

Curriculum vitae

Personal information

Name	GIUSEPPE DI SILVESTRO
Address	SHANGRI-LA JAKARTA, Jl Sudirman – JAKARTA - INDONESIA
Telephone	+62 878 5515 9237
Skype	ciucci1973
E-mail	gdisilvestro@hotmail.it
Personal website/portfolio	http://ciucci6.wixsite.com/di-silvestro
Nationality	Italian
Date of birth	17 / 01 / 1973

Work experience

2022 – present CHEF DE CUISINE – ROSSO – SHANGRI-LA JAKARTA – INDONESIA (FROM Oct 2022 to present)

In charge of a brigade of 6 chefs. Accountable for the Italian outlet ROSSO. Focused in regional traditional dishes especially from my home region Abruzzo. The venue used to cater large events from both corporate and embassies (especially the Italian one) .

Accountable for:

- menu designing and engineering
- Food cost management
- Food safety requirements and records
- Training staff and quality control

2020 – 2022 CHEF RESTAURANT JARDIN MAZARIN – AIX-EN-PROVENCE – FRANCE (from Feb 2020 to Jun 2022)

The candidate leads a brigade of 5 chefs for this Italian-French fusion restaurant with extremely high quality standards (fine dining-bistronomique). The establishment is aiming to reach extremely high customer loyalty with both locals and tourists. The offer focus on all fresh product prepared from scratch (pastries, fresh pastas, bread and sauces) focusing on seasonal changing and a rich specials blackboard changing daily.

2017 – 2019 CHEF OGGI GROUP – GUANGDONG – CHINA (from Oct 2017 to Dec 2019)

The candidate joined the company to redesign the menu, redirect the staff to Italian cooking techniques and a new opening in Shenzhen for a new concept called "OGGI ENOTECA". The applicant supervised different teams for a total of around 60 cooks. The company thrives to be a leader in Italian fine dining in South China with two more outlets expected to be open soon. The offer is a mix of traditional Italian fare with a modern twist to cater the expectations of locals and consistent expat community. The main duties of the applicant are:

- Menu designing, engineering and subsequent food cost evaluation
- Sourcing of traditional Italian products
- Strong focus on training of local chefs
- New concept "OGGI ENOTECA" opening
- Supervision of large events and caterings for ICE and Italian consulate.

2017 – BUSINESS OPENING – CONSULTANT - MELBOURNE (from Feb 2017 to Jun 2017)

The candidate is involved on a new cafe' opening being in charge to design the kitchen layout, the premises, the storage areas (chilled and dry), set up the supplier list and available products, menu engineering and staff recruitment. The cafe' is due to open soon in the most lively part of the city (Fitzroy) and it will be a small wine bar with small dishes to pair with wines. The menu will change often to meet the expectations of a young and loyal clientele.

2016 – HEAD CHEF PINOCCHIO'S KEW – MELBOURNE - AUSTRALIA (from Jan 2016 to Dec 2016)

The candidate has been in charge of 5 chefs and 2 kp. Family oriented restaurant with a modern Italian twist specialized in handmade pastas. The core of the business was composed by local customers therefore quality consistency was a paramount requirement. The applicant rebuilt completely menu and kitchen layouts after a long head chef vacancy, refreshing the offer of pizzas, pastas, mains and dessert. Good revenue given by large parties especially on the week end with extremely high patrons' turnover (up to 220 guests on Saturday dinners).

- New menu designing and cost engineering
- Weekly specials development and subsequent food costing
- Food rotation and cost control, food wastage control
- Roster and payroll

- HACCP and temperature records duties

2015 – HEAD CHEF CAPITANO RESTAURANT – MELBOURNE CBD – AUSTRALIA (from Jun 2015 to Dec 2015)

In charge of a brigade of 5 chefs and 2 kp. Busy restaurants dealing mainly with corporate events and business lunches. The applicant supervised the breakfasts, the deli counter, a la carte menu, functions and beer garden parties with finger food.

- New menu designing and cost engineering
- Corporate functions and office caterings
- Weekly specials development and subsequent food costing
- Portioning and quality control
- Product sourcing and orders to suppliers.
- Food rotation and cost control, food wastage control
- HACCP and temperature records duties
- Roster and payroll

2014 – 2015 HEAD CHEF ITALI.CO RESTAURANT – MELBOURNE – AUSTRALIA (from Feb 2014 to Apr 2015)

The candidate took charge of a brigade of 3 chefs and 2 KP. Trattoria style restaurant with a modern twist. Emphasis on handmade pastas and stone baked pizzas. Extremely loyal patrons with very good reviews and good exposure on newspapers (the Age – best pizza in Melbourne 2013).

