

CHEF SALVATORE BOSCARRELLO

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Profile

Multi-lingual, certified professional in food & beverage 18+ years experience around the world with kitchen operation and staff supervision. Team building, budgeting\P&L management service, and market share expansion. Good achievements in improving quality, revenues and profitability focusing on customer satisfaction. Proven ability to lead successful multi-outlet, fine dining, high-volume operations.



Chef de cuisine, Chiaroscuro restaurant, San Francisco, CA — Jan 2014 -
Menu planning and design select and develop recipes, establish presentation technique, plan and price menu, hygiene standard, customer's relation. Oversee special catering events and may also offer culinary instruction and/or demonstrate culinary techniques

Director culinary operation, F&B Angie Corporation, Taipei, TW — 2012-2013
Direct, supervise, Leading a chefs team responsible of food preparation and catering activities for OSTERIA by Angie Italian casual dining, THE TABLE private dining, SKILLS cooking school IFSE Italian food style education, PIAZZA pizza and deli. Research & development, Planning Menu, Pre-Opening Operation, Construction Project Management, Brand Development, Customer Service

Executive chef, ISOLA bar & grill, IFC mall, Hong Kong, HK — 2010-2012
Direct and supervise food preparation and catering activities of an \$15 million/year establishment. Played key role in manage and train staff of 32 food preparation employees. Instrumental in achieving \$1.7 million in net sales revenues within one month. Maintained cost under 27% while meeting of \$15 million/year sales goals. Oversee operations of ISOLA included the bar and lounge maintaining quality and maximizing productivity. Source and train Italians chefs for GAIA group restaurants Served plated dinners for up to 350 people and buffet lunch or up to 400 people.

Executive chef, COSMOGROUP and Y'S TABLE, Shanghai, P.R.C. —
2009/2010 - 2007/2008
CASANOVA Italian Restaurant, MAYA Mexican Mediterranean bistro, PATA NEGRA ham bar and pinchos, importer of Joselito in mainland China , VELVET lounges. Train and manage kitchen personnel and supervise/coordinate all related culinary

activities estimate food consumption and requisition or purchase food, select and develop recipes, standardize production recipes to ensure consistent quality, establish presentation technique and quality standards, plan and price menus, instruction on workstation setup for daily operation, cost control, HACCP checking out construction site, following up quotations, meeting suppliers, staff interview, elaborating menu, public relation & customer service skills from extensive numerous high quality working locations, in managing & supervising staff in a high pressure work setting. Coordination & management of all culinary related activities in the kitchen

Executive Italian chef, the kitchen by Cuomo, Tokyo, JAPAN — 2006-2007

Introduction of company standard on the western style culinary skills, staff maintenance, control and finalize food cost, hygiene update presidia.

Chef consulter, UTOPIA HOTEL, Alana, TURKEY 2006

Coordinate a crew of Turkish chefs for the opening of the *a la carte* restaurants in this 5 star hotel, checking out construction site, following up quotations, meeting suppliers, staff interview, elaborating menus preopening in setting up new restaurant & kitchen ventures from kitchen equipment & layout design, marketing & planning menu

Chef event manager, OSTERIA DEI VESPRI, Palermo, ITALY — 2005-2006

Elaborating menus, plan menu, assure quality control and minimize waste. Ensure proper equipment operation maintenance and ensure proper safety and sanitation in kitchen. Directly supervises kitchen personnel with responsibility for hiring, discipline, performance reviews and initiating pay increases

Chef consulter, sales manager, FOOD CORE, Palermo, ITALY — 2005-2006

Promoting a commercial business bridge between Italy and the Balkans Visiting restaurants and Food Company to introduce new products and make a live cooking demonstration.

Private chef around UK, PORTUGAL, BENELUX AREA while I was doing my master degree, traveling around Europe to make private dinner for wealthy gourmet food lovers — 2004-2005

**Head chef, Don Salvo group, Wolverhampton and Birmingham, ENGLAND
1999-2003**

Hire, train, and supervise the work of food and production staff. Plan menus. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is technically correct. Conduct regular physical inventories of food supplies, and assess projected needs.

Chef de partie, IL MULINAZZO, Bolognetta (Sicily) ITALY - 1994-1999

From commis 3 to chef de partie with 2 MICHELIN STAR CHEF NINO GRAZIANO
Starting from the basic skills of Italian regional food, included homemade pasta, bread, pastry, Italian gelato, selection of best good available in the season.

Education

Bachelor of science Intercultural Education Science, University of Palermo, ITALY — 2005-2013

Awarded Master of Arts in Europeans studies, University of Lisbon, PORTUGAL
in agreement with University of Birmingham, UK — 2003-2005

Awarded BA in Spanish and Latin American studies, University of Wolverhampton in dual agreement with University of Norwich, UEA, UK, UCA Managua, NICARAGUA — 1999-2002

Skills

Good communication organizational and management skills. High level of personal hygiene. Fluent in English, Italian, Spanish, Portuguese, good knowledge of Chinese, French, Serbian, Turkish gastronomical language. Ability to resolve conflicts efficiently. Attention to detail. Ability to quickly discover and resolve problems.

References

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