

Curriculum vitae Of Stefano ventura

Education:

I attended “IISS Michele Denora” Hotel and Hospitality High School (Altamura-Bari) where I obtained:

-Professional Diplomain F&B services – major: Kitchen , grade 65/100 school year 2006/2007

= High school state certificationDiploma F&B technical operator, grade 62/100school year 2009/2010.

Foreign languages:

- English: Good
- Spanish: Fair
- Italian: Mother tongue

Working Experience:

- = **“Hotel Hohenwart”hotel spa**** in Schenna(Italy)as a chef de partie garmanger and tournant (from Agoust 2021-Jenuary 2023)**
- = **“Daruma company” (from Agoust 2019-July 2021) as chef de partie pasta, in the restauraunt under this company. “ALA” Tokyo Harajuku(Japan) and “Petalò” Tokyo Shibuya(Japan).**
- = **“Hotel Hohenwart” hotel spa**** in Schenna(Italy)(April 2019-July 2019)as chef de partie garnish and pasta.**
- = **“Gretl am see”resort and restaurant in Caldaro(Italy)(March 2018-October 2018)as chef de partie starter.**
- **“Tomoyoshi Endo” typical Japanese kitchen style in Milan (Italy)(November 2017-February 2018)as a chef de partie.**

- ***“Gretl am see” resort and restaurant in Caldaro(Italy)(June 2017-October 2017) as a chef de partie larder section.***
- ***“Rata” by Josh Emett fine dining restaurant in Queenstown(New Zeland) (February 2016-February 2017) as chef de partie garnish and mains section.***
- ***“Cecconi’s” fine dining restaurant in Melbourne(Australia) (March 2015-October 2015) as Chef de partie Larder section- when the pastry chef is off I’m in charge***
- ***“San Gennaro” italian restaurant in London(May 2014-Jenuary 2015) as Chef my task was:***
 - Management of the kitchen;
 - Maintenance of the product quality and standard;
 - Management of the food cost, according to the budget (purchase from different ingredient suppliers);
- ***“Enoteca Turi” fine dining restaurant in London(December2013-February 2014) as Pastry chef***
- ***“Goat” Fine dining pizza-restaurant in London(April2013-December 2013)as Pastry chef***
- ***“Alba Reastaurant” fine dining italian restaurant in London(November 2012- April 2013) as Pastry and Starter chef de partie***
- ***“Valle di Pietraluna” wedding hall fine dining restaurant in Cassano delle Murge (Italy) (May 2012- October 2012) as commis de cousine***
- ***“Garibaldi” coffe and pastry shop in Altamura(Italy)(December 2011 – April 2012) as pastry chef***
- ***“Chinunno” Agriturismo and restaurant in Altamura(Italy)(March 2009 – December 2011) as chef de partie***

- ***“Antico Castello” coffe and pastry shop in Altamura(Italy)(March 2006-January 2009) as commis de patisserie***

Sincerely,
Stefano Ventura.