- Product sourcing and orders to suppliers
- New menu designing and cost engineering
- Weekly specials development and subsequent food costing
- Portioning and quality control
- HACCP control and records

2012 – 2014 HEAD CHEF CFM GROUP – PESCARA – ITALY (from Dec 2012 to Jan 2014)

The applicant was in charge for both of the restaurant of the company: a bistro style restaurant with daily menu board (winter) and a fish-themed restaurant with menus set accordingly to the daily fish market availability (summer).

- Daily menu designing and mise en place set up for the staff
- Product sourcing and orders to suppliers.
- Food rotation and cost control avoiding wastages and focusing on food portioning.
- In charge for HACCP and temperature records.

2011– 2012 EXECUTIVE SOUS CHEF COSTA CRUISE SHIPS – WORLDWIDE- (from Jun 2011 to May 2012)

The candidate joins the company with the duty of main galley director being in charge of a brigade of around 100 chefs coping with a 24/7 Service. The applicant supervised the main kitchen operations covering the pass of a la carte service with duties in control for customers with special needs.

- Weekly menu planning linking with the executive chef and the provision master regarding orders, stock and MEP levels
- Buffet organization regarding staff coverage, show and live cooking sections
- General food cost supervision following the executive chef directions
- Direct supervision of special dietary section (celiac, lactose intolerance, religious needs...)
- Team coordinator during the dinner service (1300 covers per each sitting on average) focusing in standards and food consistency
- HACCP tasks according with U.S. standards
- Set up of cleaning schedules working in accordance of the director of services

2010-2011: CHEF DE CUISINE RESTAURANT “SPACCANAPOLI” – ABU DHABI – UAE (from Mar 2010 to Mar 2011)

The applicant supervised a new opening inside a five star property organizing the kitchen layout, new menu design, product sourcing and staffing. The restaurant gained within a year a solid reputation and even outstanding placements in prizes held by local magazines such “What’s on” or “Timeout Abu Dhabi

- kitchen and restaurant start up. FOH and BOH food training. Team building. Menu designing. Pizza section development.
- Food quality and portioning supervision and general consistency.
- Food and health safety (Haccp, risk assessments, stock rotation, date labelling supervision).
- Product sourcing, ordering and general food costs gaining a remarkable understanding of FBM computer package
- Staffing levels and recruitment supporting both Ex Chef and HR on process

2008-2010: HEAD CHEF RESTAURANT “CARLUCCIO’S” LONDON-PUTNEY

The candidate was in charge of one of the flagships of the company. The restaurant was extremely busy during summer time being located along the banks of Thames river with an average of 350 covers per day. The chef led a brigade of 7 chefs and 3kps.

- H&S and food safety control under any aspect (staff safety, temperature checks and critical points, food rotation and labelling, cross contamination, pest control and any general cleaning supervision and control). Internal and external Quality Audit bonuses achieved.
- Quality and portioning control. Cooking training and company standards supervision
- Deep understanding of stock levels and GP profits. Wide knowledge of F&B Shop PC package. GP bonuses hit during the last

financial year

- Labour and staffing levels developing a deep understanding of this business aspect. Good knowledge of TRG ADVANTAGE PC package.

2007-2008: AREA CHEF AND TRAINING CHEF COMPANY "PONTI'S" LONDON

The applicant joined the company with the position of area and training chef working along the executive chef and the general Operations manager. Duties developing the new company concept "Ponti cucina Italiana" (a la carte trattoria style restaurant), opening the first new restaurant and aiming to become a leader in the casual dining industry.

- H & S control (food rotation, labelling, temperature checks, pest control, cross contamination, critical points, general cleanliness...)
- quality standards control and related training to all the kitchen brigades
- portioning and costs control reporting any issue to the HO liaising with the executive chef and the operation manager to solve any problem related.
- supporting and new staff training for the opening of the new concept restaurant (Ponti's Italian Kitchen)
- new menus developing along the executive chef

2006-2007: HEAD CHEF RESTAURANT "STRADA" LONDON - HOLBORN

The applicant joined the company with the position of head chef, taking the direction of a team of 7 chefs managing with a seriously busy environment (300 covers per day on average). The restaurant offers a wide range of traditional and modern Italian dishes and wooden oven baked pizzas.

