

# PROFESSIONAL PROFILE



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## Professional Experience:

### **June 2014 – till date Baku Pasha Insat**

September 2013- May 2014  
Executive Chef Exclusive Brand Ristorante Divino  
Training-Start up , formative and consulence  
Donetsk –Kiev  
Exclusive Group  
Staff composed of 12- 18 units.  
Development and growth of vocational training of the brigade's members.  
Exchange staff reduced to a minimum, development of a working group with a close-knit team .

Dal 01/03/2011-30/08/2013

Restaurant La Taverna \*Michelin, Colloredo di M.Albano, Udine

Executive Chef

Creative Italian Cuisine Revisited

Development and assimilation of new techniques

Confirmation and growth documented by the guides, Michelin\* 2011, Gambero Rosso, L'Espresso.

Revenue growth by four percentage points compared to 2009, and two points compared to 2010.

Formation of a new brigade, based on ten units, which have partnered together during the course of growth.

Brand development and growth throughout the region of Friuli Venezia Giulia

Dal 01/01/2010 al 30/01/2011

Schloss Elmau - Luxury spa e Cultural Hiway, Oberbayern\*\*\*\*\*L

Kitchen Chef

Kitchen Brigade of 10 units

Creative Italian European Style

Dal 01/10/2007 al 01/06/2009

Restaurant Perbellini \*\* Michelin, Verona

Executive Chef Giancarlo Perbellini SousChef

Creative Italian and Regional Style of Kitchen

Dal 01/03/2006 al 30/09/2007

Restaurant San Domenico \*\* Michelin, Imola

Executive Chef Valentino Marcattilli

Junior Sous Chef

Traditional Italian Cuisine

Dal 01/12/2004 al 15/02/2006

Gordon Ramsay Restaurant \*\*\* Michelin, Londra

Road Hospital- Chelsea

Chef de partie

French Style of Cuisine

Dal 01/05/2002 al 15/05/2004

Hotel Bauer "Il Palazzo" \*\*\*\*\*L, Venezia

Executive Chef Giovanni Ciresa

Chef de partie

Fusion style of Cuisine

Dal 10/10/2001 al 20/04/2002  
Hotel De Russie \*\*\*\*\*L, Roma  
Executive Chef Nazzareno Menghini  
Chef de partie

Dal 20/04/2001 al 30/08/2001  
Hotel Westin Excelsior \*\*\*\*\*L, Venezia  
Chef de partie  
Traditional Style and Technical of Cuisine

Dal 05/09/2000 al 25/03/2001  
Restaurant Il Bersagliere, Novara  
Commis kitchen

Dal 01/05/1998 al 30/09/1998  
Hotel Capri Palace \*\*\*\*\*L, Capri  
Stagione estiva  
Commis kitchen

20/03/1997 - 30/10/1997  
Restaurant Torre del Saracino \*\* Michelin, Vico Equense (Na)  
Summer season and various internships\_Commis kitchen

### **Education:**

Diploma in "Technical activities hotels and entertainment" with 100/100 valuation.

### **Languages:**

Good knowledge of English

National Service undertaken in the years 1999/2000 at "Hotel military Pius IX", Rome.

I agree that my personal data in compliance with d.Lgs. 196/03.



