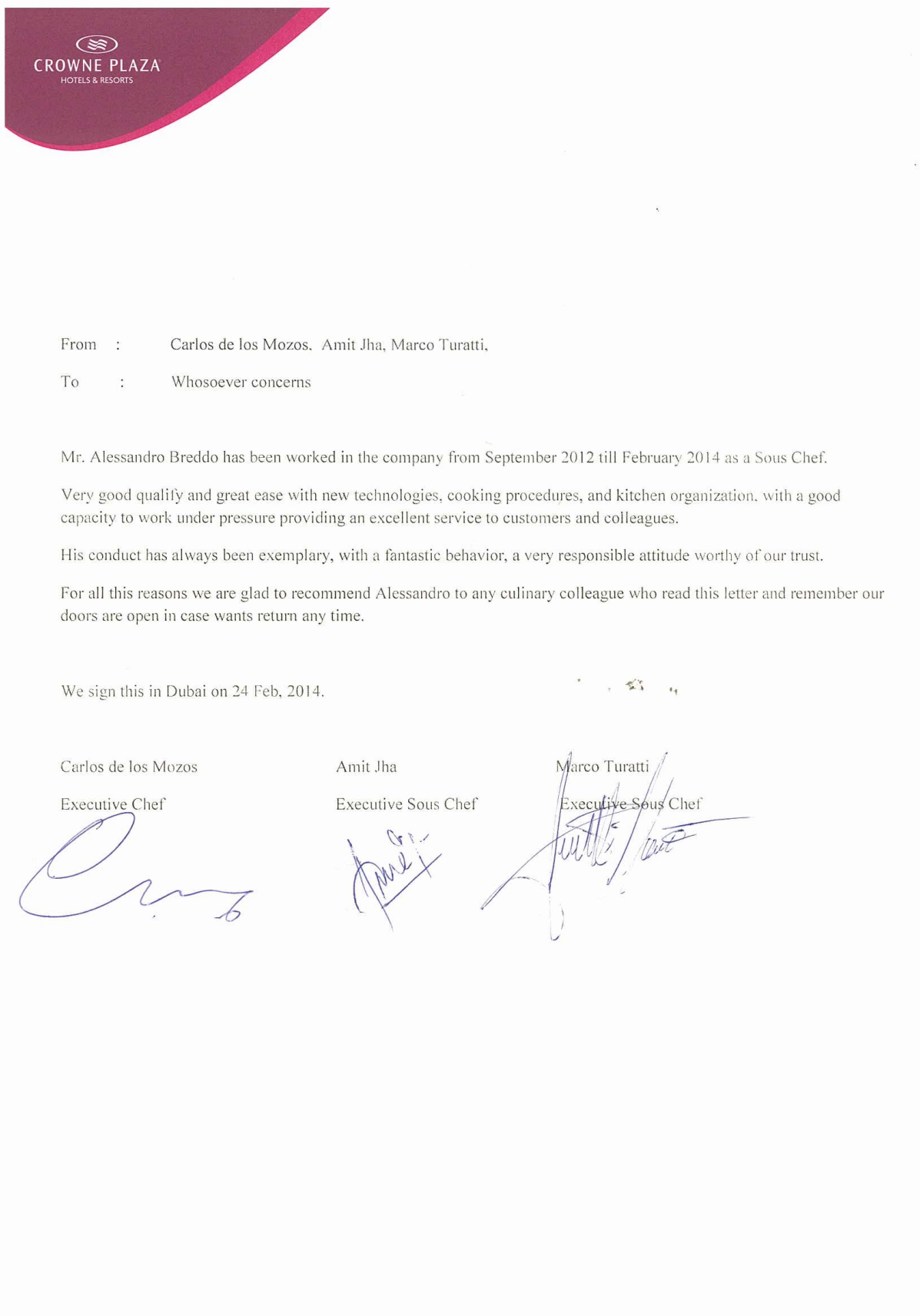
Amit Jha, work with me like Executive Sous Chef at Crowne Plaza Dubai

chefpenne81@yahoo.com

ANNEXES

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- Reference Letter Crowne Plaza Dubai.pdf
 - Reference Holiday Inn Samara.pdf

Reference Letter Crowne Plaza Dubai.pdf



From : Carlos de los Mozos, Amit Jha, Marco Turatti,

To : Whosoever concerns

Mr. Alessandro Breddo has been worked in the company from September 2012 till February 2014 as a Sous Chef.

Very good qualify and great ease with new technologies, cooking procedures, and kitchen organization, with a good capacity to work under pressure providing an excellent service to customers and colleagues.

His conduct has always been exemplary, with a fantastic behavior, a very responsible attitude worthy of our trust.

For all this reasons we are glad to recommend Alessandro to any culinary colleague who read this letter and remember our doors are open in case wants return any time.

We sign this in Dubai on 24 Feb, 2014.

Carlos de los Mozos

Executive Chef



Amit Jha

Executive Sous Chef



Marco Turatti

Executive Sous Chef



Reference Holiday Inn Samara.pdf



To Whom It May Concern
October 20, 2014

I would like to take this opportunity to recommend Chef Alessandro Breddo.

He has served as brand chef in Holiday Inn Samara for 8 weeks' project (August-September 2014) aimed at kitchen optimization processes, food cost improvements, staff training, assessment and development, special menus and promo campaigns in all hotel food and beverage outlets.

The hotel profile is 7000 monthly covers for banqueting with the capacity of 700 guests daily plus 4000 regular hotel guests.

Alessandro has managed to fulfil all tasks assigned within 2 months framework showing flexibility in working on the market with some limits in supply. It always amazed me how quick in response he can be in suggesting new dishes and innovative presentations based on the local market. His mind is always full of ideas. What is very impressive is that he often goes extra mile in proposing new formats of service with much attention to details very essential in hospitality business.

He is very guest oriented and a lot of guests visited restaurant when he gave the open kitchen night and communicated with visitors on recipes and beyond that.

His love for profession is very genuine and motivated other young team members.

Energetic, enthusiastic and leading a team of 35 people is not far the limits of this young talented Chef.

As a result of his work Holiday Inn Samara has got a new reception cocktail and banqueting menu, new presentation of coffee breaks and breakfasts, and a very successful gala dinner for 300 persons with region's VIPs present.

Under Alessandro's supervision the kitchen has got new organization chart, personal development plans and informal networking with the Russian colleagues.

He is of great reputation to all hotel management team knowing international standards of IHG and high expectations of guests. He is generously sharing it with us.

Alessandro has shown capability for languages and has picked up Russian communication with colleagues and local journalists. Good personal presentation and branding skills facilitate a special atmosphere in the restaurant and boost sales.

I would love to have such chef in the hotel as a real professional: managing multi-task environment, inventory, ordering supplies and determining menu prices based on supply costs in a very timely manner. He is polite, friendly and has a great relationship with all of our vendors which has served us well any time we have needed extra supplies on short notice. Alessandro has a flair for putting ingredients together to come up with a tasty new recipe or an interesting twist on an old one. Some of the more popular items on our menu are his creations and are best-sellers.

Alessandro works exceptionally well under pressure - the talent that is absolutely necessary for a successful chef. He has excellent leadership skills and is well-liked and highly respected by the kitchen staff.

It is with sorrow that I see Mr. Breddo go, but I know he is destined for tremendous success as a chef. I hope that you will make the most of Alessandro's potential in the kitchen. I believe you will be extremely pleased and will want him as your chef. If you have any questions or would like to discuss anything further, please call me at +79270148855 or email me at GM@hisamara.ru

Elena Zapletina

General Manager
Holiday Inn Samara