

Luca Voncini



Viale d'Annunzio 3 Roveredo in Piano 33080 Italy

M : + 39 366152 1195

Email. : vonciniluca@yahoo.it

Skype I.D : [portus.naonis](#)

Executive Profile

More than 25 years of professional cooking and kitchen management experience. Backed by education of hotel school (Diploma in Culinary Management). Exemplify leadership qualities and professionalism specializing in: Italian, Mediterranean, International, French cuisine. Pre-opening and opening new facilities : hotels and restaurants.

Excels in supervising large culinary team 220 more. Overseeing more than **18 million** USD food & beverage revenues. An exceptional records of service and international experience in 5* International Hotels.

Skill Highlight

- Quality assurance control
- Maintains the standards of the quality to ensure that cost of the food remain economical
- Strong leadership and technical abilities
- Positive attitude with hands on approach
- Communication and cross-cultural team management skill
- Oriented leader with an entrepreneurial attitude
- Skilled in talent recruiting
- Financial management
- Accomplished with demonstrated ability to delivery mission-critical results
- Time and resources optimization
- Market research and analysis
- Multi million dollar turnover
- Labor cost control
- Performance evaluations
- New business development
- New product development
- Self motivated
- Team builder
- Employer relation

Skills and Accomplishments

- ◆ Launched well-received program of professional development courses for all the staff
- ◆ Mentored and coached employers resulting in a 20% increase in productivity
- ◆ Created and launched new concepts specialty restaurants
- ◆ Directed large food & beverage operations
- ◆ Pre - opening and opening new facilities: hotels and restaurants
- ◆ Managed and supervising large culinary team 220 more
- ◆ Overseeing more than 18 million USD food & beverage revenue
- ◆ Managed to maintain the food cost below target 30%
- ◆ Headed team of 10 specialty Chefs
- ◆ Introduced new culinary trend

RIXOS PRESIDENT ASTANA Astana, **Kazakistan** 2012

CHEF A LA CARTE RESTAURANTS

184 rooms, 2 Royal Suites, 12 Presidential Suites, 4 Junior Suites, 2 Premium Suites.

I've reviewed the menu' and S.O.P. of the room service and the **4 F.B. outlets** : Irish Pub - Lobby Lounge – Soul Bar – L'olivo Italian restaurant, the best and the most recognized in town. **1 all day dining** restaurant. Banquet, conference facilities and outside catering.

MILLENIUM AIRPORT HOTEL DUBAI Dubai, U.A.E 2011

Middle East's Leading Airport Hotel at the World Travel Awards 2013.

ITALIAN CHEF

5-star hotel, 350 rooms, Suites, Presidential suites.

5 specialty restaurants, 1 all day dining restaurant. Banquet conference and outside catering facilities.

LONGEMONT HOTEL Shanghai, China 2010 – 2011

ITALIAN CHEF

5* Hotel, 511-rooms.

6 specialty restaurants, 1 bar, 1 executive lounge. Banquet, conference facilities and outside catering.

New Menu' recipes, use records, product specifications, establishing suppliers storeroom pars, plate presentations and service standards. training of culinary and service staff.

CONSULTANT 2009-2010

ALAYAN GROUP OF COMPANIES - RESTAURANT DIVISION- Doha, Qatar 2008-2009

EXECUTIVE CHEF

4 Specialty Restaurant : Layali Libanese cuisine - Neo Asian Fusion and Sushi - Cofee Bistrot & Caffe'.

5 Sensi Italian Restaurant : **Pre-opening activities starts**: recruiting all chefs, sous chefs and intensive local kitchen staff training, planning all different menus set the standards, catering and conventions, searching ingredients mostly imported from Italy and around world, cost all the recipes, food presentation for, manage and keep the food cost below target.

PRIVATE CHEF 2007-2008

CROWN AND CHAMPA GROUP, MEERU RESORT Malè, Republic of Maldives 2006

EXECUTIVE CHEF

5* Resort, 18 Standard rooms, 77 Land Villa, 27 Water Villa, 83 Jacuzzi Villa, 77 Jacuzzi Villa.

2 all day dining restaurants: Farivahlu **350 seats** - Malan **250 seats**. **3 specialty restaurants**: On the Water, Far East – Hagern seafood – Pizzeria. **3 bar** : Dhoni – Uthiru – Kakuni – Theater.

