**CURRICULUM VITAE DI GIUSEPPE ROSATI**

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| Personal Information |

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| Last name – First name |  | **Rosati, Giuseppe** |
| address |  | **150 west 56st, 10019 NYC – NY** |
| mobile |  | **+1 3472600934 ( usa) +39 3801024058 (it)** |
| E-mail |  | [**greventi@gmail.com**](mailto:greventi@gmail.com) |

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| Nationality |  | Italian |

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| Date of birth |  | 15/12/1969 |

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| work esperience |

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| **•** 1997-2010 |  | “ la Fornace di Mastro Giorgio” restaurantv- Gubbio |
|  |  | Owner and GM |

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| **•** 2005-present |  | Enoteca “La Madia di Giuseppe”- Gubbio ( wineshop with 1300 labels ) |
|  |  | Owner and GM |

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| **•** 1990-2010 |  | Rosati Ospitalità (Gubbio,) |
|  |  | Partner and catering manager |

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| **•**1992-1996 |  | Hotel Terme di Fontecchio (Città di Castello, Pg) |
|  |  | Partner and CFO |

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| **•**1994-1996 |  | Hotel Palazzo Bocci (Spello, Pg) |
|  |  | GM |

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| **•** 1991 |  | Berkeley-savoy- london (UK) |
|  |  | Line cook at “Garde manger” area |

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| **•** 2011-2014 |  | Felidia Restaurant ( B&B company /Bastianich & Batali) - NYC ( USA) |
|  |  | Wine Director and Service Floor Manager |

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| **•** 2014 - 2015 |  | Lambs Club ( Geoffrey Zakarian restaurant) – NYC (USA) |
|  |  | Assistant wine Director |
| • 2015 – present |  | Falesco Brand Ambassador for USA Market |
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| • 2015 – present |  | Vinitaly International Ambassador |
| • 2015 – present |  | Founder and CEO of G&Partners, PR Agency in a wine business ( [www.gandpartnersusa.com](http://www.gandpartnersusa.com))  Main office 150 west 56th Street 10019 NYC, NY  Other office Miami and San Diego  Clients: Falesco, Damilano, Tua Rita, Consorzio del Prosecco, Vinitaly, ICE. |
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**ESPERIENZE DI DOCENZA/ CONSULENZA**

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| **•** 2003-2004 |  | * Consultant and trainer for hospitality business at CONSORZIO ITER , UDS and CONFCOMMERCIO |

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| * 1990-2001 |  | Consultant and trainer for Heineken – Partesa   * How bild a wine list * Wine service |

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| **•** 1995-2001 |  | Hotel and Restaurant Professor at “ Bufalini” , “Cavallotti” and Ipsaar Spoleeo and Assisi |

Esperienze di Catering

* London (UK):
  + - Mosimann’s Club (Gala dinner p for 60 guest)
    - Chelsea Stadium (Gala dinner per 250 guest)
    - Harrods (Buffet dinner per 500 guest)
    - Jolly Hotel (Gala dinner per 60 guest)

Bath (UK) Bath Priory hotel : 3 days gala dinner for Marchesi di Frescobaldi winery

* Melbourne (Aus)

event created to promote local products and enogastronoimia Umbra within the Umbria Jazz Festival in Melbourne, served 4,000 meals and made ​​3 Gala dinner

* Amsterdam (Hol)

Roberto’s restaurant gala dinner with 60 guest

* Bruxelles (Bel)

Dinner gala with 200 guest

* Parigi (FR)

Gala dinner for UNESCO ( 60 guest)

Gala dinner for Assicurazioni Generali ( 500 guest)

* Verona(IT) :

Catering at Umbria boots for 5 years ( 600 guest a year)

Portfolio clients

* BMW
* Regione dell’Umbria
* Ambasciata Italiana Londra e Amsterdam
* Merk Sharp & Dome
* Pfizer
* Domina incentive
* Studio Roscini
* Angelini Farmaceutica
* Gianni, Origoni ,Grippo & Partners
* AIM Congressi
* Meeter Congressi
* Colacem
* Astra Zeneca
* Elica
* Lux Vide
* Fondazione Magna Carta
* Merloni Termosanitari
* Progressus
* Richmond Italia
* Takeda Farmaceutici
* Il Fornaio (USA)
* Umani e Ronchi winery
* Marchesi de Frescobaldi winery
* Casa Bleve