

Curriculum Vitae

Elvio Beretta

Expert in the catering sector and promoting tourism in the through festivals and tourist attractions. Never stopping to the usual thought patterns, I am able to respond to situations of stagnation and gastronomic travel, constantly offering cultural gatherings to promote the area through re-creative and culinary events. I am able to guess the needs of the area and plan accordingly practical responses to meet the demands of citizens. Able to develop human resources: Manage and coordinate working groups, create harmony and cooperate various parties and then drive the team to work together toward the common goal. I never try to escape problems, they are challenged to find new solutions to organizational and personal growth opportunities. With great generosity, I do not save the energy I put in the field, until reaching the target.

Elvio Beretta (10 April 1963)

I graduated from the “San Pellegrino’s Institute of Hotel and Catering Sector”, I obtained a scholarship in 1980.

Studying the various regional and international cuisines and in collaboration with many national and international chefs I have always given priority to research and innovate an ancient cuisine to offer new and exciting flavours.

Never stopping to the usual patterns of thought, I can respond to the situation of stagnation, offering gourmet cuisine based on today’s, modern history.

Professional in oriental cuisine, have taught the philosophy of food at public and private corporations. I have worked with trade associations in the various legislative steps by developing training courses for chefs.

I was a guest as an executive chef at local and national television broadcasts.

I attended the Innovative business centre of the Chamber of Commerce, where I was able to interact with colleagues to resolve issues related to start-up of their companies.

In 2007 I laid the path to “knowledge” and “conscience” of Bergamo city.

Creator of “PROJECT NEVJ” and “BOCABUNA”.

BOCABUNA is a sector of “Project Nevj” that was established in 2002.

Nevj project is one of the projects for the enhancement of culture Bergamo in favor of social policies.

BOCABUNA is the instrument through the study and promotion of new culinary delights, which highlights the history and territory of Orobic.

Thanks to the high level of staff, BOCABUNA finds optimal solutions to the resolution of any request.

with over thirty years of experience in catering, development and research, and thanks to the synergy between its various sectors, BOCABUNA is now able to offer multiple services in the gastronomy field.

Offered Services

- **Food Project**
- **New product development**
- **Chain projects**
- **Processing logos**
- **Solutions for the promotion of the territory and its profitability**
- **Advice for the integration of subjects and projects**
- **Creation of tourist routes**
- **Events**
- **Degustation lessons**
- **Physiology of Taste**
- **Cooking Courses**
- **Catering**
- **Culinary Review**
- **Sport Events**
- **Projects for EXPO 2015**



curriculum vitae



Personal information

Surname / First name

Beretta Elvio

Address

64, Conciliazione str, 24060, Castelli Calepio (BG) Italy

Telephone

(+39) 348 8049 174

C.F./P.I

BRTLVE63D10G264F - 03329920163

E-mail

Cogos@libero.it

Nationality

Italian

Date of birth

10/04/1963

Work experience

2002	Initiator of Project “ Nevj ”
2003	Initiator of Project “ Bocabuna ”
12/12/2008 – 14/06/2009	Restaurant Villa Manzoni (Cologno al Serio) - Chef
2007 - 2008	Incubator Chamber of Commerce of Bergamo
2008	A.B.F Bergamo Dual education System – Teacher
2008	Villa Castelbarco (Vaprio d’Adda, Mi) – Head of Service
2008	Restaurant Sottovento (Porto Cervo, SS) - Chef Assistant
1992 - 2006	Restaurant Paladina HO.R.S. srl (Paladina, Bg) – Chef, Legal Presenter
1990 - 1992	Restaurant “ Trattoria dei Monticelli ” (Bg) –Administrator, Legal Presenter
1989 - 1990	Restaurant “ Trattoria dei Monticelli ” (Bg) - Cook
1989	Restaurant “ La Villa ” Palazzolo sull’Oglio (Bs) - Chef
1983 - 1986	Restaurant “ Sommelier ” (Bg) - Chef
1980 - 1983	Restaurant “ Sommelier ” (Bg) - Trainee
Title of qualification awarded	Hotel “ Lido Mediterraneo ” (Riccione, FO) – Commis De Cuisine

Education and Training

2009	Territorial Marketing
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2008	Strategic Marketing of the Territory
2007	Praise of the Republic President: Project “ Bergamo dei Mille e Uno”
1977 - 1980	San Pellegrino's Institute of Hotel and Catering Sector – Employee services, best student in the sector
1974 - 1977	Middle School of Cividino di Castelli Calepio
1971 - 1974	Elementary School of castelli Calepio state
1969 - 1971	Elementary School of Sacro Cuore (Palazzolo sull' Oglio, Bs)
1966 - 1969	Infant school of Cividino Castelli Calepio

Personal skills and competences		
Mother tongue	Italian	
Other language (s)	English	French
Reading	Intermediate	Intermediate
Writing	Intermediate	Intermediate
Spoken interaction and production	Intermediate	Intermediate
Social skills and competences	Participation in Tv programs;Articles in local newspapers; Judge in a culinary transmission at Rai TV; Cook/ Guest at TV Bergamo 1997/98; Cook for telemarketing for major brands	
Organisational skills and competences	Event Organizer; Organizer of theme nights; Docent of cooks association; Docent Mo.I.Ca; Docent CESCOT; Docent USSL; Docent ASCOM; Docent FIPE; Rapporteur on alimentation and cooking classes; Cooking – Philosophy classes in several secondary schools; Private cooking courses; R&S for food industries; Consultant for wide food industries; Organizer of B.I.T. Milano; Christmas cook organizer; Organizer of courses for professional chefs; Treasurer cooks association of Bergamo; Counselor cooks organization of lombardia; Co-organizer MARCIA TELETHON Valbrembo (BG)	
Technical skills and competences	Knowledge of the various professional equipment	
Computer skills and competences	Internet, Excel, Word, Access, Publisher, Front Page, Chat	
Other skills and competences	Dietology, Classic cousine, Creative cousine, Energetic cousine, Oriental cousine, Macrobiotic	
Driving licence	B	