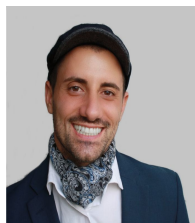


## PERSONAL INFORMATION



## Paolo De Luca

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Sex M Date of birth 16/03/1984 | Nationality Italian

JOB APPLIED FOR  
 POSITION  
 PREFERRED JOB  
 STUDIES APPLIED FOR  
 PERSONAL STATEMENT

18+ years of international experience, countless studies in different languages and countries. Food & Beverage Manager, Director of Food & Beverage, Restaurant Manager, Director of Operations, Executive Chef, F&B Consultant, Pizzaiolo. Ready for new challenges, long-term positions, worldwide relocation. Please no time wasters, only professional companies and interested in a high profile. Certificates and references available on request.

## WORK EXPERIENCE

From February 2020 to May 2020

### F&B Consultant and Restaurant Manager

Kuwait/ Bahrain, Seazen Group Multinational company

- Assisting in the opening of Italian restaurants mainly in Kuwait and Bahrain. Market Research, Cross Cultural Management, Food Design, Menu Engineering, KPI's, HACCP, Food Photography and more. Management of 1 high end restaurant. 24+ brigade, multicultural team.

From May 2019 to December 2019

### Kitchen Tools Designer and Executive Chef

Mexico/International, Verlet accessories

- Assisting in the production of tools for f&b professionals such as knives bags and aprons made of Mexican cactus 100% vegan fabric. Social events for promotion.

From January 2019 to November 2019

### Director of Operations and Executive Chef

Italy/Mexico, ITAMLA no profit

- Creation of fundraising events in Italy and Mexico, assisting the non-profit association to open and manage a restaurant-school run by disabled people in Mexico. Let's create a better world. Multicultural team.

From September 2017 to November 2018

### F&B Consultant and Director of Food & Beverage

Guadalajara Mexico, Hotel Boutique Jose

- Deep renovation of the company: creation of menus, reducing the number of food poisoning, menu engineering and design, food photography, POS software, inventory management, HACCP, KPI's, manuals of operations, offline / online marketing and much more. 1 gourmet restaurant + events, 27 brigades, 268 pax events. Reason for leaving: end of project

From July 2014 to February 2016

### F&B Consultant and Director of Food & Beverage

Cota Colombia, Social Club Pueblo Viejo

- Deep renovation of the company: creation of menus, reducing the number of food poisoning, menu engineering and design, food photography, POS software, inventory management, HACCP, KPI's , manuals of operations, offline / online marketing and much more. Management of 5 restaurants, 1 production center and events, 185 brigades , 1800 pax events. Reason for leaving : end of project

From April 2011 to September 2014

### Pizzaiolo

Rome Italy, De Luca Pizza

- Pizzeria management , pizza Rome and Naples styles. Reason for leaving : time to sell

From November 2008 to July 2011

### Director of Food & Beverage , Executive Chef

Toronto Canada , De Luca Catering

- 267 brigades, 3000+ pax events. Reason for leaving : time to sell

From August 2004 to August 2008

### Director of Food & Beverage , Executive Chef

Siculiana Sicily , Villa Sikanian 5\* Hotel

- 1 gourmet restaurant + events , 35 brigades , 1280 pax events. Reason for leaving : venue sold for other business purposes

From November 1998 to January 2004

### Pizzaiolo, chef de partie warm/cold , Cook

Italy/France/Spain, Maria Rosari Catering

- First kitchen job experiences. Reason for leaving : time to grow up

## EDUCATION AND TRAINING

From Sept 2019 to Jan 2020

### Agro-Industrial Engineering Online Bachelor

University Michoacan San Nicolás de Hidalgo, Mexico. Course taught in Spanish .

- Physics, production, botany, chemistry, biology, mathematics, statistics, computer science, economics, agronomy and more. Reason for leaving : suddenly, + 200% fees

From 2013 to 2014

### Advanced Bachelor F&B Management

Business & Hotel Management School, Luzern Switzerland. Course taught in English and French.

- Restaurant management, food cost, menu design, menu engineering, finance, economy, haccp, hygiene, kitchen and more.

From 2011 to 2013

### Cook and Pizzaiolo Bachelor

Accademia italiana degli chef, Florence Italy. Course taught in Italian .

- Italian cuisine, Mediterranean cuisine, hygiene, haccp, dough preparation and more.

online , in progress 2020

### Control in Supply Chain Management and Logistics

Chalmers . Course taught in English.

- Basic forecasting methods, Lot sizing methods , Safety stock calculations, Differentiation

techniques, Material and Capacity planning ,Transport Planning, Logistics aspect on procurement, Basics in Sales and Operations planning, Master production scheduling

online , in progress 2020

### Hotel Management

Essec business school . Course taught in English.

- Hotel Management: Distribution, Revenue and Demand Management

online , in progress 2020

### Operations Management and Supervision

IIMB . Course taught in English.

