Augusto Ferrarese

802 Michigan Ave | Oceanside, California 92054
760.666.0647/ferrareseaugusto@gmail.com

I have dedicated the last 17 years of my life to hospitality. I truly believe that being hospitable is a lifestyle and a state of mind. Growing up in a farm and being surrounded by great food helped me to connect some of the pieces that are part of this never-ending puzzle. I love the challenge and I am eager to learn, always.

My goal is to become a mentor and an example for the next generation of hospitality enthusiast.

EMPLOYMENT HISTORY

URBANKITCHENGROUP, CUCINA Urbana + CUCINA Sorella + CUCINA Enoteca Irvine + CUCINA Enoteca Del Mar + CUCINA Enoteca Newport Beach + Urbankitchen Catering, *Corporate Beverage Director* ***April 2017-Present***
https://www.urbankitchengroup.com

- Manage the beverage program for the whole company
- Responsible for staff beverage education and training in all stores
- Handle a combined inventory of over $400,000
- Responsible for over $8 million revenue
- Handling product from their arrival to final sale
- In charge of all locations' inventory
- Helping accounting on a monthly bases
- In charge of planning and executing all beverage related events
- Created and Launched new wine list layout, from material to POS implementation

CUCINA Enoteca + CUCINA Urbana*, Regional Wine Director* ***October 2015-April 2017***
2730 Via De La Valle / 505 Laurel Street http://www.cucinaenoteca.com
Del Mar, CA 92014 / San Diego, CA 92101

- Manage the beverage program for both locations
- Responsible for staff beverage education and training
- Handle a combined inventory of over $300,000
- Responsible for over $4 million revenue
- Handling product from their arrival to final sale
- In charge of both locations' inventory
- Helping accounting on a monthly bases

CUCINA Enoteca, *Assistant General manager + Wine Director* ***December 2014-October 2015***
2730 Via De La Valle http://www.cucinaenoteca.com
Del Mar, CA 92014

- Created and developed an extensive inventory program that became the inventory program used by all 4 locations of the Urban Kitchen Group
- Manage staff on a daily bases + the Beverage program for the Del Mar location
- Responsible of daily operations and training of new managers
- In charge of bar schedule and staff meetings
- Assisted the head Chef in the creation of new dishes and desserts
- In charge of creating special events (Beer dinners /Wine Dinners /Wine Pairing)
- Created the Standard of Operation for the beverage program

CUCINA Enoteca, *Assistant General manager + Beverage Manager* ***August 2014-December 2014***
2730 Via De La Valle http://www.cucinaenoteca.com
Del Mar, CA 92014

- Managed the operations of the restaurant on a daily basis
- Assisted the General Manager in his every day tasks
- Assistant of the Wine Director of Urban Kitchen Group
- Responsible for scheduling and training the bar staff

CUCINA Enoteca, *Beverage Manager* ***December 2013-August 2014***
2730 Via De La Valle http://www.cucinaenoteca.com
Del Mar, CA 92014

- Manage restaurant with over 300 seats, approx. 700 covers a day: named winner of CRA's Gold Medallion for best new restaurant
- Train and supervise all 60 employees
- Responsible for all 220+ wines, keeping inventory, ordering, staying abreast on all wines and seeking new and interesting wines
- Handle all invoices for wines and beverages alike
- Assistant to wine director of Urban Kitchen Group
- Organize tasting with importers, with staff, train them on how to sell, what to pair with, introduce new wines, etc.
- Creating a welcoming and dynamic experience for new customers and building sincere relationships with returning guests and vendors

Pescheria I Masenini, Owner/General Manager **October 2009-March 2013**
Piazzetta Pescheria 9a, Verona Italy 37121 http://www.pescheriaimasenini.com

- Created, owned and operated this fine dining seafood restaurant since 2009
- Top 5 best restaurants in Verona, by Italy's most respected restaurant guide, Gambero Rosso
- Wine list consisting of 350+ wines
- Over $1 million of annual sales, food costs at a low 26% and a full time staff of 10 employees
- 50 seats during winter season, 50 seats inside + 30 seats on the patio during the summer season
- Partner of one of Italy's most influential and respected 2 starred Michelin Chef (www.ristoranteildesco.it)
- A very busy and popular destination during the opera season and Verona's annual wine expo, Vinitaly – the world's largest wine expo. Hosted many large group dinners for wine experts, wine makers and wine enthusiasts.

SKILLS & ABILITIES*:* Certified AIS Sommelier in Italy, Microsoft Office, Micros, excellent communication skills, great with people, training and mentoring employees, extremely knowledgeable of food and cooking, background in back of house, highly organized, extremely quick learner, does very well under pressure and in high demand situations

LANGUAGES: English, Italian and some Spanish

References:

Andrew Mosblech: VP of Operation for Urbankicthengroup – San Diego, California
Cell: +1-415-939-2013
E-mail:andrew.mosblech@gmail.com

Cate Huges : Former Regional Wine Director of Urban Kitchen Group – Restaurant Consultant
Cell: +1-415-717-8912

Thomas Oechel: Former General Manager of Cucina Enoteca, Del Mar
Cell: +1-415-516-4235
E-mail: Thomas@urbankitchengroup.com

Josh Orr MS: Epic Wine and Spirit
E-mail: Joshua.orr12@gmail.com