

ALESSIO GIANNUZZI C.E.C

Objective

- A position in which my experience and skill in culinary art, restaurant, Hotels and fine dining atmosphere will be of value, utilizing culinary creativity and strong leadership ability.

Experience

2011- Current Apple Computer Company - Cupertino, California

EXECUTIVE CHEF

- Managing a Team of 38 cooks, providing excellent service & quality food from breakfast, lunch and dinner.
- Overlooking at the weekly menus to insure originality and non-repetitive food.
- Providing and executing menus for the Board of Directors' monthly meeting and in house catering.
- Involve in the planning for the construction of new Kitchens.

2009-2011 Bed & Breakfast, Restaurant "Il Pianaccio" Tuscany, Italy

CHEF - MANAGER

- Moved to Italy in order to reorganize the Family business to maximize profitability.
- Redesign the Kitchen to HACCP standards.
- Increase occupancy by 25%
- Worked with travel agencies in Belgium, Germany and Norway and created packages of Tuscan tour with wine tasting and cooking classes.
- Studying the new Culinary Trend in Europe.

2008-2009 DNC Park & Resort, Asilomar State Park Pacific Grove California

EXECUTIVE-CHEF

- Part of the Culinary Team lead by Master Chef Roland Henin.
- Managing a full staff of 30 people in the kitchen, 1 sous-chefs, 3 supervisors and 4 Bakers
- In charge of hiring, labor cost, food cost, purchasing and running a full Bakery at Asilomar Conference Ground, 350 rooms, 30 conference rooms
- Implementing a mostly organic menu featuring produce and meats from local markets
- Developing new recipes with food cost trend, portion control and pictures for training purposes
- Analyze menu and food costs and the preparation of cost and quality efficient menus. Prepare reports regarding food and menu analysis, as required. Prepare annual budgeting for department
- Serving high volume conference (1500-2000 guests a day) private banquets, weddings.
- Over 10 M. in revenue.

2007-2008 Mugnaini Imports Watsonville, California

EXECUTIVE-CHEF/FOOD&BEVERAGE Manager

- In charge of cooking classes, at the display Kitchen in Watsonville and Healdsburg-Alexander Valley/Sonoma
- Marketing new food trend ideas
- Maintaining budgeted cost and increasing revenues
- In charge of large Event and Public Appearance (Lambert Bridge Harvest Festival, Tomato Festival, Cooking for Solutions, Monterey Bay Aquarium, Bread making on the Allen Smith show)
- Coordinating Events with other Chefs and Wine tasting
- Teaching the art of wood-fired cooking
- Sales and technical installation advisor

1998- 2007 Il Fornaio Restaurant

Carmel, California

EXECUTIVE-CHEF

- Il Fornaio in Carmel is located inside The “Pine Inn Hotel”, the oldest hotel in beautiful Carmel by the Sea
- In charge of hiring, labor cost, food cost, purchasing and running a full Bakery, serving breakfast, lunch and dinner, banquets, weddings and room service
- Managing a full staff of 30 people in the kitchen, 2 sous-chefs and 3 Bakers
- In ten years in Carmel I have managed the food cost to 2.00% below budget of 26.2% (24.2%) still maintaining high food quality (50 items on the menus Plus 10 specials every day).
- Implementing a regional menu featuring a different Region of Italy every month
- Developing new recipes with food cost trend, portion control and pictures for training purpose
- Training and developing personnel
- Budgeting and P&L
- Certified in sanitations, conducting monthly meetings on safety and food handling, HACCP
- Training other chef candidates for other company locations
- Responsible for the maintenance of the facility (front and back of the house)
- Responsible for the strategic development of other departments in order to increase sales
- In 2002 was invited at the “James Beard House in N.Y. to represent the company

1997- 1998 Il Fornaio Restaurant

San Francisco, California

EXECUTIVE-CHEF

- Leadership and direction to the culinary operations with revenues in excess of \$7M annually and a colleague team of 28 cooks, 3 sous chefs, and 1 steward
- Managed 1997 food cost to .5% below budget of 25.6% (25.1%) saving over \$50K, 1997 departmental profitability 30.4%
- Maintained productivity measured to budget of 0.195

- Ensured that corporate standards are adhered to on a consistent basis and evaluate key measures regularly to monitor achievement
- Designed customized menus and facilitated tastings to meet clients' preferences
- Scheduling, recruiting, training of staff within established budgets
- Colleague development through performance reviews, coaching, positive feedback, counseling discussions
- Menu creation with corporate chef reflecting different region of Italy and recipes book
- Ensure that sanitation standards are in compliance with local health region mandate

1993–1997 Bon Appetit Restaurant Carmel Valley Ca,

CHEF-OWNER

- Creating my own working environment
- Featuring Mediterranean specialties from the south of France, Spain, Italy
- Purchasing, labor cost, food cost, payroll, wine list
- Added a Pizza oven which enabled us to offer wood burning pizza and roasted items

1992–1993 Resort & Golf Club QUAIL LODGE Carmel Ca,

GRILL AND PASTRY

- Line cook in charge of the grill, specialized in lamb & abalone
- Food inventory, training, creating new desserts
- Banquet assistant

1985–1992 Raffaello Restaurant Carmel Ca,

SOUS-CHEF

- Named to Nations' Restaurant News Hall of Fame
- Small restaurant but very well known for fine dining.
- Duties: opening, closing, ordering, receiving, creating menu specials, in charge of special parties

1981–1984 Grand Hotel "La Pace" Montecatini Terme, Tuscany, ITALY

COMIS de CUISINE to SOUS-CHEF

- Started working as a Garde-Manger, worked all the stations in the kitchen, pasta station, pantry, grill, sautee', pastry shop
- Responsible for the grill station at the outside pool at age 18
- Finished school, graduated and promoted to the Sous-chef position

Education

- 1976-1979 Scuola Media Statale "E. Betti" Pistoia Italy (High School)
- 1979-1981 Scuola Alberghiera (Hotel School) Montecatini Terme Italy
 - After three years graduated in Bachelor of Culinary Art
- 1981-1984 Scuola Alberghiera (Hotel School) Montecatini Terme Italy
 - Completed the extra two years and obtain a Diploma in Hotel management
 - ServSafe Certified
 - 2008 Certified Executive Chef from American Culinary Federation
 - 2009 Certified in Culinary Nutrition and Management

Interests

- Working at large Special Events, shopping at Farmer Market
- Carmel TOMATO FESTIVAL, Monterey WINE FESTIVAL, MASTER OF FOOD AND WINE At The Highland Inn Hotel Carmel Ca,
- Cooking for Solutions at Monterey BAY AQUARIUM.
- AT & T Golf tournament, Pebble Beach.
- Television Show: bread making, pasta making, cooking in the wood burning oven
- Working on computer, creating menus, recipes with food cost, tracking Photos of recipes for training cooks and wait staff.
- Fluent in three languages (English, Spanish, Italian)

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