



# CALDERARO FRANCESCO CARMINE

## CURRICULUM VITAE



## PIZZA MAKER & CHEF

## MANAGER

### Social Network Contacts

<https://www.facebook.com/binario37eccellenzacadabrese>

<https://www.facebook.com/igradideltgusto>

[https://www.instagram.com/binario37\\_by\\_calderaro\\_dal1996](https://www.instagram.com/binario37_by_calderaro_dal1996)

[https://www.instagram.com/amaro37\\_igradi\\_del\\_gusto](https://www.instagram.com/amaro37_igradi_del_gusto)

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### Phone

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+390984578323



# CALDERARO FRANCESCO CARMINE

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## PERSONAL DETAILS

**Date of Birth:** 04<sup>th</sup> May 1990

**Place of Birth:** Cosenza, Italy

**Nationality:** Italian

**Address:** Piazza Giovanni XXIII, 2, Spezzano della Sila, Italy

**Phone:** +393488944282; +390984578323

**Email:** [calderarocarmine@libero.it](mailto:calderarocarmine@libero.it)

**Linguistic Abilities:** Italian and Basic English

**Driving License :** EU A & B License

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## EDUCATION

### Name of the institute

*Qualification gained*

➤ **Industrial Technical Institute "Monaco" (Cosenza)**

*Industrial High School Diploma, Mechanical Technician, with a finale score 80/100*

➤ **API – Italian Pizzerias Association**

*Pizza maker Diploma passing professional course of pizza*

➤ **Public Comprehensive Institute "L. Docimo" (Rose)**

*Middle School Diploma*

➤ **Public Comprehensive Institute "L. Docimo" (Rose)**

*Primary School*

### Timeline

**10/07/2010 (Academic year 2009/2010)**

**January 2014**

**30/06/2004 (Academic year 2003/2004)**

**1996- 2001**

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## TRAININGS & COURSES

### Name of the Agency

*Title certificate or qualification obtained*

➤ **ANFOS**

Certificate " training course for refresher fire and Emergency Management (Medium risk)"

➤ **Dr. Anselmo Felice Antonio, Occupational Medicine**

Certificate of Refresher Course " company First Aid and Emergency Management"

➤ **ANFOS**

Certificate " training course for updating employers who intend to carry out the tasks of RSPP directly-low risk"

➤ **AIS Calabria– Italian Sommelier Association Calabria**

Attendance Sommelier course of First, Second and third level, waiting to take the exam for the purpose of qualification.

➤ **ANFOS**

Certificate " refresher course for company first aid workers and Emergency Management for companies of Type B-C"

### Timeline

**04/11/2020**

**10/10/2020**

**19/06/2020**

**Annuity 2017- 2018- 2019**

**30/09/2017**



- **API – Italian Pizzerias Association** **25-26/09/2017**  
Certificate of participation in the "Third national Trophy pizza excellence of Italy"
- **ANFOS** **14/09/2017**  
Certificate " training course for refresher fire and Emergency Management (Medium risk)"
- **API – Italian Pizzerias Association** **26-27/09/2016**  
Certificate of participation " Second National Trophy Pizza excellence of Italy"
- **Third World Mushroom Pizza Championship** **15-16/ 03/2016**  
Certificate of participation
- **API – Italian Pizzerias Association** **23-24/11/2015**  
Certificate of participation in the "Third Italian Championship of Buffalo Mozzarella Pizza "
- **Municipality of Spezzano della Sila** **24/09/2015**  
Permission obtained from Trade and production activities for the activity of a Restaurant, Pizzeria and Bar in the local "Binary 37 by Calderaro" in Spezzano della Sila
- **Company Provincial and Local health Unit of Cosenza – Department of Prevention** **23/09/2015**  
Activity registration with designation " public catering: restaurant-Pizzeria-Bar""
- **API – Italian Pizzerias Association** **21-22/09/2015**  
Certificate of participation in the "First national Trophy pizza excellence of Italy"
- **Second World Mushroom Pizza Championship** **16-17-18/ 03/2015**  
Certificate of participation
- **API – Italian Pizzerias Association** **29-30/09/2014**  
Certificate of participation in the "Second Italian Championship of Buffalo Mozzarella Pizza "
- **General Federation of Italian Commerce and Tourism - COSENZA** **16/05/2014**  
Certificate of attendance "training Course for the employer who takes on the functions of the RSPP – Head of the Prevention and Protection service pursuant to dl subparagraph 2, art. 34 of Legislative Decree no. 81/2008"
- **General Federation of Italian Commerce and Tourism – COSENZA** **15/05/2014**  
Certificate of attendance to the course "to emergency fire-fighting medium-risk"
- **First World Mushroom Pizza Championship** **17-18-19/ 03/2014**  
Certificate of participation
- **General Federation of Italian Commerce and Tourism – COSENZA** **28/02/2014**  
Certificate of attendance in the course "First Aid Course in the Company type B and C"
- **API – Italian Pizzerias Association** **27/01/2014**  
Certificate of participation in the course " food hygiene-self-control and HACCP system"
- **API- Italian Pizzerias Association** **2014**  
Certificate registration with designation of **MEMBER** to Italian Pizzerias Association



