

 Francesco Lattarulo

 Via Gregorovius 26

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 Italy

# PERSONAL INFORMATION

**E-mail**: francelattarulo@gmail.com **Phone**: +39 348 0144243 or +2482605312

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**Date of birth**: March 10th, 1983 **Marital status:** Single **Nationality**: Italian

# EDUCATION

1998 – 2004: **Kitchen Management Studies**

 I.P.S.A.R.T kitchen Management and Culinary Art institute –Assisi, Italy

# PROFESSIONAL EXPERIENCE

FEB. 2016 till Present **Executive Chef**

 **Pre- opening Team**

 H-Resort Boutique Hotel Seychelles, Memeber of “SLH”

 Small luxory hotel of the world, Located in Beau Valoon Beach,

 Mahe Island 20 private beach Villa, 90 suites,

From Jan To Dec.2015 **Executive Sous Chef**

Hilton Amsterdam NL,

 famous for John Lennon & Yoko Ono’s 1969 ‘bed-in for peace.’

 21 meeting Room

 Fine Dining best restaurant in Amsterdam “Roberto’s”

 DEC.2013 TILL DEC.2014 **Cluster Executive Sous Chef**

 **Internally trasfered between the Anantara Properties**

 Anantara Phuket Villas\*\*\*\*\* and Anantara Vacation Club\*\*\*\*\*

 Phuket, Thailand

 91 Villas, 6 restaurants

 In charge of daily kitchen operation, both properties

FEB .2011 TILL DEC 2013 **PROMOTED AS** **Executive Sous Chef**

 Qasr Al Sarab Desert Resort and Spa by Anantara\*\*\*\*\*

 Abu Dhabi, UAE

 154 rooms, 42 villas and 10 royal villas, 6 restaurants

In charge of daily kitchen operation

FEB.2010  **Chef de cuisine**

 Qasr Al Sarab Desert Resort and Spa by Anantara\*\*\*\*\*

 Abu Dhabi, UAE

 154 rooms, 42 villas and 10 royal villas, 6 restaurants

 In charge of the Mediterranean restaurant

2008  **Chef de Cuisine/Consulence for:**

 Intercontinental Hotel & Resort\*\*\*\*\*

 Miami, USA

 641 rooms, 34 suits, 3 restaurants

 In charge of the Italian restaurant during “make a wish event”

 Handling the events organization

2007 **Chef de cuisine**

 Brilli Bistro

 Perugia, Italy

 Improvement of French fine dining cuisine

2006  **Sous Chef**

 Bellagio restaurant

 Moscow, Russia

 In charge of the Italian restaurant

2005 **Italian Chef**

 Grand Hyatt \*\*\*\*\*

 Melbourne, Australia

 In charge of the Italian restaurant

# LANGUAGES

Italian Mother tongue

English Written and spoken fluently

Spanish Spoken Fluently

# SKILLS AND PERSONAL ABILITIES

Computers – MS Windows, Mac OS X

* MS Word, MS Excel, MS PowerPoint, Illustrator
* MICROS, FIDELIO, SCALA Hotel Management Solutions

Personal abilities – Passionate about hotel industry and gastronomy

* Ability to communicate efficiently and handle tasks independently
* Ability to work in stressful situations
* Self-motivated, rigorous and a good team member and leader

# HOBBIES AND INTERESTS

History, literature, traveling, gastronomy

# REFERENCES

*Available upon request*