

# LUCA CASTIGLIONI

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## PROFESSIONAL PROFILE

A dynamic, educated, polished and decorated Hospitality professional with over a decade of experience in high-end hotels, restaurants and wine bars.

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## SUMMARY OF QUALIFICATIONS

Extensive hands on experiences in the Food & Beverage field: bar inventory, handling cash, debit, and credit transactions

Branding and PR actions during the Annual Portfolio Tasting

Well educated and excellent ability in tasting aspects of Wine, Beers and Spirit of the world.

Great spirit of adaptation, excellent organizational skills and work well under pressure. Punctual, team player, dedicated and supportive of co-workers.

Italian mother tongue, fluent in written and spoken English, knowledge of French.

## PROFESSIONAL EXPERIENCE

**Terroni Restaurant, 1095 Yonge st. Toronto, Canada [www.terrioni.com](http://www.terrioni.com)**

- **Bar Manager (February 2019 - June 2021)**  
Worked varied shift schedule including lunch and dinner shifts, opening and closing the restaurant several times a week.  
Provided restaurant guests with friendly and professional service, excellent food quality and consistency of execution in an attractive, well-maintained environment.  
Assisted with ordering and inventory, maintaining and stocking all bar items.  
Orchestrated all social functions to including private parties, business meetings and formal engagements.  
Addressed complaints and resolve problems with both staff and customers  
Established new marketing techniques increasing overall revenue.
- **Supervisor (Sept 2012 - Aug 2016)**

**Four Seasons Hotels, [www.fourseasons.com](http://www.fourseasons.com)**

- **Club Dauphin, Grand-Hôtel du Cap-Ferrat - Saint Jean Cap Ferrat, France (April 2018 - December 2018)**
- **Cafè Milano, Abu Dhabi, UAE (Sept 2016 - Jul 2017)**
- **D|Bar, Toronto, Canada (May 2014 - Sept 2016)**
- **Bartender**  
Interact with guest to understand their preferences and help them choose what they prefer from the wine, cocktail and food menu.  
Order and keep track of the inventory of the bar and wine cellar.  
Create with colleagues, the cocktail list attends to cocktail, wine and beer tasting.  
Mix drink to order or select accurately wine by the glass or by the bottle.  
Plan, organize and control the operation of the bar and lounge area.  
Organize and keep clean and tidy the bar, wine cellar and the bottle shelves.  
Problem solving, handling cash and duty of opening and closing the bar cash.

**Caesar Augustus Relais Chateaux, [www.caesar-augustus.com](http://www.caesar-augustus.com)**

- **Capri, Italy (Aug 2017 - Nov 2017)**
- **Second Bartender**

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## EDUCATION

Beer Specialist Certificate

Toronto, Canada (Jan 2021 - May 2021)

F&B Operations Management Certificate	Toronto, Canada (Jan 2020 - Dec 2020)
Wset level 3 certificate, Award in Wines	Monaco, Principality of Monaco (Oct 2018)
AIS (Associazione Italiana Sommelier) First Level	Rieti, Italy (Nov 2017 - March 2018)
Wset level 2 certificate, Award in Wines and Spirits	Toronto, Canada (Jun 2016)
Hospitality Services Program, George Brown College	Toronto, Canada (Sept 2014 - Jun 2015)
Bartender 101 Certification, Bartending School	Toronto, Canada (Feb 2013)
Bartender Destination & Advance Mixing, Associazione Italiana Barmen e Sostenitori	Italy (Nov 2010)

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#### **AWARDS AND CERTIFICATES:**

Standard First Aid/CPR/ Smart Serve/Food Safety Handlers

*Excellent References Available Upon Request*