**[Food Manager Business Development](https://www.postjobfree.com/resume/adzf9s/food-manager-business-fort-myers-fl)**

**Location:**Fort Myers, FL, 33901

**Posted:**September 04, 2023

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**Resume:**

NINO SINDONA

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Tel: (786) 801-7920

American Citizen, Born and raised in Milan, Italy.

EXECUTIVE PROFILE

1 September 2022 – 31 July 2023

TRATTORIA PADANA Italian Restaurant in Fort Myers, FL 33966,

Owner - Food Manager - Kitchen Manager - Purchasing Manager.

Florida Food Manager License, from 3 July 2018 for five years. Expired 2 July 2023, but it can be easily reinstated, just by passing a simple exam.

Created all menus and recipes, trained all chefs, sourced suppliers for best quality.

After three and half months of repairs and restructuring, after the hurricane Ian and the very difficult task of finding employees, we finally opened to the public on 20 December 2022.

The restaurant was an immediate success and, by the end of January, we were full every day and overbooked on weekends. All customers claimed that Trattoria Padana was, by far, the best Italian restaurant in the whole region of Fort Myers and Cape Coral, owing to my experience in creating authentic Italian recipes and not the same old Italian-American food.

The restaurant was sold in early August 2023

1 September 2018 – 16 July 2020

AMARONE Italian Restaurant in North Miami, FL 33160

Partner and Executive Chef - Food Manager - Kitchen Manager - Purchasing Manager.

Florida Food Manager License.

Created all menus and all recipes. Trained all chefs, sourced suppliers for best quality. Was responsible for the success of the restaurant due to his own recipes. These recipes were developed over many years and tested all over the world. Also responsible for all training. Amarone was profitable from first month of operation and reached sales of $120,000 per month before the beginning of the COVID lockdown and the quarantine of 2020.

March 2003 – October 2012

Pasta Fast Brazil – Salvador, Bahia – Feira de Santana, Bahia – Aracaju, Sergipe

Partner - Food Manager

Created and built the restaurant chain Pasta Fast in Brazil. Was responsible for developing all the menus, and all the recipes. Trained all the chefs. Pasta Fast became extremely popular for casual dining in Salvador, Feira de Santana and Aracaju. By 2011, there were six Pasta Fast restaurants in Brazil with combined annual sales of US $ 8,000,000 and 160 employees.

January 1987 - June 2009

Atoya LTD, a consumer goods Export Trading Company – Hong Kong

Managing Director and International Executive Sales Manager for Europe and North America. Was responsible for manufacturing many products for the US and European markets, with average sales of $ 4,000,000 per year.

SKILL HIGHLIGHTS

Financial Statements

Excel

Languages: Fluent in Italian, English, French and Portuguese. Good understanding of Spanish.

Sales and Marketing.

Leadership/Communication.

Small Business development.

Budgeting.

Gastronomy. Training of chefs in Italian cuisine.

EDUCATION

1993-1994

European University, Brussels, Belgium (associated to the University of Dallas, Texas)

MBA in Finance. Finished first of 50 students in the same class. All courses taught in English.

In 1993, passed the exams of the last year of BBA at the same university (some courses in English, some in French,) to be admitted to the MBA courses.