05/ 2010 – 10/2016

**Cellar Master – Holland America Line**

Directs the daily operation of vessel’s Wine Sales Operation including the effective administration, supervision and execution of programs consistent with the company standards and goals of providing excellent service while generating maximum revenue.

1. Responsible for wine program on new ship build ms Konningsdam as well as set up and implementation to the first wine blending venue at sea with Chateau Ste. Michelle Winery.

03/ 2008 – 2010

**Napo Farm to Table Italian Cuisine**Ottawa Ontario

**Owner/Operator**

      Sole owner of 50 seat Fine Dining Restaurant with a focus on local seasonal and organic food.

      Involved in every aspect from Business Plan to reality.

      Controlled costs by reviewing portion control and quantities of preparation; minimizing waste; ensuring high quality of preparation.

      Created, developed and implemented all formalized operational systems and procedures including employee handbook, flow charts, forms, check-lists, server/bartender/kitchen job descriptions and incentive programs.

      Recipe/ menu development based on the slow food movement manifesto & seasonal considerations.

      Sourced local and organic vendors and negotiated inventory costs

      Enthusiastic & Positive Reviews by both official language Ottawa newspaper food critics (Ottawa Citizen June 2008 & Le Droit August 2009)

      Publicized the restaurant by designing and placing advertisements; inviting food editors to review the restaurant; contacting local and regional magazines with feature ideas.

03/ 2002 – 01/ 2008

**Domus Café**Ottawa Ontario

**Sommelier**

      Maintained ambiance by controlling lighting, background music, linen service, glassware, dinnerware, and utensil quality and placement.

      Assisted with wine cellar inventory including weekly purchases, wine list updates and wine tastings with vineyard sales representatives.

      Provided exceptional Professional service to our valued guests.

      Restaurant Awards:

ORHMA's prestigious 2004 Restaurateur of the Year Award,

      Cuvee` Award of Excellence 2008 All Ontario "Wine Promoter of the Year"

      Wine Council of Ontario presents  Domus Café with VQA Restaurant Award of Excellence for 2004 2006  & 2009

      John Taylor Ottawa Chef of the Year 07-08

Food & Beverage Experience

04/ 2001 – 11/ 2001

**Castello di Selvole**Radda-in-Chianti Tuscany

Vineyard Hand

      Prepare soil, cultivate and fertilize crops

      Constructed wire trellises to support vines and fruit

      Natural control of weeds diseases and pests

      Assist with grape picking and vines pruning

      Helped with bottling corking and general cleaning

07/ 1999 – 01/ 2001

**Holiday Inn Select *(Graffiti’s Italian Eatery)***Ottawa Ontario

Restaurant Manager

      Part of “opening” management team from planning and construction to opening day.

      Completed extensive service oriented Holiday Inn Training including various off property and team building seminars.

      Managed all daily operations of this upscale Italian theme restaurant.

      Responsible for the achievement of budgeted profitability through the effective management of food and beverage cost control procedures.

      Ensured that budgeted cost of sales were obtained by enforcing daily inventories, spillage, breakage and waste reports, conducted weekly inventories of all beverage and associated products in all departments

      Managed development and performance quality for a staff of over 50 employees.

       Coordinated scheduling within all departments.

08/ 1995 – 06/ 1999

**La Piazza Bistro Italiano & the Brig British Pub**Ottawa Ontario

General Manager

      Began as floor manager and eventually promoted to general manger over seeing both restaurants.

      Unique multi outlet (80 seat British Pub and 120 seat Upscale Italian Bistro

      Responsible for the recruitment, selection, orientation, training and evaluation of all service employees.

      Ensured the adherence of company service standards, policies and procedures through leadership and guidance.

      Responsible for purchasing and cost control.

      Conducted weekly inventories and labor calculations (P&L).

06/ 1990 – 03/ 1995

**Giovanni’s Fine Italian Cuisine**Ottawa Ontario

Server

      Acquired extensive wine knowledge through a vast 250 bottle wine list

      Provided exceptional food and beverage service including table side cooking and service

      Fostered and promoted friendliness, cleanliness and team work which ensured the enjoyment of our guests and the development of repeat business.

08/ 1987 – 01/ 1990

**Stephono’s Fine Italian Cuisine**Ottawa Ontario

Bus person

Computer Skills

      Extensive experience with single, multi-unit and hotel Point of Sale systems

      Proficient with all Microsoft Office software Word, Excel, Publisher, Access and Outlook.

      Various other business and restaurant management software

Affiliations

      Slow food Member since 2003

      Ottawa Sommelier Guild Member

      Ontario Restaurant Association Member

      Savoir Ontario Member

Up to date vaccination

Valid Seaman’s Book

Languages

      English

      French

      Italian