CURRICULUM VITÆ

**Luca Angioletti**



**Skills**

Accomplished chef with a strong combination of culinary experience and management skill coupled with award-winning menu preparation background. Extensive experience in food inventory, planning, procurement and management on both national and international levels.

Area of expertise includes:

International Culinary Experience , Customer Service , Staff Training/ Development, Cost Containment

Personnel Management and Motivation, Pre-opening, Quality Assurance, Award-Winning Menu Creation, Special Event Development , Highly Adaptable,Leadership/ Motivation

**2017 November present Executive Sous Chef at Edsa Shangri-La Manila**

*Administrative, Menu Planning, Forecast Budgeting and Food Costing.*

*6 Restaurants and Bars*

*3 Ballrooms and 12 meeting rooms*

*630 Rooms*

**2010 September- 2017November Executive Sous Chef** at **“Radisson Blu Doha”** [www.radissonblu.com](http://www.radissonblu.com)

*Administrative, assisting the executive Chef in all Menu Planning, Forecast Budgeting and Food Costing.*

Responsible for a team of 118 Chefs and 63 Stewards

Outdoor Catering up 1500 pax, 10 Conference Rooms

12 Restaurants and Bars

1 Ballroom and 7 meeting rooms

580 Rooms

**2008 March– 2010 August**Chef de cuisine at **“Al fresco restaurant”**[www.ihg.com](http://www.ihg.com) CROWNE PLAZA ,Sheikh Zayed Road Dubai , Uae

 *Responsible for quality control creation and preparation of menus for HACCP standard, Food cost, give hands on during special function*

*Establish and maintain effective guest relations and engagement*

**2004 December– 2007 December** Chef at **“Relais Antico Borgo di Celle”**[www.relaisanticoborgodicelle.it](http://www.relaisanticoborgodicelle.it) , Cittá di Castello (Pg), Italy

*Hotel restaurant specializing in wedding banquets for up to 300 people as well as providing seasonal “A la Carte” menus. Responsible for quality control creation and preparation banqueting, daily and seasonal menus.*

**2004 April- November**Chef at **“Hotel Abbazia dei Collemedio”**www.bluhotels.it , Collazzone (Pg), Italy

*Responsible for quality control creation and preparation of menus for groups as well as daily and seasonal menus.Hotel restaurant specializing in wedding banquets for up to 300 people*

*Only Open for Spring and Summer Time (7 months per year)*

**2003 November – 2004 March**Chef at **“Le terre del verde”**[www.le](http://www.le)terredelverde.it ,Gualdo Tadino (Pg), Italy

*(Organic farm and pre opening)Responsible for quality control creation and preparation of menus for groups as well as daily and seasonal menus.Hotel restaurant specializing in wedding banquets for up to 400 people*

*Consultant just for the opening, set the standard and procedure*

**2002 May–2003October Chef**de cuisine at **“Met Restaurant”**[www.clubmet.it](http://www.clubmet.it) **,**TerniItaly

*(Opening) Mediterranean wine restaurant with A la Carte(fine dining) service with 40 person seating capacity, new concept restaurant on three level open from breakfast lunch and dinner finger food, business lunch wine bar and fine dining restaurant for 40 pax create new menus supervise and improve cost control.*

***Awards***

*After less than 6 months open, 74 points from GamberoRosso Restaurant Guide*

**2000December– 2001April** Military service *.*

**1999November - 2000November**Chef de cuisine at **“Desiderio”**WiesbadenGermany

*A la Carte restaurant (opening) with 40 person seating capacity, create new menus supervise and improve cost control. Implemented and consulted for traditional recipes and methods of cooking.*

***Awards***

*13 Points from “GautMillau” restaurant guide in 2000*

**ITALIAN FOOD FESTIVALS*(promoting the Italian food and culture)***

**January 2006 Phoenix, Arizona.:***One of two ItalianChef invited by the region of Umbria to give private cooking lessons and dinners.*

**March 2004 HoteldorfGrüner Baum(Austria)** *Italian Chef invited by the region of Umbria to give private cooking lessons and dinners.*

**November 2003 Saint Petersburg, Russia** *Italian Chef invited by the region of Umbria to give private cooking lessons and dinners.*