- **Peroni Beer1846** **2014**  
Certificate training course "Beer Quality Ambassador", with the attainment of the title *Ambassador of the Quality*
- **E.R.B.E.S.** **2014**  
Certificate of participation in the Course for Professional Bartender, with the attainment of the title *American Basic Bar- Cocktail& Speed Working*
- **General Federation of Italian Commerce and Tourism – COSENZA** **19/11/2013**  
Certificate of professional qualification with the designation " commercial activity food commodity sector and food and beverage administration"
- **MOVIE ANIMATION** **17/02/2012- 18/02/2012**  
Certificate "participation at the stage of training for the role of tourist animator"
- **Amazing Pizza** **15/05/2007**  
Certificate of participation in the seminar for pizza maker, held by Masters Evandro Taddei and Alessandro Negrini
- **AICA – Test Center I.T.I.S** **10/05/2005**  
ECDL Advanced Application Level Program
- **Association Art and culture "Eugenio Ceniso"** **17/11/2002**  
Certificate of participation - First edition

### WORK EXPERIENCES

- | Name of the workplace   | Timeline                      |
|---|-------------------------------|
| <i>Assignment</i>   |                               |
| ➤ <b>Restaurant - Pizzeria- Bar "Binario 37"</b><br>Restaurateur and pizza maker in the family-run restaurant business.<br>Owner of the business since 2014..   | <b>Ongoing</b>                |
| ➤ <b>Eno-gastronomic activities in Calabria</b><br>Assistant to Calabria Restaurant Manager in the management tasks of restaurants, accommodation and hotel facilities in the opening or restyling phase. | <b>Ongoing</b>                |
| ➤ <b>Private and Public Events</b><br>Deejay and event planner  | <b>2008-2016</b>              |
| ➤ <b>ANIMED Association</b><br>Master pizza maker in the training course held at the Animed For Life Center   | <b>14/10/2016- 21/10/2016</b> |

### DOMAIN SKILL

- |                      |                                       |                           |
|----------------------|---------------------------------------|---------------------------|
| ➤ <b>Pizza maker</b> | ➤ <b>Chef</b>                         | ➤ <b>Bartender</b>        |
|                      | ➤ <b>Assistant Restaurant Manager</b> |                           |
| ➤ <b>Sommelier</b>   | ➤ <b>Deejay</b>                       | ➤ <b>Tourist Animator</b> |