DOMINA CORAL BAY RESORT & CASINO Sharm el Sheikh, Egypt 2005-2006

EXECUTIVE SOUS CHEF

5*Resorts – **6 Hotels**: Oasis – Acqua Marine – El Sultan – Prestige – Domina - King's Lakes - Harem.

3 all day dining restaurant. 6 specialty restaurants : La Piazzetta Italian – Petrus steak house and wine bar – Plaisir French fine dining – El Sombrero Mexican – Ernesto's trattoria – Venezia Mediterranean seafood specialties. Banquet, conference facilities and outside catering.

ALMOND BEACH RESORT Saint Peter, Barbados 2004-2005

SOUS CHEF

5*Resorts, 395 Rooms.

3 specialty restaurants: La Smarrita fine Italian dining – Pizzeria Italian snacks and pizza - Fisherman Cove island seafood specialties. **1 all day dining restaurant.**

CIRCOLO ITALIANO DI TUNISI - ITALIAN EMBASSY Tunis, **Tunisia**

2002-2004

EXECUTIVE CHEF AND F. B . DIRECTOR

1 Italian restaurant, 1 lounge. Banquet. Banquet, conference facilities and outside catering.

OASIS BEACH HOTEL Jumeira Beach, **Dubai** U.A.E.

2001-2002

EXECUTIVE SOUS CHEF

5* Hotel, 252 Rooms.

4 Specialty Restaurant : Oregano Mediterreanean - Singapura Far Eastern seafood cuisine - Coco Cabana B.B.Q. with Caribbean touch - Bazar alive buffet and a la carte cuisine.

3 bar : Laguna , Piano Bar, On the Pool.

Banquet, conference facilities and outside catering.

DOHA MARRIOTT GOLF HOTEL Doha, State of **Qatar**

2000-2001

SOUS CHEF

Pre opening and opening

5* Hotel, 298 rooms, 44 deluxe suites.

New Menu' engineering, use record, product specifications, establishing suppliers storeroom pars, plate presentation and service standard. Training of culinary and service staff.

1 all day dining restaurant buffet a la carte. **5 specialty restaurants** : All'Aperto Italian trattoria - Asia Alive Japanese, Chinese, Thai and Indonesian specialties - Salsa Tex Mex - Taj Rasoi Indian cuisine - J W Marriott steak house. Banquet, conference facilities and outside catering.

2 lounge : Lobby lounge - The Pearl.

HOTEL GOLDEN TULIP CARTHAGES TUNIS Les Hauts de Gammarth, **Tunis** Tunisia

2000

SOUS CHEF

Pre opening and opening

5* Hotel, 243 rooms, 21 suites.

1 all day dining restaurant. 3 specialty restaurants: La Stalla Italian fine dining - Calcutta Indian specialties - The Pub British snacks and food.

4 bar : Bacchus lobby lounge and terrace - Al Khayma moorish café - Neptune on the pool - Poseidon on the pool - Café Horizon.

Banquet, conference facilities and outside catering.

Pre-opening activities starts: recruiting all chefs, sous chefs and intensive local kitchen staff training, planning all different menus set the standards, catering and conventions, searching ingredients mostly imported from Italy and around world, cost all the recipes, food presentation for, manage and keep the food cost below target.

EDUCATION

HIGH SCHOOL ACADEMY COURSE Pordenone, Italy

STATE UNIVERSITY OF TRIESTE FACULTY OF LAW Trieste, Italy

ACADEMIE CULINAIRE DE CUISINE ET PATISSERIE LE CORDON BLEU Paris, France

CIPRIANI CULINARY TEAM VENICE Venice, Italy

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONAL Orlando, FL. U.S.A

Certified Food and Safety Manager # IA 000 304 365 #

LANGUAGES

ITALIAN - ENGLISH - FRENCH - SPANISH

STAGES

Restaurant « La Banque de France » **Paris**, France - Restaurant et Patisserie « Angelina » **Paris**, France

Boucherie « Le Coque Saint Honorè » **Paris**, France - Restaurant « Le Camaleon » **Paris**, France

Hotel Le Source Des Alpes, Loeche Les Bains Valais, **Switzerland (Michelin Guide)**

