

## CURRICULUM VITAE



### Personal information

Name and surname	Cunico Riccardo
Born in	Thiene, Vicenza, Italy on 07/06/1966
Address	Via Ceresara, 59 – 36012 Asiago (VI)
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### WORK EXPERIENCES

- From to 1979 – 1981 (winter and summer)
- Working place Pensione Italia - Asiago (VI), Italy
  - Sector Hotel
  - Assignment Waiter
  
- From to 1981 (winter and summer)
- Working place Harry's Bar – Asiago (VI), Italy
  - Sector Restaurant & American Bar
  - Assignment Kitchen assistant
  - Main tasks and duty Commis
  
- From to 1982 (winter and summer)
- Working place Hotel Miramonti – Asiago (VI), Italy
  - Sector Hotel & restaurant
  - Assignment Waiter

- From to 1983
- Working place Sporting Residence – Asiago (VI), Italy
  - Sector Hotel & restaurant
  - Assignment Waiter
- Main tasks and duty *Chef de rang*
  
- From to 1984
- Working place Hotel Ristorante Paradiso – Asiago (VI), Italy
  - Sector Hotel & restaurant
  - Assignment Chef
- Main tasks and duty *Chef entremetierre*
  
- From to 1984
- Working place Linta Park Hotel
  - Sector Hotel & restaurant
  - Assignment Waiter
- Main tasks and duty *Chef de rang*
  
- In 1985
- Assignment Military service
- Main tasks and duty Officers' mess management
  
- From to 1986, January to May
- Working place Ristorante da Remo – Vicenza, Italy
  - Sector Restaurant
  - Assignment Waiter
- Main tasks and duty *Chef de rang – Wines taster*
  
- From to 1986, June to September
- Working place Hotel Bellevue – Asiago (VI), Italy
  - Sector Hotel & restaurant
  - Assignment Head waiter
  
- In 1987
- Working place Le Ecù de France – London, UK
  - Sector Restaurant
  - Assignment *Chef de rang & Chef de appetizer*

- Working place Mr. Chou Restaurant –London, UK
  - Sector Chinese restaurant
  - Assignment Waiter
- Main tasks and duty *Chef de rang*
  
- From to 1988 - 1989 (October to April)
- Working place Hotel La Baitina - Asiago (VI), Italy
  - Sector Hotel & restaurant
  - Assignment Bar & restaurant service
- Main tasks and duty Maître
  
- In 1989, May – September
- Working place Hotel La Villa –San benedetto del Tronto (AN), Italy
  - Sector Hotel Ristorante
  - Assignment Maître
  
- From to 1989 - 1994, October
- Working place Hotel Ristorante Sporting – Asiago (VI), Italy
  - Sector Restaurant & bar
  - Assignment *Chef patron*
  
- From to) 1994 - 1995 (November-May)
- Working place Hotel Paradiso – Asiago (VI), Italy
  - Sector Hotel & restaurant
  - Assignment Kitchen
- Main tasks and duty *Sous chef*
  
- From to 1995 – 1997
- Working place Golf Club –Asiago (VI), Italy
  - Sector Restaurant
  - Assignment *Chef patron*
  
- From to 1997 – 1998 (December – January)
- Working place Rifugio Marchesina –Enego (VI), Italy
  - Sector Hotel & restaurant
  - Assignment *Executive chef*

- From to 1998 – 2005
- Working place Ristorante Tre Fonti
  - Sector Restaurant
- Assignment *Chef patron*

- From to 2005 - 2012
- Working place Ristorante Da Riccardo al Maddarello - Asiago (VI), Italy
  - Sector Restaurant
- Assignment *Chef patron*

- From to 2012-2014
- Working place Ristorante Da Riccardo alla Casa Rossa - Asiago (VI), Italy
  - Sector Restaurant
- Assignment *Chef patron*

• In 2011 I was the teacher of an advanced cooking course in a holiday village in Madagascar.

• In 2012 on behalf of Ente Vicentini nel Mondo (Institute for Vicenza People in the World) I represented as a chef the original Vicenza Cuisine during a two-week visit in Australia and Argentina.