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## AWARDS & CERTIFICATIONS

Name of the Agency	Periodo
<i>Title of the recognised award</i>	
➤ <b>Aquile Reali Award</b> <i>Winner of the contest "Aquile Reali 2019" with rating 8.1 / 10</i>	<b>24.07.2020</b>
➤ <b>TRIPADVISOR</b> <i>Award "Travellers' choice 2020" for the Restaurant <b>Binario 37 by Calderaro dal 1996</b>, entering in the 10% of the best restaurants in the world</i>	<b>Annuity 2020</b>
➤ <b>TRIPADVISOR</b> <i>Certificate of Excellence for the Restaurant <b>Binario 37 by Calderaro dal 1996</b> for the high scores received by travelers</i>	<b>Annuity 2019</b>
➤ <b>TRIPADVISOR</b> <i>Certificate of Excellence for the Restaurant <b>Binario 37 by Calderaro dal 1996</b> for the high scores received by travelers</i>	<b>Annuity 2018</b>
➤ <b>TRIPADVISOR</b> <i>Certificate of Excellence for the Restaurant <b>Binario 37 by Calderaro dal 1996</b> for the high scores received by travelers</i>	<b>Annuity 2017</b>
➤ <b>TRIPADVISOR</b> <i>Certificate of Excellence for the Restaurant <b>Binario 37 by Calderaro dal 1996</b> for the high scores received by travelers</i>	<b>Annuity 2016</b>
➤ <b>TRIPADVISOR</b> <i>Certificate of Excellence for the Restaurant <b>Binario 37 by Calderaro dal 1996</b> for the high scores received by travelers</i>	<b>Annuity 2015</b>
➤ <b>Il 3° Villaggio della Pizza Contest</b> <i>Tablet of gratitude, Municipality of Spezzano della Sila</i>	<b>21/06/2017</b>
➤ <b>ANIMED Association</b> <i>Attestation of esteem for the training Course held in quality of Master Pizza maker</i>	<b>21/10/2016</b>
➤ <b>Master Pizza Chef – Second Edition</b> <i>Participation in the popular television program "master Pizza Chef", after passing the selection at the stage of Naples</i>	<b>23/05/2016</b>
➤ <b>API Cosenza- Italian Pizzerias Association</b> <i>Third placed at the Contest Pizza Excellence of Italy, Rossano 2015</i>	<b>21-22/09/2015</b>
➤ <b>First World Mushroom Pizza Championship - Barletta</b> <i>Runner - up in the World Mushroom Pizza Championship, classic pizza cadets race</i>	<b>17-18-19-/03/2014</b>
➤ <b>Potato of Sila Contest</b> <i>Runner-up, Best Chef Award 2014</i>	<b>2014</b>

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## CRITICAL STRENGTHS & COMPETENCIES

- While gastronomy remains the main passion, music has supported the latter for 10 years, since I have performed the profession of deejay on several events, both in private ceremonies (such as birthdays, baptisms) and public ones (parties in different Calabrian tourist locations in the last 10 years)



- Considerable communication and relational skills put in place and perfected also thanks to the political experience undertaken in 2011 with the candidacy on the electoral list in support of Mario Occhiuto for his election as Mayor of City of Cosenza.
- Practicing sports since childhood, having competed in championships of the first, second and third category. Thanks to the game of football, interpersonal relationships, trust in others, respect for the rules given, fair collaboration with their partners and similar qualities have been refined and, at the same time, have helped to manage the catering work.
- In addition to football, swimming and gym activities at the amateur level are still among the extra-work activities practiced in perfect harmony with the time dedicated to the restaurant activity.
- Having traveled countless times, both for work and personal reasons, the knowledge of the various culinary cultures has greatly increased. This allowed me to be able to bring interesting novelties in traditional recipes, offering customers high quality dishes.

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### OTHER DETAILS

My training and professional experiences are mainly focused in the business sector, in particular eno-gastronomic, tourism and accommodation activities.

I personally manage the restaurant-pizzeria of my own and I have always operated in this area, thanks also to the previous family activity. Therefore, I can boast considerable and proven skills and knowledge in the organization of accommodation facilities (restaurants, bars, pizzerias, etc.), event planning, identifying the best service for customers. This, without prejudice of course to my skills as chef, pizza maker, bartender, sommelier, developed due to training and also to the real experience. In this regard, in 1996, my parents, driven by their passion, decided to open a small family-run restaurant in the tourist resort of Camigliatello Silano (CS), in a characteristic former toll rail.

The culinary art, the host family and the attention to detail are increasingly appreciated and the place has started to be well known. In June 2015, after years of activity in the sector, training courses, various experiences, I decided to restructure and expand the place giving life to the current restaurant Pizzeria Binario37.

Nowadays I dedicate myself with passion to the diffusion of products of the Calabrian eno - gastronomy made by us.

in the course of the years as more and more customers had asked to purchase the raw materials used in the dishes offered at the restaurant-pizzeria Binario37, we had built "the Dispensation of Binary 37", which currently includes a wide and tasty range of specialities definitely appreciated by the customers of the local.

In addition, me and my sisters we are engaged in the realization and marketing of a particular mint-flavour liqueur. It is a homemade recipe that my parents propose to customers at the end of each meal. We have decided to resume that recipe creating a new Calabrian liqueur called "Amaro37". To this project we are supporting the marketing of liqueur-filled chocolates.

Authorization to the processing of personal data contained in the curriculum vitae according to art. 13 GDPR 679/16.

Date and Place

Signature

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