

EUROPEAN FORMAT
FOR CURRICULUM
VITAE



PERSONAL INFORMATION

Name	GIANNI MOLTI
Address	VIA FAENTINA 71C FIESOLE (FI)
Telephone	3930976696\3396837687
Fax	
E-mail	Info@saporidellamente.it gianni@saporidellamente.it
Nationality	ITALIAN
Birth Date	12/02/67

WORK EXPERIENCE

1. Maggio 2010 ottobre2010
**EXCLUSIVE RESTAURANT LA CASITTA ,near private Island of S MARIA Maddalena
Archipelago
"SARDEGNA"SS
WWW.LACASITTA.COM
Haute cuisine "FOR CONPENSALI high profile"
OPERATING EXECUTIVE CHEF
Advice on kitchen design
Head of Human Resources**

- Dates (from – to) MARCH2009--DECEMBER2009
- Name and address of employer Group Mencarelli of Gubbio Perugia (PG)
- Type of business or sector RESTAURATION – CATERING RECEPTION
- Type of job Culinary renovation project
Responsible for planning and development of kitchen
Executive chef
- Main tasks and responsibilities Planning and preparation of kitchen and dishes
Personnel training
Development of menus and dishes and preparation of the same.
Food cost planning
Business consultant functionary

WORK EXPERIENCE

- Dates (from – to) **OCTOBER2008-DECEMBER2009**
- Name and address of employer RELAIX IL TREBBIOLO DI PONTASSIEVE(FI)
- Type of business or sector RESTAURATION, BANQUETS, GRAN GOURMET
- Type of job EXECUTIVE CHEF
- Main tasks and responsibilities PERSONNEL TRAINING TO RENEW AND INCREASE THE GASTRONOMIC LEVEL OF FOOD ON OFFER. DEVELOPMENT OF GRAN GOURMET FOR SMALL DINING ROOMS, WITH PREVALENTLY FISH DISHES.
"LA SFIDA" EVENT IN THE HILLS OF TUSCANY.

WORK EXPERIENCE

- Dates (from – to) **MARCH2004-OCTOBER2008**
- Name and address of employer "DON CHISCIOTTE" RESTAURANT NEAR "LA FORTEZZA"(IN FLORENCE)
FOR A WELL-KNOWN BUSINESS QUOTED IN FOOD GUIDES
- Type of business or sector HIGH LEVEL RESTAURATION
- Type of job EXECUTIVE CHEF
- Main tasks and responsibilities PERSONNEL TRAINING, DEVELOPMENT OF DISHES, PRESS RELEASES, COOKING SCHOOL

WORK EXPERIENCE

- Dates (from – to) **NOVEMBER2003-FEBRUARY2004**
- Name and address of employer "MINO45" RESTAURANT IN FIESOLE
- Type of business or sector HIGH LEVEL RESTAURATION
- Type of job EXECUTIVE CHEF ,CONSULTANT
- Main tasks and responsibilities ALL-ROUND FUNCTIONARY IN JOURNALISTIC COLLABORATION WITH LEONARDO ROMANELLI.

WORK EXPERIENCE

- Dates (from – to) **SEPTEMBER2001-NOVEMBER2003**

- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

“LA REGGIA DEGLI ETRUSCHI” RESTAURANT IN FIESOLE (FI)
 MEDIUM-HIGH LEVEL RESTAURANT
 EXECUTIVE CHEF
 RESPONSIBLE FOR START-UP UNDER NEW OWNERS AS WELL AS RENOVATION OF THE PREMISES IN ACCORDANCE WITH THE NEW GASTRONOMIC PROPOSAL

WORK EXPERIENCE

- Dates (from – to)
- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

JANUARY2000-AUGUST2001]
 “GAMBERO ROSSO” RESTAURANT IN FORLI'
 RESTAURATION
 CHEF
 RESPONSIBLE FOR NEW TYPES OF DISHES

WORK EXPERIENCE

- Dates (from – to)
- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

MARCH1996-JANUARY2000
 “ANTICA HOSTERIA DELLA VALLE”, TODI (PG)
 SMALL RESTAURANT
 CHEF AND THEN RESTAURANT DIRECTOR
 GENERAL MANAGEMENT WHERE I GOT MY FIRST “MICHELIN STAR”

