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37 years old - Married
Born in the state of Minas Gerais
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Fabiano R de Mattos

1. Training

Graduation: Estacio de Sa University, Belo Horizonte, Culinary School

Technical Training: Federal Agrotechnical School of Inconfidentes-MG

Languages: English / Spanish - Advanced

Computers: Word Domain, Excel, Internet .

2. Experience

Current job

Encore Bistro Bar

Line cook : all stations

Grill . Sauté . Oven . Salads

08/2016 to now .

References Chef Tyler

508- 385-8500

East TV (TV Leste) TV Record : 05/2015 to 03/2015

Position/activities performed :Member of TV Show called "Programa O di casa" . Teaching recipes.

Personal chef: events for 10 to 100 persons.

The Chef's Burger :

20/07/14 to 05/05/2015

Position/activities performed : Head Chef; hiring / layoffs, staff training, inventory control, motivational training, hygiene control, development and manufacture of all the menu, creating new dishes,

financial administrative routine, preparation and implementation of events, purchasing, marketing and advertising, customer customers.

www.thechefsburger.com

www.facebook.com/Thechefsburgerofical

It is a Brazillian restaurant during the day and American and Japanese Food at night.

Infront Hospitality Fifa World Cup 2014 (Belo Horizonte) 01/06/14 to 13/07/14

Position / activities performed: Floor Chef; Public estimation attended by game, 2,000 people. Coordinate specific kitchens; all the logistics kitchen Management; Management of detailed information for Chefs and catering assistants; compliance with hygiene standards for employee; Monitoring of food service quality standards; Quality control and amount of food during fueling and refueling at the buffets, as well as their presentation; Organization of special meal requests with the service team; Hygienic standard control (for general cleaning all buffets and kitchen areas); Monitoring and efficient setup and disassembly before and after each game; countermeasures to make sure that all standards were maintained; Conjunction with the service staff to make sure that all kitchen and related service procedures are being managed together; Monitoring of the "mise en place" of work before and after the game, referring to food, equipment, and non-food kitchen stuff; Constant coordination with the Chef Stadium, feedback on special requests from guests, customers or coming team da Infront Hospitality.

<http://www.infrontsports.com/sports-and-athletes>

OutBack Brazil (Belo Horizonte) 02/02/14 to 30/05/14

Position / exercised Activity: Bartender, conducting drinks, hygiene, bilingual service.

<http://www.outback.com.br>

Entaste LCC (São Paulo / Belo Horizonte) 05/06/11 to 05/01/13

Position / exercised Activity: Customer Development / General Manager Brazil; Technical support, funding and customer prospecting license for development of digital wines, sales and after sales, bilingual meetings, preparing daily reports, presentation and training software for clients, national management software, meeting with owners of restaurants, training staff

La Casa Cozinha Criativa (Guanhães - MG) 03/01/09 to 13/04/10
Position / activities performed: Head Chef and partner; hiring / layoffs, staff training, inventory control, motivational training, hygiene control, development and manufacture of all the menu, creating new dishes, financial administrative routine, preparation and implementation of events, purchasing, marketing and advertising, customer customers.

Pizzaria do Charles (Ipatinga MG) 05/05/08 to 15/11/08

Position: Chef

Activities: achieving the full menu, creating dishes, stock control, hygiene, food handling, storage.

www.pizzariadocharles.com.br

Cafe del Mar (Costa Brava - Spain) 12/05/07 to 15/09/07

Position: Assistant Chef

Activities: realization of dishes of seafood and shellfish, and assistance in other sessions

Mint Catering (London - England) 15/05/06 to 10/02/07

Position: Canapés

Activities: realization of canapés and assistance in other sessions

www.mintcatering.com.uk

Frankie and Bennys Restaurant (High Wycombe, England)

15/07/05 to 20/02/06

Position: Chef

Activities: staff training, inventory control, motivation and control of sanitation, achieving the full menu (pizzas, pastas, steaks, salads).

www.frankieandbennys.com

Marachiaro Ristorante Italiano (London, England) 20/04/05 to 20/06/05

Position: Assistant Chef

Activities: preparation of food, control and hygiene in the kitchen. Restaurant Ala carte on chealsea in London. About 40 seats, I learned how to make the Italian pasta and the sauces.

Frankie and Bennys Restaurant (Merry Hill - West Meadland England) 05/10/04 to 15/04/05

Position: Assistant Chef

Activities: preparation of appetizer dishes, food preparation.

<http://www.frankieandbennys.com/>

3. Courses

Congress Mineiro cuisine, 16 hours, Belo Horizonte. (Lecture)

Tradition, Knowledge and Wine Practice, 24 hours, São Paulo.

Japanese cookery classes, 24 hours, Diamantina.

Food hygiene 10 hours, London - England.

Food handling 10 hours, London - England.

Food hygiene 10 hours, Birmingham - England.

Interpersonal relationship with technical sales, Barcelona - Spain.

Incentive in foreign sales, Barcelona - Spain.

Working in teams, Barcelona - Spain.

Marketing and sales course, Porto Alegre, Brazil..