## SCHOOL AND STUDIES

- In 1984
  - School Istituto Lobbia – Asiago (VI), Italy
- Main subjects and skills Cooking, alimentation rules
  - Title Food and restaurant operator - cooking sector

- In 1991
  - School/course A.I.S. Wine tasters' Italian Association
- Main subjects and skills Food and wine general principles
  - Title Professional wine tester

- From to 1992 – 1993
  - School/course Barman professional course
- Main subjects and skills National and international cocktails
  - Title Barman

- In 1991
  - School Cooks' Association from Berici Hills - Vicenza, Italy
- Main subjects and skills Classical cooking
  - Title Chef
  
- In 1992
  - School/course Etoile Institute Sottomarina
- Main subjects and skills Creative cooking
  - Title Chef
  
- In 1992
  - School/course Cafés and Bars Association Vicenza
- Title Barman
  
- In 1993
  - School/course Ronco del Castagneto
- Title *Alfiere della ristorazione* (decoration for special cooking skills)
  
- In 1994
  - School/course *Cofraternita del Bacalà* (Brotherhood of Stockfish) - Sandrigo (VI), Italy
- Title Mention within the Bacalà alla Vicentina Route
  
- In 1995
- Prize *Forchetta d'oro*
  
- In 1999
- Main subjects and skills Master course of grappa ( two courses of three months each)
  - Title Grand master of Grappa
  
- In 1999
  - School/course Etoile Institute Sottomarina
- Title Special, the Truffle
  
- In 1999
  - School/course Etoile Institute Sottomarina
- Title Creative cooking: meat and game meat

- In 1999
  - School/course Participation in the Regione Veneto team
  - Title World's course: Italian Cuisine in the World
  
- In 1999
  - School/course Johnson & Wales University Rhode Island -U.S.A.-
  - Title Special mention Italian Cuisine
  
- In 2001
  - School/course Johnson & Wales University Rhode Island -U.S.A.-
  - Main subjects and skills Promotion of the Italian Cuisine and of Veneto Cuisine in the world
  - Title Participation certificate
  
- In 2002
  - School/course Italian Chefs' National Team
  - Main subjects and skills Participation in the Italian Chefs' National Team
  - Title Participation in the 9th International Gastronomy Fair
  
- In 2002
  - School/course Techno Bar & Food & F.I.C. (Padova Fairs)
  - Main subjects and skills Veneto Cuisine Competition
  - Title *Piatto del sorriso* (2nd prize)
  
- In 2004
  - School/course Johnson & Wales University Rhode Island -U.S.A.-
  - Main subjects and skills Promotion of Veneto Cuisine in the world
  - Title Guest Lecturer Award
  
- From to 2004 - 2005
  - Title Mention in the first international guide *Who's who of Chef*
  
- In 2005
  - Title Participation in the International Congress of Authorial Cuisine (*Identità Golose*) – Milano, Italy

- In 2005
  - School/course Academy of Stockfish at *Anconiana*
  - Main subjects and skills Sole Representative of Bacalà alla Vicentina
  - Title Participation certificate
  
- In 2008
  - School/course Restaurant Che Passione
  - Title Mention in the guide and prize for Best Food *Che Passione*
  
- In 2008
  - School/course Province of Vicenza
  - Title *Mercurio d'oro* for entrepreneurial skills
  
- In 2008
  - School/course Cheine Des Rotisseurs
  - Title Mention in the eldest French Brotherhood 1248
  
- From to 2008 – 2009
  - School/course North-East at Table
  - Title Heart's Local Prize

## PERSONAL SKILLS AND ABILITIES

MOTHER TONGUE

**Italian**

OTHER LANGUAGES

**English**

A2

B1

- Reading A1
- Writing A1
- Speaking A1

## **MANAGING SKILLS**

Kitchen and dining room manager  
Restaurateur since 1989

## **DRIVING LICENSE**

A, B

## **FURTHER INFORMATION**

Collaboration with the College of Culinary Art of Providence in Rhode Island ( Boston, U.S.A.)  
Member of U.I.R.(Italian Union of Restaurateurs)

“The undersigned declares, under his own responsibility, according to articles 46 and 47 of the Presidential Decree No. 445 dated 28th December 2000, that everything stated in the present curriculum vitae is true, and that he is aware of the legal sanctions for fraudulent statements in art. 76 of the Presidential Decree No. 445/2000”.

“I hereby authorize the use of my personal details in relation to the Italian Legislative Decree n° 196/2003”