

Franco Ferraro

EXECUTIVE CHEF

DESCRIPTION

Given the success of the two previous establishments and the need to expand as the previous location had become too small due to continuous demand, my partner and I participated in the municipal tender for the management of the venue within the Melta Park in North Trento. Our proposal was significantly better than the competitors', so in July 2016 we moved to this new location. From the very first days, the attendance, curiosity, and enthusiasm of the customers were high, heralding another personal success

SKILLS

Menu creation and development
Attention to detail and dish quality
Culinary techniques knowledge
Employee training
Food cost control
Kitchen brigade management

LANGUAGES

Italian | Native
German | Basic level

EXPERIENCE

RESTAURANT MANAGER AND OWNER

July 2016 - Present Ristorante l'Anfora

Given the success of the two previous establishments and the need to expand as the previous location had become too small due to continuous demand, my partner and I participated in the municipal tender for the management of the venue within the Melta Park in North Trento. Our proposal was significantly better than the competitors', so in July 2016 we moved to this new location. From the very first days, the attendance, curiosity, and enthusiasm of the customers were high, heralding another personal success.

MANAGEMENT AND OWNERSHIP Jan 2006 - Jul 2016

Happy Hour, Trento

After gaining extensive experience, I decided to venture out on my own by opening a restaurant in the city of Trento (Happy Hour), specializing in Mediterranean cuisine with a focus on seafood dishes. The success achieved by this establishment was so significant that in 2013, I opened a second venue in the same city (Doppiozero). Despite the dedication required to manage both locations, I occasionally continued to provide consultancy services to other businesses.

CONSULTANT Jan 2006 - Dec 2006

Trento and Bolzano

Given my reputation and previous successes, I was called upon to reorganize and optimize the kitchen of Ristorante Marechiaro in Bolzano, especially in preparation for the event the restaurant

was hosting with Gianni Morandi, De Vito, and the then director of Rai1, Del Noce.

EDUCATION

HOSPITALITY SCHOOL

DIPLOMA 1978 - 1983

Camigliatello Silano

Awarded the "CCSF
Recognition."

MANAGER Jan 2005 - Dec 2005

Ca' Rossa. Riva del Garda (TN)

After concluding my experience at Hotel Garniga (mostly due to the hotel's renovation), I was called upon to manage and revitalize Ristorante La Ca' Rossa in Linfano, Riva del Garda (TN), on behalf of Alù Costruzioni. The same company sold the establishment with a significant appreciation and profit after just one year under my management.

CONTACTS

ferraro.franco@gmail.com

Via Marighetto, 62 - Trento

+39 3406562790

2 Feb, 1963

Italiana

MANAGER 2003-2004

Hotel Terme di Garniga - . Garniga Terme (VR)

Thanks to the reputation I had gained and my expertise in processing mountain wild herbs from my previous establishment, I drew the attention of local politicians and authorities. This led to an offer to manage the hospitality and dining services at Hotel Terme di Garniga. Here, I curated specialized menus for guests seeking health and detoxification treatments at the spa. The success was such that within just a year, I attracted the attention of several national newspapers (such as "Vivere sani e belli" and "Salute e benessere") and national television. In this regard, I featured in a special segment aired on "Eat Parade" on Rai2, demonstrating how to prepare healthy and natural cuisine using mountain herbs.

After successfully achieving the set objectives on this occasion as well, I committed to providing consultancy services at Hotel-Ristorante All'Incontro in Santa Lucia (VR), overseeing both personnel management and the facility itself.

MANAGER 2001 - 2003

Ristorante allo Sciatore, Vason (TN)

During this period, I managed Ristorante Allo Sciatore in Vason on Mount Bondone (TN). In this establishment, I offered traditional local cuisine, incorporating herbs from the surrounding mountains. I experienced considerable success and interest, which was noted and appreciated even by local newspapers.

EXECUTIVE CHEF 1997 - 2001

Villa Nicolli, Riva del Garda (TN)

During these years, I served as the executive chef at Hotel Villa Nicolli **** in Riva del Garda. In this establishment, operational from March to October, I managed all aspects of the kitchen (safety, staff hiring, HACCP, suppliers, inventory...) while consistently achieving all set objectives.

During the winter months, I collaborated with the Riva del Garda chefs' association for various provincial and non-provincial events. I also attended the Varone hotel school, participating in in-depth courses related to the hospitality and restaurant industry (funded by the tourism bilateral entity). For instance, topics included communication, teamwork, modern cuisine, territorial management, and how to enhance its value (in this regard, we undertook some excursions to Austria to better understand their methods of effectively promoting the region).

RESTAURANT MANAGER 1995 - 1997

Hotel Astoria, Garda (VR)

Chincherini Company entrusted me with the management and revitalization of Hotel-Ristorante Astoria (now known as "Il Giardino delle Rane") in Garda (VR). During this period, I had the opportunity to fully utilize my skills acquired over the years in both restaurant and hotel management and organization, successfully achieving and surpassing the goals set by the contracting company.

COOK 1992 - 1995

Various companies, Lake Garda and Hannover

Building on my accumulated experience, I collaborated with the Chincherini family hotel chain in various establishments around Lake Garda and the Dolomites (such as Hotel Internazionale ****, Hotel Portici ****, Hotel Palme ****, Residenza La Limonaia ***, Hotel Mimosa ***, Hotel Dolomiti ***, Hotel Polsa ***, Hotel Mulino ***). At Hotel Portici in Riva del Garda, I was responsible

for the opening and overall management of the kitchen staff for two seasons.

Meanwhile, I contributed to the opening, menu preparation, and management of Ristorante Leonardo da Vinci (especially during the off-season) managed by my brother in Hannover (DE), which is currently still operated by our family.

ASSISTANT COOK AND PIZZA MAKER 1987 - 1992

Various establishments, Italy

During these years, I worked in various venues to gain more experience. I worked in Sibari (CS), Camigliatello Silano (CS), Lamezia Terme (CS), Cinecittà (Rome), Acri (CS), and Limone sul Garda (BS), where I consistently performed duties as an assistant cook and pizza maker. I also participated in several regional cooking and pizza competitions, earning second place as a pizza maker and third place as a cook.

ASSISTANT COOK 1985 - 1987

Restaurant Milano, Hannover (DE)

During this period, I began working seasonal stints in Germany in Hannover at Restaurant Milano (then considered one of the best in the city), always as a kitchen assistant. This experience allowed me to learn various tasks and work methods alongside foreign colleagues and with types of cuisine other than Mediterranean one.

ASSISTANT COOK 1980 - 1985

Pieve di Cadore and Cosenza

During the early years of my career, while attending hospitality school, I worked in Pieve di Cadore as a kitchen assistant. In this role, I learned to assist the chef with main preparations. During my compulsory schooling years, as the son of restaurateurs, I also worked sporadically at my uncle's establishment in Acri (Hotel/Restaurant Panoramik).