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DATE OF BIRTH 4th November 1950

PROFESSIONAL QUALIFICATIONS

ENALC Certificate of Catering (2 year full-time
Rome, Italy course)
1968-1970

DEMONSTRATED ABILITIES

Specialist in French Classic, Italian and International Cuisine
Experience in Australia, New Zealand, Europe and UK
Confident and experienced in coordinating large-scale functions and
cocktail parties
Work well under pressure in a busy and dynamic kitchen Creative in menu
planning and food presentation Effective staff recruitment and management
Experienced in setting up new restaurants, including kitchen design,
researching appropriate equipment, recruitment, menu planning and
percentage

EMPLOYMENT

Organisation Position

Da Vinci Restaurant Head Chef
South Yarra Melbourne
1997 2003 Australia
1985-1987 This up- market cafe served contemporary cuisine including,
French and Italian. It was a busy cafe seating 120. Many clients were
regular patrons enjoying the varied and exciting menu which was changed
often.

Duties included
•Supervising 10 staff
•All aspects of kitchen management
•Regular menu changes

Renato Restaurant Executive Chef
Cheltenham Melbourne
1994 1997 Australia

Ttraditional Italian cuisine. The trattoria seated 130 and was a busy and
popular eating venue with a large turnover.

Duties included.
Supervising 20 staff
•All administrative duties
•Supervising and training staff
•Budgeting
•Menu planning and food presentation

Catani Bar, Head Chef
St Kilda, Melbourne

1992 1994 Australia

This was a busy and popular cafe seating

ISO and specialising in classic Italian cuisine. Duties included:

- Supervising and training a staff of 18
- All buying, costing and budgeting
- Menu planning
- Food presentation

Vogues Licensed Bar and Restaurant, Head Chef

Richmond, Melbourne

1988-1991 Australia This was an informal cafe/bistro seating 200.

- Supervising 20 staff
- As above

Tiamo Restaurant, Head Chef

Lower Templestowe,

Melbourne

1987 1988

1987-1988 My position here entailed setting up a new enterprise seating 100. We served traditional Italian cuisine.

Duties included:

- Designing -kitchen
- Researching equipment
- Planning menu
- Recruiting staff of 15
- Buying, costing and budgeting
- Responsible for food presentation and all aspects of kitchen management

Cafe neon Head Chef

Park St, South Melbourne

1985 1987 Australia

1985-1987 This up- market cafe served sophisticated contemporary cuisine including, Asian, Cajun, South American, French and Italian. It was a busy and dynamic cafe seating 150. Many clients were loyal and regular patrons enjoying the varied and exciting menu which was changed often.

Duties included

- Supervising 20 staff
- All aspects of kitchen management
- Regular menu changes

Trattoria Pocci, Melbourne Executive Chef

1983-1985 Australia

In this restaurant we served traditional Italian cuisine. The trattoria seated 150 and was a busy and popular eating venue with a large turnover.

Duties included.

Supervising 30 staff

- All administrative duties
- Supervising and training staff
- Budgeting
- Menu planning and food presentation

Biltmore Restaurant, Bridport Street Executive Chef

Albert Park Melbourne

1981-1983 Australia

This was a French brasserie seating 180 and employing 30 staff. I was employed two months before opening to design the kitchen, plan the menu and recruit staff

Le Chateau, Sous Chef

Queens Road, Melbourne

1980 1981 Australia Seating 300 this was a Formal French restaurant with Function Rooms which also catered for Cocktail Parties.

Duties included

Supervising 40 staff

- Servicing all aspects of the restaurant and function rooms

Jardin's Restaurant, Melbourne Sous Chef

1979-1980 Australia

In this position I worked closely with the owner to plan menus. We specialized in French cuisine. As a Chef I developed many skills that prepared me for my subsequent managerial roles.

Supervising 12 staff

New Zealand

Tourist Hotel Corporation Of New Zealand

1973 1979

Between 1973 and 1979 was employed by the Tourist Hotel Corporation of New Zealand. I worked as a Chef de Partie Sous Chef and Head Chef in hotels like the Wellington Travelodge and James Cook Hotel. References are available.

ENGLAND

The London Hilton Chef Garde Manger

1972-1973

ENGLAND

The Keswick Hotel Chef Saucier

The Lake District

1972 to September 1972

Hotel Bernasconi, St Moritz Chef Saucier

Switzerland

1971-1972 Winter Season

Hotel Miramare Italy

Gabbice Mare

1970 1971 Summer season

On completion of the course I was employed as a Sous Chef for two seasons at two large hotels, one on the Adriatic Riviera and one in Southern Italy. References are available on