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hospitalian.co.uk (Company)
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Top Skills

Hospitality Industry
Food & Beverage
Leadership

Languages

Italian (Native or Bilingual)
Spanish (Elementary)
English (Full Professional)

Certifications

Digital Marketing
Food And Beverage Manager
Certified Specialist of Wine WSET
Digital Marketing
Certified Specialist of Spirit WSET

Publications

Bartender of the Year 2020

Patents

Full Driving Licence
Pleasure Boat License

Alessandro Geraci

Bar Manager
London

Summary

Experienced Bartender with a demonstrated history of working in the hospitality industry. Skilled in Content Creativity and Creator, Leadership, Managing large team, Menu Development, Marketing Strategy and Training. Strong operations professional with a Degree and Diploma focused in F&B Management and Digital Marketing.

Experience

Confcommercio-Imprese per l'Italia
Hospitality Consultant
March 2019 - Present (1 year 9 months)
Italy

We create learning environments that are relaxed, confidential and fun, which enables participants to feel comfortable to try out new things and challenge old ways of thinking. Most essential is personal accountability the transfer of the learning back into the real world in useful and positive ways. We work with an extensive network of course providers who offer our qualifications around the world . We use the concept of "Lead by Example" to help participants to commit to and follow-through with desired actions.

Inception Group, London
General Bar Manager
July 2019 - Present (1 year 5 months)
Mr Fogg's Residence, Mayfair

Responsible for the operation and financial performance of the Bar, researching new opportunity to increase revenue and profitability while ensuring company's standards, policies and procedures. I motivated a large team and drove the development of the bar in all aspects of services and standards.

Responsibilities:

- Maintain Beverage cost on line with company requirement.
- Menus Development.

- Plan Bar budgets.
- Deliver gross profit.
- Ensure security of the premises, stock and cash.
- Set Targets and manage the highest standards for the customer experience.
- Build sales by promoting customer satisfaction.
- Manage staff in an open and approachable manner to maximize staff retention.
- Ensure the staffs comply with all legislation regarding Health and safety, Fire Safety, Food safety and licensing law at all the time.

Hospitalian

CEO & Co-Founder

April 2019 - Present (1 year 8 months)

London, England, United Kingdom

We are experts at bringing brands together to deliver mutually beneficial and cost effective partnerships, helping brands to unlock exciting content, added value, cost saving and extra visibility. Specialising in hospitality, we help brands to connect with Restaurants and Bars, Distributors, and Events. Our company is based on a community of passionate people with first class background, masters in taking care of your time, these elements help us to create a solid partnership with professionals and brands that deliver peace of mind and added value, providing world-class support, bespoke programs and training.

André Balazs Properties

Head Bartender / Assistant Beverage Manager

July 2018 - July 2019 (1 year 1 month)

Chiltern Firehouse, Marylebone

Covering the role of Assistant Beverage Manager for the 5* Luxury Hotel based in Marylebone, I am fully responsible for all Beverage operations either Bars, Restaurant and Rooms Service and for delivering an excellent guest experience with the help of the team. Forecasting plans and managing all the Beverage orders using ADACO System. My goal is to maximize sales and revenue through customer satisfaction and employee engagement.

Responsibilities:

- Manage all Beverage service and day-to-day operations within budgeted guidelines and to the highest and luxury standards
- Preserve excellent levels of internal and external customer service

- Design exceptional menus, purchase goods and continuously make necessary improvements
- Identify customers needs and respond proactively to all of their concerns
- Lead the Beverage team by attracting, recruiting, training and appraising talented personnel
- Provide a two way communication and nurture an ownership environment with emphasis in motivation and teamwork
- Comply with all health and safety regulations
- Report on management regarding sales results and productivity
- Ensuring licenses are updated and in line with current legislation.

Aqua Restaurant Group

3 years 6 months

Bars Supervisor

May 2015 - October 2018 (3 years 6 months)

Aqua Shard

Plan, direct and oversee all bar operations including managing staff, ensuring product and service standards are met and implementing and maintaining procedures for maximum operating efficiency.

Responsibilities:

- Manage the business aspects of the bar, such as taking inventory and reordering supplies, managing budgets, and setting goals.
 - Hiring and training staff to provide excellent service up to the high standards.
 - Creating effective schedules and quickly resolving conflicts to ensure that bar is well staffed during peak hours.
 - Setting and enforcing quality and safety controls.
 - Working with diverse personalities both on the staff and Managers.
 - Planning and taking part in promotional events.
- Diffusing tense situations between Managers or staff members to prevent possible safety or legal issues.
- Maintaining a fun, safe atmosphere up to the Standard.

Head Bartender

October 2015 - October 2017 (2 years 1 month)

Aqua Shard