- kitchen staff training to ensure the company standards
- complete fulfilment of the H & S regulations
- strong knowledge regarding stock taking, GP and computer programs related.

2005-2006: CONRAN GROUP – LONDON

CHEF DE PARTIE: RESTAURANT "BLUE PRINT CAFÉ LONDON (from 10/05 to 08/06)

The applicant, after an internal transfer on the same company, joined a team of 8 chefs under direction of Jeremy Lee, acclaimed European chef, covering the following sections:

- hot starters
- cold starters
- pastry section

The restaurant, from Conran Group (third on internal quality ranking), offers a modern European cuisine with daily menus, according to the availability of fresh products.

The dining room has 100 seats (70 customers on average per service) with high standard service.

CHEF DE PARTIE RESTAURANT "CANTINA DEL PONTE" LONDON

The applicant covered the pasta section under direction of Head Chef Justin West in a brigade of 10 chefs, Offering many hand-made pasta and filled pasta recipes being in charge for this section giving a support and bringing new ideas for All the new dishes and improving the skills related to the fresh pasta making.

Occasionally, when understaffed, the candidate covered also the fish, meat and pizza section.

The dining room has 150 seats (90 customers on average per service) with high standard service.

2004: HEAD-CHEF HOTEL-RESTAURANT "MERANO"-FOLGARIA

2003-2004: HEAD-CHEF RESTAURANT "VEDETTA PICENA" –GROTTAMMARE

2003: CHEF DE PARTIE (1st courses) RESTAURANT "MADE IN ITALY" – PESCARA

2002: CHEF DE PARTIE (main courses) RESTAURANT-ENOTEQUE "ECOTECA"(bio & veg)-PESCARA

2001-02: CHEF DE PARTIE (maincourses) RESTAURANT "VECCHIA PESCARA"-PESCARA

Personal skills and competences

Mother tongue

Italian

Other languages

English: good user (IELTS - Academic overall test score 6.5)

French: competent user (8 years scholarship)

Technical skills and competences

- Specialized in preparing first courses, mainly in the use of mixers and machinery for producing fresh Italian pasta and filled pasta dishes.
- Relevant experience in all kitchen sections such as pastry, hot and cold starters, meat, fish and pass.
- Having been working in seaside cities, the applicant is experienced in cooking fish based dishes.
- Strong passion for sourced and seasonal ingredients.
- Good knowledge of the PC and programs such as Word and Excel.
- Excellent Internet skills.
- Really good understanding of stock control programs as FBM and F&B

Other skills and competences

- Achievement of the professional qualification for the public food and beverage supply activity, released by the Chamber of Commerce of Pescara and deep knowledge of the HACCP (Hazard Analysis and Critical Control Points) rules.
- Achievement of Level 2 Award in Food and Safety in Catering (14/11/06) UK standards
- Achievement of Level 3 Award in Food and Safety in Catering (06/08/09) UK standards
- Achievement of Level 3 Award in Food and Safety in Catering (14/07/10) UAE standards
- IELTS test. Overall score 6.5: good user
- Certificate III in baking and pastry - Australia (11/11/14)
- Certificate IV in management - Australia (15/11/15)
- Diploma in management – Australia (07/06/16)
- Advanced Diploma in Business - Australia (25/11/16)
- Diploma in Human Resources Management - Australia (12/09/17)

Social skills and competences

Good attitude for teamwork, good culture and very open-minded towards other cultures, having lived and worked in close contact with foreigners.

Organizational skills and competences

Thanks to the gained working experiences, the candidate is able to work both as subordinate and as direct organizer. The applicant is aiming to achieve outstanding skills regarding the managing side of the job focusing on his latest experience mainly towards the financial issues like portioning control and standards consistency. Good focus regarding the human resources and all the issues related to the staff rotas and usual problems related with the staff managing. The applicant developed very strong training skills taking pride to teach his knowledge to a wider number of chefs.

Driving licence(s)

EC DRIVING LICENCE

Web links and reviews

-CFM group:

http://www.tripadvisor.it/Restaurant_Review-g194920-d3438814-Reviews-Oasi_di_Morgan_La_Frescheria-Silvi_Marina_Province_of_Teramo_Abruzzo.html

-Ristorante Spaccanapoli:

<http://www.thenational.ae/lifestyle/food/spaccanapoli-ristorante-crowne-plaza>

<http://www.timeoutabudhabi.com/restaurants/features/18637-abu-dhabis-best-pizza/page/2#.UtptmdFd45s>

REFERENCES AND PORTFOLIO AVAILABLE UPON REQUEST

