Resume (Curriculum Vitae)

Scolozzi Bartolomeo

Italy
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EDUCATION : DEGREE IN HOSPITALITY MANAGEMENT 1994 – 1998:
Institute A. Perotti (I.P.P.S.A.R), Bari (Italy), Hotel & Hospitality School.
Subjects: Guest Satisfaction, Bar & Restaurant, Banqueting, Marketing, Sales, Food&Beverage Management.

WORKING EXPERIENCES

From January 2019 -Freelance: F&B Consultant & Trading

January 2016 - September 2018*: Owner & (General Manager) of Tropicana Rooftop cocktail & wine Bar* in Saigon Vietnam.

January 2009 – June 2015: Owner of Bar tavola calda " L' Angoletto " in Rome Italy.

Responsibilities:

- Food&Beverage quality – Customer service – Finance&Administration – Events Management – Purchasing –Inventories- Promotions
- Menu planning – Staff development

Business Information:

- 70 seats
- 3 person staff

The Bar offered:

- Cafeteria, juices, soft drinks and pastries all day
- Small Menu for Lunch which included 2 pasta courses and 2 meat or fish entrées
- Sandwiches and salads
- Gelateria
- Happy hour cocktails aperitifs& wines with finger food.

May 2006 – September 2008: Assistant General Manager at Dopo Teatro Authentic Italian Restaurant in Manhattan NewYork.

Responsibilities:

- Reporting to the General Manager
- Maintaining high standards with both the food and service
- Monitor staff interactions and operation
- Devise training programmes
- Planning and organizing weekly store wide staff meetings
- Handling complaints and making effective service recoveries
- Creating and organizing restaurant promotions
- Monitoring cash flow, supplies and purchases
- Working closely with the Executive Chef creating menus
- Monitoring monthly P&L reports and identifying any critical areas that might exist

Restaurant information:
- 2 awards wine spectator
- 450 seats
- 35 person staff
- Average covers 900 people per day (Dining and Banquets combined) including Lunch & Dinner.

Reference Contact: Marco Del Peschio Genereal Manager.

October 2004 – 27/5/06: Bar Supervisor Il Palio Restaurant located in Siena Hotel in Chapel Hill, North Carolina. (the only 4 Diamonds Italian Restaurant in North Carolina).

Responsibilities:
- Reporting to the F&B Manager
- Supervising staff performance
- Ensuring standards were being followed
- Scheduling and controlling labour costs
- Creating training programs
- Presiding over weekly staff meetings
- Handle complaints and resolving guest issues
- Creating and following through on new promotions
- Ordering supplies and maintaining effective cost controls
- P&L responsibilities; I am proficient in analysing a P&IL report and addressing any critical areas
- Increase the revenue

Hotel information and Bar department information:
- 4 Diamonds Italian Hotel
- 60 seats at the bar
- 3 person staff during operations
- 80/ 100 covers per night including F&D
- website www.sienahotel.com

Reference Contact: Richard McGinnis F&B Manager.

05/07/2001 – 2004: Bar Captain at Principe Di Savoia Hotel in Milan, Dorchester Group. (*****L - Leading Hotel of the World).

Resposibilies:
- Reporting to the Bar Manager
- Supervise floor operations
- Working closely with the Assistant Manager, assisting with ordering and inventory control, creating special events, maintaining excellent standards of the operation

Department information:
- 70 seats in the Bar
- 90 seats in the coffee shop
- 10 person staff
- website www.principedisavoia.it

Reference Contact: Fabio Bacchi Bar Manager

2000 – 2001: Chef de Rang c/o Several Private Caterings in Milano.
1999 – 2000: Chef de Rang c/o Hotel Bella Vista in Pinzolo, Trento (After Military service).

SHORT TIME WORKING EXPERIENCES DURING THE SCHOOL PERIOD

1998 – 1999: Bar Captain in at P.O.D.V.S. Luxury Private Club in Bari.
1997 – 1998: Waiter & Bartender at Golf Hotel in Madonna di Campiglio/Campo Carlo Magno, Trento (**** Superior Hotel).
1997 (Winter and Spring): Waiter part time c/o Hotel Sheraton (***** Hotel) and Hotel Palace (**** Hotel) in Bari.
1996 – 1997: Waiter c/o banqueting restaurant service Villa Deade (**** Hotel) in Torre a Mare, Bari.
1996: Ass. Waiter c/o Hotel Airone Beach Club at Porto Ferraio (Isola D'Elba, **** Hotel).
1995 – 1996: Waiter at several restaurants in Bari.
1995: Food Runner c/o restaurant à la Grand Carte (IL Finanziere) in Torre Canne, Bari.

LANGUAGES, COMPUTER SKILLS and OTHERS

Languages: Italian (Mother tongue)
English (Very Good)
Computer skills: Micros (Very good)
Aloha (Very Good)
Date and place of birth: 16/07/1979, Bari, Italy
Nationality: Italian
Permanent address in Italy: Via Delle Croste n°5, cap 70010 Cellamare (BA) ITALY

I am in posses of Resident Card