

PERSONAL INFORMATION

Davide Brugna

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JOB APPLIED FOR **Sommelier - Manager**

About Me

My name is Davide, I'm 40 and I'm from Turin, Italy. I got high knowledge about wines especially Europeans. I grow up in Piedmont, Langhe (Barolo and Barbaresco wine) so since I'm young I can judge and explain wines to customers. I visited many wineries in Italy and France not just to taste wine but also to make a comparing price list and tasting card. I make this one for work, for hobby and to pair food and wine because is my passion. Also for a possible project as wine export. I'm advanced taster and my skill is explain wine to everyone who is in front of me. Beginners and experts. Currently I live in Yeouido, Seoul.

WORK EXPERIENCE

January 2019 – Present : **Restaurant Chef Sommelier/Manager**

Ryunique Restaurant Michelin Guide, Sinsa – Seoul, KR

- Responsible about wine list
- Responsible about wine cellar
- Responsible all the foreiners customers
- Responsible about wine pairing
- Decanting, opening, serving Wine as High standards levels requires
- Leading hall staff
- Support hall staff food service
- Able to explain, introduce and display food and wine
- Able to use office, email and restaurant software

January 2017 – January 2019 **Restaurant Manager/Sommelier**

Paolodemaria Finetrattoria 2 Forchette GamberoRosso – Seoul, KR

- Training Staff about our standards services
- Public Relations (Customers and Suppliers)
- Budget management
- Decanting, opening, serving Wine as High standards levels requires
- Leading hall staff
- Leading Kitchen if Chef is not in charge
- Able to cut t-bones, cleaning fish and plating in front of guests

June 2016 – January 2017 : **Sommelier**

Terrace restaurant 1 Star Michelin at Montagu Arms Hotel - Southampton

<http://www.montaguarmshotel.co.uk>

- Run day-to-day operations of sommelier Introducing
- Explaining and suggesting wine in according to Michelin standards
- Updating Wine list and finding out new wines from old and new world
- Tasting Menu
- Private Fine dining
- Responsible about wine team duties as glasses, and sommelier's stuff and tools
- Focused to up selling and guests satisfaction
- wine tasting and training for the staff
- Keep food expenditure within budget

August 2015 – May 2016 **Sommelier**

The Gleneagles Hotel – Scotland - <http://www.gleneagles.com/>

- Issue, open, and serve wine/champagne bottles
- Decanting vintage wine bottles
- Pair and suggest wines that will best complement menu items
- Attend wine tastings and develop relationships with vendors
- Request new wines and products
- Create and update wine lists
- Train and educate server and bartender staff
- Conduct staff wine tastings
- Report accidents, injuries, and unsafe work conditions to manager;
- Welcome and acknowledge all guests according to company standards

September 2013 – July 2015 **Sommelier**

AIS (Italian Sommelier Association) Turin (Italy)

- Maintaining and updating extensive wine lists
- Recommending wine based on a customer's palette and price range
- Maintaining a wine inventory, ordering wine, and checking in shipments
- Negotiating purchase prices on wine and determining restaurant and retail prices/profit margins
- Keeping up with wine and food trends and industry developments
- Educating people about wine
- Grape varieties
- Grape-growing and wine-making techniques
- Soil industry statistics
- Blind tasting techniques

January 2013 - July 2013 **Waiter**

Fratelli la Cozza Restaurant, Turin (Italy)

- Welcome customers as they arrive and ask for seating preferences
- Seat customers and offer welcome drinks and menu
- Take food and beverage orders and communicate to the kitchen
- Ensure order delivery to the table in a timely manner
- Ensure quantity, quality and accuracy of order
- Set up food stations and tables as directed
- Clean tables and ensure that they are bussed appropriately
- Mix and serve drinks as directed

EDUCATION AND TRAINING

February 2012 – June 2013 **International Certificate Sommelier**

Associazione Italiana Sommelier (AIS) Via Modena 23 – 10153 Turin (Italy)

- 1st Level - It explores topics of viticulture, oenology, tasting technique and service, which are the foundations of professional Sommelier, starting from the correct temperature of wine service to the organization and management of the cellar. There is provided a qualifying examination
- 2nd Level - It explores how the wine and bring to the knowledge of Italian and foreign, with particular attention to the strong link with the territory. The 2nd Level perfected the technique of wine tasting, decisive in order to appreciate every nuance sensory and, in particular, to make a judgment on its quality. There is provided a qualifying examination.
- 3rd Level - It addresses the technique of tasting the food and, above all, pairing food and wine, through the use of a graphics card and practical tests of taste of foods with wines of different types. On completion of the training course is awarded the title of Sommelier AIS.

PERSONAL SKILLS

Mother Tongue Italian

English Fluent

French intermediate

Spanish Basic

Korean Beginner

Communication Skills

Ability to work in team matured in many situations in which it was essential to the collaboration between different profiles, culture and different ways hourly (shifts, weekends)

Organization skills and Management

Ability to work in stressful situations, especially related to the relationship with the guests and their demands about wines, advice and information. Always Smiling.

Other Skills

Kindness, accuracy, timeliness, availability, sense of humor, clean, elegant.
Italian Driving License, Passport, Italian champion in 1988 200m Butterfly. Lifeguard.

September 1999- May 2000 – Certificate course in Office Automation

En.A.I.P (Professional Institute) Via Del Ridotto, 5 – 10147 Turin (Italy)

- Windows XP
- Word Processing / MS Word
- MS-Excel
- MS Power Point
- Database Basics
- Advanced Intranet / Internet Surfing

September 1993 - July 1998 Diploma of Touristic Enterprise/Business Operator

Paolo Boselli Institute, Via Montecuccoli 12 - 10121 Turin (Italy)

- Principles & Practice of Tourism
- Tourism Enterprise Management
- Customer Service Management
- Human Resource Management
- Financial Management
- Business Information
- Processing Principles of Marketing
- Tourism Destination Marketing
- Languages (English, French)