WORK EXPERIENCE

- Dates (from – to)
- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

JULY1995-FEBRUARY1996
 “HOSTERIA GAMBERO ROSSO” IN PERUGIA
 RESTAURANT
 CHEF
 CULINARY INNOVATION

WORK EXPERIENCE

- Dates (from-to)
- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

JANUARY1995-JUNE1995
 “LA FONTANINA” RESTAURANT IN DERUTA
 RESTAURANT
 CHEF
 COOKING

WORK EXPERIENCE

- Dates (from – to)
- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

JANUARY1994-NOVEMBER1995
 “LE TRE VASELLE” RESTAURANT IN TORGIANO (PG)
 RESTAURANT
 CHEF
 ORGANIZATION OF WORK TEAMS FOR EVERY AREA

WORK EXPERIENCE

- Dates (from – to)

FEBRUARY1990-NOVEMBER1993]

- Name and address of employer
 - Type of business or sector
 - Type of job
- Main tasks and responsibilities

“OLIVERA IN DI OSPEDALETTO” RESTAURANT IN BASTIA, UMBRIA
 RESTAURANT
 CHEF
 COOKING

WORK EXPERIENCE

- Dates (from – to)

JULY1987-DECEMBER1989

- Type of business or sector

RESTAURANT

- Type of job

CHEF

- Main tasks and responsibilities

IT WAS THE FIRST BUSINESS WHERE I WORKED AS A CHEF AND WHERE I BECAME KNOWN TO THE FOOD GUIDES.

EDUCATION AND TRAINING

- Dates (from – to)

1981-1984

- Name and type of educational or training institution

VOCATIONAL INSTITUTE FOR HOTELING IN SPOLETO

- Main subjects / professional abilities studied

COOKING

- Qualification obtained

COOK

- Level of national classification (if pertinent)

COOK

PERSONAL ABILITIES AND SKILLS.

FIRST LANGUAGE **ITALIAN**

OTHER LANGUAGES

- Reading skills
- Writing skills
- Oral Expression

[ENGLISH]
 [elementary]
 [elementary]
 [elementary]

INTERPERSONAL CAPABILITIES AND SKILLS

Live and work with other persons in multicultural environments, in a position in which communication is important, in situations in which it is essential to work as a team (eg. culture and sport), etc.

EXCELLENT INTERPERSONAL ABILITIES AND SKILLS ACQUIRED DURING MY MANY AND VARIED WORK EXPERIENCES BOTH IN ITALY AND ABROAD; IN PARTICULAR, EXCELLENT CAPACITY TO COLLABORATE WITH COLLEAGUES, ACQUIRED DURING THE VARIOUS JOBS IN THE KITCHEN AS WELL AS THE PERIODS OF RESTAURANT MANAGEMENT. ALSO EXCELLENT COMMUNICATION WITH THE PUBLIC ACQUIRED ESPECIALLY FROM EXPLAINING MENUES AND DISHES DURING WEDDINGS AND OTHER EVENTS.

ORGANIZATIONAL CAPABILITIES AND SKILLS

For example, coordinating and administrating people, projects, balance sheets; at work, in volunteer work (eg.

EXCELLENT ORGANIZATIONAL, ADMINISTRATIVE AND COORDINATION SKILLS ACQUIRED DURING THE VARIOUS EXPERIENCES OF MANAGEMENT AND COLLABORATION AND FROM THE EXPERIENCE ACQUIRED IN SPECIAL EVENTS SUCH AS “PORCHE CUP” WORLD SWIMMING COMPETITION ETC.

culture and sport), at home, etc.

TECHNICAL ABILITIES AND SKILLS

*With computers, specific equipment,
machinery, etc..*

EXCELLENT COMPUTER SKILLS.

EXCELLENT KNOWLEDGE OF SPECIFIC EQUIPMENT FOR KITCHENS,
LOW TEMPERATURE COOKING, MICROWAVE COOKING AND VACUUM COOKING.
SOME KNOWLEDGE OF MOLECULAR AND LIQUID NITROGEN COOKING.

ARTISTIC ABILITIES AND SKILLS

Music, writing

VEGETABLE CARVING
BUFFET DISPLAYS ETC.

OTHER ABILITIES AND SKILLS

Abilities not yet indicated.

DIY (DO-IT-YOURSELF)

For further information:

WWW.SAPORIDELLAMENTE.IT

info@saporidellamente.it

gianni@saporidellamente.it

tel.393097669613396837687

DRIVING LICENCE(S)

LICENCE A
LICENCE B

FURTHER INFORMATION

FOR MORE INFORMATION VISIT THE WEBSITE .OPP...,MOLTI GIANNI

I, the undersigned Molti Gianni, born on the 12th of February 1967 at Spoleto and resident in Spoleto, hereby authorize the handling of my personal data as per D.lgs 196 of the 30th of June 2003.

Date_____

signed MOLTI GIANNI

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