

# Curriculum Vitae



**Name and Surname** Giovanni De Ambrosis

**Date of birth** 01/03/1977

**Nationality** Italian

**Italian address** via Cadore 50, 21100 Varese, Italy

**Italian mobile** +39 347 7200773

**Maldives mobile** +960 766 8119

**Dubai mobile** +971 56 7251267

**E-mail** deambrosis.giovanni@gmail.com

## Profile

Award-winning, progressive culinary professional with over 26 years of experience in establishments that include a world-class resorts and hotels as well as several upscale restaurants, who has a passion for great food and mouthwatering dishes. At a very young age, Giovanni De Ambrosis has started to pursue this challenging and career oriented position in this culinary industry. He gets a real buzz out of working in a busy kitchen and great pleasure to seeing delighted faces enjoying his excellent Italian cuisine. He exemplifies professionalism and has the ability to drive client's satisfaction and retention through the creation of quality food, while fostering a friendly and pleasant dining experience. With his extensive knowledge, he has strong sense of business administrative oversight, recruiting, training and interpersonal skills.

A calm, pleasant and hardworking individual has a proven his international operations experience and a demonstrated history of providing support and leadership to kitchen staff. His natural ability to create enthusiastic, productive working environments, maintain a reputation on quality and service and dedication has brought him to where he is today, The Ambassador of Italian Taste.

## Key achievements

- Successfully coordinated all projects for startup, ensured preparations were flawless and clients received highest level of exemplary service
- Implementing new recipes, baking skills, food costing, cooking methods, seasonal dishes
- Mentoring training and supporting junior chefs
- Enforcing international standard on strict health and hygiene
- Culinary creations
- Synchronizing menu and ingredients
- Developed cooking classes

## Work Experience

2019	"You&Me" by Cocoon, all day dining romantic resort in Maldives with largest underwater H2O restaurant	<i>Culinary Director</i>
2017	"Cocoon" the first italian design hotel in Maldives	<i>Corporate Chef</i>
2016	"Under 500" Calories and Healty Restaurant in Jumeirah Lake Towers (JLT) and Business Bay Dubai	<i>Developement chef consulting</i>
2016	Award from Federazione Italiana cuochi	<i>Ambasciatore del gusto</i>
2015	"Purobeachclub" Jabal Ali Golf Resort in Dubai	<i>Developement chef consulting</i>
2014	"Tribeca Kitchen & Bar" organic Healty in Dubai	<i>Consulting for start up</i>
2014	Ristorante "Da Ivo" in Shanghai	<i>Corporate Executive Chef</i>
2013	Ristorante "Al Faro" Lugano (Swiss)	<i>Corporate Brand chef di cucina</i>
2013	Hotel Resort "Gold" Zanzibar (Zanzibar)	<i>Executive Master chef consulting</i>
2013	Osteria Numero Uno, Moscow City (Russia)	<i>Brand Executive chef consulting</i>
2012	Hotel Philosophy, in Cala Caterina Villasimius (CA)	<i>Executive chef</i>
2011	Pelican Hotel Miami south beach Florida USA	<i>Executive chef consulting</i>
2010	Ristorante "Da Ivo" Venezia Andrea Zanin group (VE)	<i>Executive chef</i>
2008	Millenium Airport Hotel: Dubai UAE	<i>Executive Italian chef</i>
2007	Ristorante Da Vittorio, Varese	<i>Managing Directors</i>
2003	Jessi's Restaurant Cafè, Cadorago(CO)	<i>Executive Chef</i>
2004	Hotel Monza**** Monza(MI)	<i>Restaurant Consultant</i>
2003	Restaurant Bolliwood, Gallarate(VA)	<i>Chef de cuisine</i>
2002	H.I.T. Approdo Di Ulisse, Favignana(TR)	<i>Executive Chef</i>
2002	Locanda Nord-Est, Cavaria(VA)	<i>Chef de cuisine</i>
2002	Albergo Cristallo****, Bormio(SO)	<i>Chef de cuisine</i>
2002	HIT Club Vacanze "Porto Pino" (CA)	<i>Chef de cuisine</i>
2001	Restaurant "Pashmina", Saronno(VA)	<i>Executive Sous Chef</i>
2000	Palacina*****, Naerobi(Kenia)	<i>Restaurant Consultant</i>
2000	Breezes Beach Club*****, Zanzibar(Tanzania)	<i>Executive Sous Chef</i>
1999	Golf Club Monticello*****, Cassina(CO)	<i>Chef de partie</i>
1998	Centro congressi Ville Ponti, Varese	<i>Banquet Manager</i>
1998	Albergo Le Colonne*****, Sacro Monte(VA)	<i>Chef de cuisine</i>
1997	Artiglieria Contraerea (PD)	<i>Cuisine Manager</i>
1997	Villa Malpensa, Vizzola Ticino(VA)	<i>Chef de partie</i>
1996	Ristorante Regina, Malnate(VA)	<i>Chef de partie</i>
1995	Hotel Oberosler***, Madonna Di Campiglio(TN)	<i>Commis de cuisine</i>
1994	Grand Hotel Des Iles Borromeès*****, Stresa(VB)	<i>Commis de cuisine</i>
1993	Aida Castel*****, Crans Montana(CH)	<i>Stage</i>
1992	Villa Castiglioni*****, Induno Olona(VA)	<i>Stage</i>

## Education

1996 Hotel activities technician, Hotel Insitute E. Maggia, Stresa (VB)

## Language skills

ITALIAN mother tongue

ENGLISH speaking very good, reading and writing good

SWAHILI, SPANISH, FRANCAIS basic