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| VITTORIO PRATTICO  4913 des Cageux, Pierrefonds  Quebec H9J 3R8  514.947.8648  [vito@prattico.com](mailto:vito@prattico.com) | | |
| OBJECTIVE | A position to develop and utilize my experience in all facets of operations. | |
| EXPERIENCE | More than thirty five years in restaurant industry  Teaching and training all members of my team in all my years in the industry,patience and knowledge has created many young cooks in the entry level,who have moved on to become skilled chefs | |
| EMPLOYMENT | Restaurant Il Pranzetto, Montreal  **Chef/Operator**  Casual Italian dining  **Main Responsibilities:**   * Opening and closing restaurant * Menu planning / day to day operations * Supervising and scheduling staff * Purchasing * Accounts Payable and Receivables   Restaurant Da Felice, *Laval* | 2007-present  2004-2007 |
| Chef/Owner |  |
| Fine Italian dining with French fushion, specializing in Game Meat cooking  **Main Responsibilities:**   * Menu planning / day to day operations * Supervising and scheduling staff of 10 * Payroll * Purchasing * Accounts Payable and Receivables * Bank Deposits etc… | |
| Bistro Les Delices,*Downtown Montreal* | 1999-2004 |
| **Chef/Owner**  **Main Responsibilites:**   * Same as above * Serving over 600 meals per day   Restaurant Santa Lucia, *Downtown Montreal 1990-1999*  **Chef/Operator for oversea investor**  Italian Trattoria with wood burning oven  **Main Responsibilities:**   * Transforming a 100 seat (bankrupt) restaurant into a thriving Italian Trattoria * Designing Menu * Effectively hiring and supervising a staff of 20 * Oversaw all food operations and controlled food cost * Payroll   Restaurant L’Amalfitana, *Downtown Montreal 1987-1990*  **Chef**  Fine Italian Cuisine  **Main Responsibilities:**   * Menu planning * Food purchasing * Food cost Control * Payroll   Restaurant Beaujolais, *Downtown, Montreal 1985-1987*  **Executive Chef**  Fine French Cuisine (350 seats)  **Main Responsibilities:**   * Menu planning * Food purchasing * Food cost control * Hiring, training and supervision of 15 Kitchen Staff   Restaurant Randino, *Montreal* …………………………1984-1985  **Sous-Chef**  Fine Italian Cuisine  **Main Responsibilities:**   * Evening Menu planning * Supervised kitchen staff * Assisted Chef   **EDUCATION**  **1982 William Hingston Highschool**  **Professional Cooking Diploma**  **1982-1983 Ecole D’Hotellerie du Quebec**  **Perfection Courses**  **1987 Japanese Sushi Courses**  **1995 École de mode du Design-Lucia Tavarozzi**  **Diploma Pattern Making (Men/Women)**  **LANGUAGES**  **Fluently trilingual in French, English and Italian**  \***References available upon request**\* | |