- Identify an operations system with some known standard configurations , Make an assessment of the complexity of an operations system , Compute cycle times for operations and estimate capacity of the system, Understand the various components of a supply chain and the need to configure them appropriately, Identify methods for reducing bullwhip effect in supply chains ,Understand and relate the concept of Lean Management to one's own business situation, Initiate process & productivity improvement using NVA Analysis, Use specific tools and techniques to analyze quality problems, Monitor a process using control charts

April 2020

### COVID-19 Training

Intelycare. Course taught in English.

- The origin of COVID-19 ,How it's transmitted ,Sign and symptoms ,Diagnosis & treatment, Techniques for reducing transmission ,Appropriate utilization of personal protective equipment (PPE) ,Infection control best practices

April 2020

### Covid-19 Coronavirus Awareness

ehotelier. Course taught in English.

- Provide a high-level education about the virus , Educate team members in the protection of themselves, their colleagues and guests ,Actions to take in the event of a person reporting symptoms , Preventative actions to prepare in the event a case is identified within your business , Steps to prepare to manage media coverage

April 2020

### Let's Break the Chain of COVID-19 Infection

The mohammed bin rashid University of medicine. Course taught in English.

- The course covers the chain of infection, how infectious diseases are transmitted and how to break the chain of infection through concrete preventive actions.

2017

### English Teacher TEFL/TESOL Certificate

U.S.A. Course taught in English .

2016

### F&B Management

Bocconi University, Milan Italy. Course taught in English.

- Restaurant management, finance, economy, service, hygiene, kitchen and more.

2015

### Many online culinary and management certificates

Standford University. University of California U.S.A. Course taught in English.

- Fundamentals of management, entrepreneurship, problem solving and decision making, the art of negotiation, high impact activities, communication, finance, personnel management and productivity.

2015

### Many culinary and management certificates

EXCOL W.S.E.T. in Udine Italy and Luzern Switzerland . Course taught in English.

- Certificate Wine & Spirit Sommelier Level 1 & 2.

2012

### Many online culinary certificates

Rouxbe Vancouver Canada. Course taught in English.

- Food Safety, Cooking and more.

2012

### Many online culinary certificates

SENA Colombia. Course taught in Spanish.

- International Cuisines, Healthy Food, Colombian Cuisine, Food Safety ,ISO 9001 , Market Research and more.

From 1997 to 2004

### Computer Science High School

K.F. Gauss Rome Italy. Course taught in Italian.

- Programming, math, science, physics and more.

## PERSONAL SKILLS

### Mother tongue(s)

Italian

### Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
Spanish	C2	C2	C2	C2	C2
French	B1	B1	B1	B1	B1
Portuguese	B1	B1	B1	B1	B1
Mandarin	A2	A2	A2	A2	A2
Spanish Braille	A1	A1	A1	A1	A1
Arabic	A1	A1	A1	A1	A1

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user  
[Common European Framework of Reference for Languages](#)

### Communication skills

I have good communication skills in multicultural environments in various languages acquired during my studies , experience as cook and manager .

### Organisational / managerial skills

Creation of a business plan, market research, creation of menus / manuals, food photography, menu design and planning, implementation of fifo inventories, cross cultural management, marketing online / offline, installation of soft restaurant / table agent / sap erp software, creation of contracts with

European suppliers, HACCP / Rosette / Michelin / Miele / ISO implementation, training for kitchen / service owners and equipment, raw material control, staff selection, PR with international clients in 3 languages, hygiene and quality standards for 5+ countries, 6 languages, management and overseeing F&B annual sales of \$ 3 million / 267 people / events of over 3010 guests.

HYGIENE AND SAFETY : Carnet Manipulador de Alimentos, Distintivo H and Cristal (México) .BPM, HACCP (Colombia) .HACCP 1/2/3/4, Food Safety 1/2/3, HSW 1/2/3, COSHH (United Kingdom) .Food Safety Handler 1 /2, Commercial Cookery 1/2/3, Certificate IV in WHS BSB41415, First Aid , HACCP (Australia). ServSafe, HACCP, OSHA, EHS (U.S.A) .Advanced Food Handler, AFST, CHSEP, FoodSafe 1/ 2, ServSafe, JHSC 1 /2 (Canada). HACCP (Italy) , HACCP (Kuwait and Bahrain).

QUALITY STANDARDS: Distintivo M, Diamond, Michelin, Rossette, Espresso, Miele.

### Job-related skills

quality control processes for various countries in different languages.

## Digital skills

## SELF-ASSESSMENT

Information processing	Communication	Content creation	Safety	Problem solving
Advanced	Advanced	Advanced	Advanced	Advanced

Levels: Basic user - Independent user - Proficient user

[Digital competences - Self-assessment grid](#)

## Driving licence

B Italy

I authorize the use of my personal data pursuant to Legislative Decree 30 June 2003, n. 196  
"Code regarding the protection of personal data".