

Angelo Maria Franchini

EXECUTIVE CHEF

PERSONAL DETAILS:

- **Birth:** Spoleto (Italy), 2 October, 1963
- **Home address:** Via G.Amendola 16, Spoleto (PG), Italy
- **Home phone and fax:** +39-0743-220702
- **Mobile:** +39-335-5363260
- **Website address:** www.angelofranchini.com
- **Email:** angelogabri@libero.it
- **Education:** Hotel Service Technician degree at Istituto Alberghiero of Spoleto
- **Foreign languages** English and French (intermediate)
- **Marital status** Married, two children
- **Military service:** served in 1983
- **Religion:** Catholic

WORK EXPERIENCE

2007/2005

Presentation of the Umbrian region and cooking class at Galaxy Hotel Shanghai and Old Town Rose Beijing

Guest chef at Mandalay Bay Las Vegas, Black Salt restaurant Washington, Aurora restaurant Rye, Sally Maraventano school Wilton Ct.

- Presentation of the Umbrian wine and olive oil at Crown Plaza in Milan.
- Qualified tutor for cooking class, Sigma Tau.
- Week event of Umbrian food at Swenson (winegrowers association) of Copenhagen (Denmark)
- Consulting Chef at Podernovo of San Liberato di Narni (Terni)
- Presentation of Italian cuisine at the Rathaus of Tubingen (Germany)

- Manager of social events at “Poggiolo”, company country house of Monini S.p.A.
- Teacher at the “Università dei Sapori”, Perugia.

2004

- Executive chef at “Poggiolo”, company country house of Monini S.p.A.
- Manager of the Umbrian Week, restaurant “Il Caminetto”, Warsaw, Poland.
- Teacher at the “Università dei Sapori”, Perugia.
- Manager of presentation of Italian and Umbrian cuisine at:
 - Four Seasons Hotel, Milan, (Italy)
 - Remi’z Restaurant, Budapest, (Hungary)
 - Guzman, Barcellona (Spain)
 - Gruner Baum (Relais et Chateaux), Badgaisten (Austria)
 - Bayerisch Of Hotel, Munich (Germany)
- Award “Grand Cordons d’Or de la Cuisine Francaise”, Montecarlo
- Event promoting Umbrian olive oil, sponsored by “Università dei Sapori”, Giano dell’Umbria (Perugia)
- Consultant for “Podernovo”, San Liberato di Narni (Terni)

2003

- Manager of “Hotel Abbazia del Collemedio” (Perugia)
- Consultant for “Terre del verde”, Gualdo Tadino (Perugia)
- Manager of the Umbrian week at “Hotel Lindt”, Baden (Switzerland)
- Manager of Italian events at “Radisson Scandinavian Hotel”, Copenhagen (Denmark)

- Teacher at the “Università dei Sapori”, Perugia.
- Consultant for “Podernovo”, San Liberato di Narni (Terni)

2002

- Consultant for the design and inauguration of “Terre del Verde”, Gualdo Tadino (Perugia)
- Manager for events in honor of Maestro G. Menotti, Festival dei Due Mondi, Spoleto (Perugia)
- Manager of “Hotel Abbazia del Collemedio” (Perugia)
- Teacher at the “Università dei Sapori”, Perugia.

2001

- Manager of “Hotel Abbazia del Collemedio” (Perugia)
- Executive chef for events “Bella Italia” at:
 - Rhiga Royal Hotel, Kyoto (Japan)
 - Intercontinental Hotel, Praga (Czech Republic)
 - Great Wall Sheraton, Beijing, (China)
 - Radisson Hotel, London, (UK)
 - Hyatt Hotel, Dubai
- Manager for events in honor of Maestro G. Menotti, Festival dei Due Mondi, Spoleto (Perugia)
- Presentations of Mediterranean cuisine for Thai Airways, Bangkok (Thailand)

2000

- Executive chef for events “Bella Italia” at:
 - Hyatt Hotel, Dubai
 - Kun Lun Hotel, Beijing (China)
- Manager for events in honor of Maestro G. Menotti, Festival dei Due Mondi, Spoleto (Perugia)
- President of Association of Umbrian Chefs
- Tutor for cooking courses at Djerba (Tunisia), organized by Minister of Tourism of Tunisia

1999

- Consultant for the restaurant “Desiderio”, Wiesbaden (Germany)
- Manager of “Hotel Abbazia del Collemedio” (Perugia)
- Manager for events in honor of Maestro G. Menotti, Festival dei Due Mondi, Spoleto (Perugia)
- Executive chef for the event “Bella Italia” at “Hotel Tamanaco Intercontinental”, Caracas (Venezuela)

1998/1996

- Executive chef at “Tre Caselle Hotel”, Torgiano (Perugia)
- Manager for events in honor of Maestro G. Menotti, Festival dei Due Mondi, Spoleto (Perugia)
- Presentation of Italian cuisine at “Trolleholm Castle”, Lund (Sweden)

1995/1994

- Executive sous chef at the restaurant “Cà del Sole”, North Hollywood,
- Los Angeles (USA)

- Presentations of Umbrian cuisine for the company “Urbani tartufi”
- Kitchen chef for “Lucaroni catering”, Todi (Perugia)

1993/1992

- Executive chef at restaurant “Apollinare”, Spoleto (Perugia)
- Guest Chef at “Dubai Metropolitan Hotel”, Dubai
- Presentations of Umbrian cuisine sponsored by Monini, S.p.A. at:
 - Jolly Hotel, Milan, (Italy)
 - Mowenpick, Lugano (Switzerland)
 - Chef Cuisiniers Club, New York (USA)
 - Institute of Hotellerie, Boston (USA)
 - Midwest Import, Chicago, (USA)
 - Frank de Zoglio, Providence (USA)

1991/1990

- Sous chef at “Hotel Cappuccini hotel”, Gubbio (Perugia)

1989/1988

- Executive chef at “Hotel le tre Vaselle”, Torgiano (Perugia)

1987

- Guest chef at:
 - Hong Kong Hilton, Hong Kong
 - Four Season, Vancouver (Canada)

- Valentino Restaurant, Erlanghen (Germany)

1986/1984

- Chef at “La Locanda dell’Angelo”, owned by Angelo Paracucchi, Ameglia (la Spezia)

1983

- Military service

Summer 1982

- Chef on board of the yacht “Atlantide”, owned by Conte Nicolò Donà delle Rose

Summer 1981

- Chef “capo partita” at the restaurant “da Marina”, Capoliveri (Isola d’Elba)

Summer 1980 and 1979

- Cook at “La Locanda dell’Angelo”, owned by Angelo Paracucchi, Ameglia (la Spezia)

Other professional activities

- Organization of dinners and events during the “Due Mondi” festival (Spoleto),
- Events sponsored by Italian and international companies.
- Events promoting typical food and Italian cuisine
- Cooking classes on specific topics, like:
 - classes for children
 - cuisine for low glyceemic levels
 - cuisine for no fat food
 - consultancies for start-up of restaurants

- cuisine for low temperature food
- cuisine for food preserved under no atmosphere

Foreign Languages:

English: Intermediate

French: Low intermediate

Hobby:

Cross-country driving, cars and motorbikes