

Francesco Lattarulo

Via Gregorovius 26

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Italy

# PERSONAL INFORMATION

**E-mail**: francelattarulo@gmail.com **Phone**: +39 348 0144243 or +2482605312

**Skype**: francelattarulo

**Date of birth**: March 10th, 1983 **Marital status:** Single **Nationality**: Italian

# EDUCATION

1998 – 2004: **Kitchen Management Studies**

I.P.S.A.R.T kitchen Management and Culinary Art institute –Assisi, Italy

# PROFESSIONAL EXPERIENCE

FEB. 2016 till Present **Executive Chef**

**Pre- opening Team**

H-Resort Boutique Hotel Seychelles, Memeber of “SLH”

Small luxory hotel of the world, Located in Beau Valoon Beach,

Mahe Island 20 private beach Villa, 90 suites,

From Jan To Dec.2015 **Executive Sous Chef**

Hilton Amsterdam NL,

famous for John Lennon & Yoko Ono’s 1969 ‘bed-in for peace.’

21 meeting Room

Fine Dining best restaurant in Amsterdam “Roberto’s”

DEC.2013 TILL DEC.2014 **Cluster Executive Sous Chef**

**Internally trasfered between the Anantara Properties**

Anantara Phuket Villas\*\*\*\*\* and Anantara Vacation Club\*\*\*\*\*

Phuket, Thailand

91 Villas, 6 restaurants

In charge of daily kitchen operation, both properties

FEB .2011 TILL DEC 2013 **PROMOTED AS** **Executive Sous Chef**

Qasr Al Sarab Desert Resort and Spa by Anantara\*\*\*\*\*

Abu Dhabi, UAE

154 rooms, 42 villas and 10 royal villas, 6 restaurants

In charge of daily kitchen operation

FEB.2010  **Chef de cuisine**

Qasr Al Sarab Desert Resort and Spa by Anantara\*\*\*\*\*

Abu Dhabi, UAE

154 rooms, 42 villas and 10 royal villas, 6 restaurants

In charge of the Mediterranean restaurant

2008  **Chef de Cuisine/Consulence for:**

Intercontinental Hotel & Resort\*\*\*\*\*

Miami, USA

641 rooms, 34 suits, 3 restaurants

In charge of the Italian restaurant during “make a wish event”

Handling the events organization

2007 **Chef de cuisine**

Brilli Bistro

Perugia, Italy

Improvement of French fine dining cuisine

2006  **Sous Chef**

Bellagio restaurant

Moscow, Russia

In charge of the Italian restaurant

2005 **Italian Chef**

Grand Hyatt \*\*\*\*\*

Melbourne, Australia

In charge of the Italian restaurant

# LANGUAGES

Italian Mother tongue

English Written and spoken fluently

Spanish Spoken Fluently

# SKILLS AND PERSONAL ABILITIES

Computers – MS Windows, Mac OS X

* MS Word, MS Excel, MS PowerPoint, Illustrator
* MICROS, FIDELIO, SCALA Hotel Management Solutions

Personal abilities – Passionate about hotel industry and gastronomy

* Ability to communicate efficiently and handle tasks independently
* Ability to work in stressful situations
* Self-motivated, rigorous and a good team member and leader

# HOBBIES AND INTERESTS

History, literature, traveling, gastronomy

# REFERENCES

*Available upon request*