

**Nicholas**

**Ferrari**

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**Education**

**BBA: Bachelor of Business Administration in Facilities Management**

**Hanze University Groningen - The Netherlands**

*Period: from September 2011 – January 2015*

*Competences: 1) Creating value in terms of accommodation and services; 2) Vision about changes and trends in the external environment; 3) Financial management; 4) Process management (design, control, improvements); 5) Quality management; 6) Policies analysis; 7) Social-communicative and self-steering competences; 8) International business law; 9) HRM.*

**MBA: Master of Business Administration**

**Hanze University Groningen - The Netherlands**

*Period: Currently enrolled from September 2015 – June 2018 (Expected)*

Strategy Management - Financial Management - SHRM - Marketing Strategy - Intercultural Competences and Leadership - Innovation and Change Management - Business Research Methods - Integrative Business Project

**Hotel Management – Study Abroad Programme**

**Institute for Tourism Studies - Macau, China**

*Period: Spring Semester 2014*

*Competences: Hotel Operations, Food and Beverage Cost Control, Food Service Operations, Wine Studies and Event Planning and Coordination*

**Bartending Certification**

**Professional 4 Business - Milan, Italy**

*Period: September 2010*

**Diploma in Tourism (ITER)**

**Istituto Tecnico Commerciale Vittorio Emanuele II - Bergamo, Italy**

*Period: September 2002 - July 2008.*

**Hotel Director – Procurist**

**Pillerseehof & der Bräuwirt**

Kirchweg 1, 6393 St. Ulrich am Pillersee – **Tirol - Austria**

*Duties: Hotel Capacity of ca. 300 beds, SPA and F&B. Increase of Year Revenue 15%, Occupancy 8%, Online Reputation 10%.*

**Assistant Director – Co-owner/Coadjutor**

**Hotel Ristorante Aurora**

Via S. Antonio, 19 - 24020 Castione della Presolana - **Italy**

*Periods: Seasons when not employed in other jobs, until December 2016.*

**Head Chef & Operations Manager**

**Pappa Joe Steak Café**

Gelkingestraat 50, 9711 NE Groningen - **The Netherlands**

*Period: from January 2012 – April 2015*

*Duties: -As Head Chef: Menu Development and Operations.*

**Professional  
Experience**

# Additional work Experience

## **Executive Head Chef**

### **VaBene Restaurant**

46 Brewer Street, W1F 9TF Soho - London – **England**

*Period: from October 2008– January 2010*

*Duties: Leader of a brigade of 16 people, Menu Development and Preparation, Food Costing and Procurement.*

*Chef de Cuisine of a 140-seats Mediterranean Restaurant in Soho, Central London.*

## **Chef de Rang**

### **Gastwerk Design Hotel**

Beim Alten Gaswerk 3, 22761 Hamburg – **Germany**

*Period: from October 2010 to June 2011*

*Duties: Rang Supervision, Interns-Coaching (Ausbildung), Procedures Supervision.*

*Job experience to improve my German language and costumer service.*

## **Head Waiter**

### **Restaurante Carpe Diem**

Calle Martinez Cubells 46002 Valencia - **Spain**

*Period: from May 2007 to August 2007*

*Duties: Restaurant operations in a floor section, closing-down procedures.*

*It was my first long international experience abroad to improve my Spanish.*

## **Traineeship: Promotion of the province of Bergamo Regione Lombardia, Turismo – Travel Fairs – France**

*Periods: June-July 2006 in Castione della Presolana*

*March 2004 in Deauville, France*

*March 2003 in Rouen, France*

## **Waiter, Line Chef, and Receptionist.**

### **Hotel Ristorante Aurora**

Via S. Antonio, 19 -24020 Castione della Presolana, **Italy**

*Part-time job during school breaks and weekends from 2002 to 2007*

## Languages:

**Mother language:** Italian

**Other languages:** English (+++), Spanish (+++), French (++), German (++) and Dutch (+, currently enrolled in a MBA course at Hanze IBS)

# References

Tom Van Ingen Schenau  
(Pappa Joe - Owner)  
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## Additional Skills:

- **Organized:** Proficient in financial modelling and analysis
- **Creative:** Painting, Cooking, OS X advanced knowledge, including, Web, Photo and Video
- **Leadership:** Motivator and Coordinator. School representative (23% of votes)
- **Disciplined:** Shotokan-Karate: Black Belt – I Dan, 2<sup>nd</sup> at Italian Fighting Champ. U20
- **Competitive and Team Player:** Race Skier, Snowboarder and Footballer.
- **Dynamic:** Travels Enthusiast. European Driving License: Level A and B.
- **Self-motivated:** Good life balance. Free time passions: Cooking, Beer Brewing, Liquoring, Soap and Candles crafting.