

NICOLA BINDINI

CHEF CONSULTANT

CURRICULUM VITAE

www.nicolabindini.com

PERSONAL DATA

Name and surname: Nicola Bindini

Address: Via F. Parri, 3 43058 Sorbolo (PR) Italy

Contacts: +39/ 335/ 7435574 (Mobile)

E-mail: chefbindo@gmail.com

Marital Status: Married

Military Service: Completed

Date of birth: 30 August 1970

EDUCATION

Istituto Addestramento Lavoratori - IAL Title:

- Cook
- Extra virgin olive oil professional tester
- Cheese professional tester

Art Nutrition Academy - Master Culinary Nutrition:

- Certificate of Culinary Nutrition
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LANGUAGES AND OTHER SKILLS

Languages:

- Italian- Mother Tongue
- English- Good oral and written; TOIC 590

Computer & Internet: Microsoft Office

FROM 2014 TO 2017

Pastificio Moccagatta (gruppo Cerealto):

- Demo for sales dept and distributor in Italy and abroad

CastAlimenti, scuola di cucina:

- Collaboration and Teaching in Italy and abroad

Ristorante Makorè, Ferrara:

- Creating menus, personal training, research in equipment and products.

Progeo Molini:

- Recipes of pasta with their flour.

Baldassarre Agnelli spa:

- Consulting

Greci Industria alimentare:

- Experimentation and testing of new products. Training Agents and shadowing for sale in Italy and abroad.

Electrolux Professional:

- Testing new products and technologies with new recipes.

Barilla:

- Cooking demonstrations performed abroad.



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FROM 2010 TO 2013

Galateo Ricevimenti Firenze:

- Standardization of the production process and shipping (catering from 1200 events per year).

Greci Industria alimentare:

- Experimentation and testing of new products. Training Agents and shadowing for sale in Italy and abroad.

Electrolux Professional:

- Testing new products and technologies with new recipes.

Barilla:

- Teaching in Italy and abroad. Collaboration in a variety of events.

FROM 1999 TO 2010

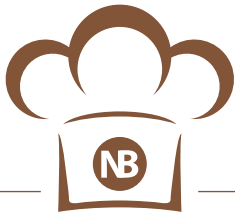
R&D Barilla and Food Service:

- Drawing up of recipes for frozen-ready-meal projects and participation in industrialisation tests.
- Assistance in the development, production and improvement of Barilla ready-made sauces, as a member of the test panel and in tests with customers.
- Demos of the process in Italy and abroad, from the production process to the final making of the pasta.
- Management of kitchen staff, creation of nutritionally correct recipes, with the support of renowned nutritionists, for the Alixir launch events.

FROM 1999 TO 2010

Academia Barilla:

- Creation of a test panel of chefs in looking for typical Italian foods.
- Training of sales staff for Academia Barilla USA and Italy, to familiarise them with the products.
- One of the founders of Academia Barilla (School):
- Supervision of building sites and attendance of weekly meetings on behalf of Barilla, and layouts all through the building of the property.
- Selection of suppliers and sponsors for equipment and foods, including costing and involvement in the purchasing process.
- Creation of a team of chefs for the development of the courses, including regular supervision of all preparations proposed for the Academia.
- Organisations of the gastronomic side of the launch of Academia Barilla in the USA, with events in NY, LA, Aspen, Miami, Chicago, Boston, SF etc., with the participation of Carlo Cracco and Giancarlo Perbellini.
- Auditing of staff and f&b costs for the entire facility.
- Management of payments to F&B contractors' staff.



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Food-related events (most important ones):

- Organisation of a dinner to celebrate the 50th anniversary of the Michelin guide.
- Organisation of the week-long IAMA events.
- Organisation of all in-house and other dinners for countless Barilla events.

FROM 1984 TO 1999

Gastronomically grown at San Domenico di Imola, then I had the opportunity to work in several places all over Italy, such as; Romano in Viareggio, Il Pappagallo in Bologna, Bastianelli al Molo in Fiumicino, to mention just a few. I also had the privilege of taking part in the opening of S. Domenico in New York in 1988 and of working at Harry's Cipriani, also in NY. In France, I worked at Pascal Piermattei's bakery shop.

Lately, I have had the pleasure to work with such chefs as; Gianfranco Vissani, Valentino Marcatili, Enrico Cerea, Paolo Vai, Paul Bartolotta, Jean Marie Meulien, Herbert Hitner, Igles Corelli, Antonio Santini, Giancarlo Perbellini and many others.