

## **Daniele Montano**

**Date and Place of Born:** 18/02/74 Albenga (SV) Italy

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**Age:** 48

**Nationality:** Italian

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**General Infos:** H: 1,81 cm - W: 83 kg.

**Marital Status:** Single

### **Educations and Professional Certificate:**

1988-1993 Hotellerie, Bar and Catering College F. Neghelli Alassio – Italy  
High College Diploma Hotellerie and Catering

1999-2001 Italian Sommelier Association A.I.S.  
Master Sommelier Degree Certificate

### **Competitions and Awards:**

2002 Torino : A.I.S Premio Berlucci, Best Sommelier of Piemont Trophy's Winner

2009 Milano : Guida Identità Golose di Paolo Marchi,  
Italian Best Sommelier Trophy's Winner

**Languages spoken and written:** Italian, English, Turkish, French, Spanish

**F&B Consulter at DM Danisnamligi Ticaret Ithalat Ihracat Limited Sirket**  
Bodrum 2019 -

**Restaurant Manager at Maia South Point Hotel&Restaurant (Big Banana Group)**  
English Harbour - Antigua (WI) 2018 – 2019  
Responsible of 2 outlets, recruitment and training, f&b operation's director.  
Restaurant and Hotel Capacity: 60 pax a la carte 18 apartments  
Total F&B Employers : 26 pax

**F&B Manager at Il Riccio Bodrum Beach House (Dogus Turizm Grupu)**  
Bodrum 2015 – 2018  
Pre-opening team member, opening operation's director, responsible of 5 outlets,  
cost controller, recruitment and training, event and banqueting management, f&b  
operation's director. Restaurant and Hotel Capacity: 150 pax a la carte 10 deluxe  
apartment.  
Total F&B Employers : 72 pax

**Restaurant Manager at Ristorante Italia di Massimo Bottura – by Eataly**  
Istanbul 2014 –2015  
Preopening team member, responsible of 2 outlets, recruitment and training, event  
and banqueting management, f&b management and operation's director,  
purchasing controller. Restaurant Capacity: 70 pax a la carte  
Total F&B Employers : 26 pax

**Trainer at Osteria La Francescana di Massimo Bottura**  
\*\*\* Stars Michelin, Best Restaurant of the World 2016 – 2018  
Modena – Italy 2014  
A 3 month stage in the best italian awarded restaurant in the world.  
Service operations and project management for the opening of the new restaurant  
of Massimo Bottura in Istanbul.  
Restaurant Capacity: 30 pax a la carte  
Total F&B Employers : 32 pax

### **Wine Manager at Eataly İstanbul**

İstanbul 2013 – 2014

Preopening team member, Beverage Manager of 8 outlets, recruitment and training, beverage operation director, beverage cost controller.

Restaurants Capacity: 290 pax

Total F&B Employers : 125 pax

### **Restaurant Manager at Ristorante All'Oro**

\* Star Michelin by Hotel the First \*\*\*\*\*

Rome 2012 – 2013

Preopening team member, responsible of 4 outlet, recruitment and training, event and banqueting management, sommelier, operation director.

Restaurant and Hotel Capacity: 80 pax a la carte, 25 rooms

Total Number of F&B Employers : 24 pax

### **Restaurant Manager at Ristorante Il Pagliaccio**

\*\* Star Michelin, Relais&Chateaux

Rome 2005 – 2012

Responsible of the entire restaurant operations, recruitment and training, event and banqueting management, head sommelier, purchasing controller.

Restaurant Capacity: 35 pax a la carte

Total Number of F&B Employers : 21 pax

### **Assistant Restaurant Manager at Hostaria dell' Orso di Gualtiero Marchesi**

\* Star Michelin

Rome 2002 – 2005

Preopening team member, co-responsible of the entire restaurant operation, recruitment and training, event and banqueting management, sommelier.

Restaurant Capacity: 135 pax a la carte

Total Number of F&B Employers : 28 pax

### **Head Sommelier at L'Albereta di Gualtiero Marchesi**

\*\*Star Michelin, Relais&Chateaux

Erbusco 2002

Responsible of the entire restaurant and hotel beverage operation, purchasing.

Restaurant and Hotel Capacity: 65 pax a la carte, 20 rooms

Total Number of F&B Employers : 36 pax

**Head Sommelier at Ristorante del Cambio dal 1757**

Turin 1998 – 2002

Responsible of the entire restaurant's and bar beverage operations, purchasing.

Restaurant and Hotel Capacity: 95 pax a la carte

Total Number of F&B Employers : 24 pax

**Chef de Rang at Grand Hotel Cavour \*\*\*\*\***

Milan 1998

Breakfast and lunch service operations.

Restaurant and Hotel Capacity: 85 pax a la carte, 65 Rooms

Total Number of F&B Employers : 27 pax

**Chef de Rang / Wine Waiter at the Dorchester Hotel \*\*\*\*\***

**The Grill Room Restaurant**

London 1996 – 1998

Lunch and dinner service operations, wine water. Restaurant and Hotel Capacity: 85 pax a la carte, 110 Rooms

Total Number of F&B Employers : 360 pax

**Commis de Rang at The Savoy Hotel \*\*\*\*\***

**River Restaurant**

London 1995

Lunch and dinner service operations.

Restaurant and Hotel Capacity: 225 pax a la carte, 130 Rooms

Total Number of F&B Employers : 370 pax

**Chef de Rang at The London Hilton Metropole Hotel \*\*\*\*\***

**Aspects Restaurant**

London 1992 – 1994

Lunch and dinner service operations

Restaurant and Hotel Capacity: 80 pax a la carte, 280 Rooms

Total Number of F&B Employers : 160 pax

## **Duties**

- Restaurant management and service operations, maintain exceptional levels of customer service, s.o.p. and restaurant standard procedure
  - Training and develop the restaurant team
- Wines and spirits training and tutorials, bar mixologist and modern cocktail tutorials
  - Manage guest queries in a timely and efficient manner
- Work within budgeted guidelines in relation to f&b sales, purchasing and payrolls
  - Drive sales to maximize budgeted revenue
  - Develop menus with other members of the f&b team
  - Accountable for monthly stock takes
  - Incentivise team members to maximize sales and revenue
- Set departmental targets and objectives, work schedules, budgets, policies and -  
procedures
- Evaluate guest satisfaction levels with a focus on continuous improvement
- Ensure communication meetings are conducted and post-meeting minutes  
generated
  - Be environmentally aware and be a leader for staff
- Assist other departments wherever necessary and maintain good working  
relationships
- Comply with security, fire regulations and all health and safety legislation
- Banqueting and event planner, guest relation and public speaking skills
- Pnl, budget forecast and menu engineering, food cost and cost controller

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