



Ministero della Giustizia

Sistema Informativo del Casellario Certificato del Casellario Giudiziale (ART. 24 D.P.R. 14/11/2002 N.313)

CERTIFICATO NUMERO: 3928/2020/R

Al nome di:

Cognome **TIRABASSI**
Nome **ORIANA**
Data di nascita **16/11/1966**
Luogo di Nascita **SAN BENEDETTO DEL TRONTO (AP) - ITALIA**
Sesso **F**



sulla richiesta di: **INTERESSATO**
per uso: **RIDUZIONE DELLA META' DELL'IMPOSTA DI BOLLO E DIRITTI: PER ESSERE ESIBITO IN OCCASIONE DI CANDIDATURA ELETTORALE (ART. 1 COMMA 14 LEGGE 3/2019)**

Si attesta che nella Banca dati del Casellario giudiziale risulta:

NULLA

ESTRATTO DA: CASELLARIO GIUDIZIALE - PROCURA DELLA REPUBBLICA PRESSO IL TRIBUNALE DI ASCOLI PICENO

Si attesta l'avvenuto pagamento (art. 273 e 285 T.U. 30/5/2002 n. 115) del

diritto di certificato

diritto di urgenza

ASCOLI PICENO, 10/08/2020 13:26



IL RESPONSABILE DEL SERVIZIO CERTIFICATIVO
IL FUNZIONARIO GIUDIZIARIO
CRISTIANA ODDI

Il presente certificato non può essere prodotto agli organi della pubblica amministrazione o ai privati gestori di pubblici servizi della Repubblica Italiana (art. 40 D.P.R. 28 dicembre 2000, n. 445), fatta salva l'ipotesi in cui sia prodotto nei procedimenti disciplinati dalle norme sull'immigrazione (d.lgs. 25 luglio 1998, n. 286). Il certificato è valido se presentato alle autorità amministrative straniere.

Oriana Tirabassi

OT CV 2020



Nationality: Italian

Age: 52

Marital: Single ,1 daughter 27 yr. old

Languages: Fluent English, Italian, med/French, med/German

Currently: Italy

Phone: +39 392 0426321

Email: orianatirabassi@gmail.com

Social Media

FACEBOOK

[HTTPS://WWW.FACEBOOK.COM/ORIANA.TIRABASSI](https://www.facebook.com/oriana.tirabassi)

TWITTER

[HTTPS://TWITTER.COM/ORIANATIRABASSI](https://twitter.com/orianatirabassi)

INSTAGRAM

[HTTPS://WWW.INSTAGRAM.COM/ORIANATIRABASSI66/](https://www.instagram.com/orianatirabassi66/)

OBJECTIVE _____

To secure a rewarding assignment to lead a 5 star hotel to its next level through skillful management and by motivating, training and supporting the team to achieve higher standards of performance. I also aspire to achieve a Michelin Star in Asia

OT CV 2020

CAREER SUMMARY

**February 2020 Executive Italian chef new preopening September 2020 at The Ritz Carlton St. Louise U.S.A.
Stop for Corona Virus**

**December 2019 “ITALIAN COOKING FOR THE GLOBAL VILLAGE”
New book come out with 192 Master world chefs recipes**

**Executive Chef at Curio Collection by Hilton
Aug 2018 – Jul 2019
Bereavement leave**

**Executive Sous Chef at Ritz Carlton, Osaka, Japan
Dec 2014 – Aug 2018
Celebrity chef in Japan
Splendido Awarded “Best Italian Rest in the World “Osaka 2016/2017 /“Osaka 2017/2018 by Gambaro Rosso
In charge of Splendido Restaurant, Gourmet shop, Lobby Lounge, Executive Lounge
Won the Pyramid Derby (culinary exhibition on Nippon Tv Tokyo)
Gurunai tv programmer culinary
Created the innovative Afternoon tea with Fashion Brand collaboration
And new trend Strawberry afternoon tea in Osaka
TV/Magazine review**

**Italian Chef, Spasso, Grand Hyatt, Era wan, Bangkok
Mar 2014 – Dec 2014 (8 months)
TV/Magazine review**

**Executive Italian Chef at Rosso, Shangri-La, Jakarta
Jan 2011 – Dec 2013 (3 years)
Top 25 in Luxury Hotel Category", Trip Advisor's Traveler' Choice Award, 2012
Industry Champion in Travel and Tourism", Indonesia Sustainable Business Awards, 2012
Top 2 of Best Business Hotel in Jakarta", Business Traveler Asia Pacific Award, Readers Poll, 2012
Runner-up for Jakarta's Best Hotel and Resort", Destin Asian Magazine Readers Choice Award, 2012
Top 4 of Best Hotels around the Region for Jakarta", Finance Asia Magazine Business Travel Poll
Best Hotel in Jakarta", Finance Asia Magazine Business Travel Poll Awards, 2013
MARCH 2013 Shangri-La Corporate Office
Best profit - signature restaurant worldwide Shangri-La, best revenue, P&L, welcome patron-chef and exemplary
Shangri-La Chef for saving costs and encourage 'affluence of customers, the press and increase the company
exposure in Indonesia**

**Italian Chef, Mezzo, JW Marriott, Mumbai
2008 - January 2011 (4 years)
5 Star, 350 rooms, 6 outlets, 90,000 + F&B covers monthly USD 30+ million p.a
JW Marriott's Flagship Hotel in India & highest grossing hotel operation, Spices Asian restaurant
160 seats, Mezzo Mezzo Italian 120 seats, Lotus Café 260 seats, Saffron Northern Indian, 100 seats
High volume food and beverage outlets averaging 2500 covers daily**

**Head/ Italian Chef, Renaissance Hotel, Kowloon, Hong Kong
Jan 2008 (1 year)**

Patio Coffee Shop, Lobby Lounge: An all-day dining spot, international dinner buffet.

Responsible for all matters of the kitchen, buffet, organization including food quality presentation, staff training and kitchen operations

OT CV 2020

Italian Chef / F&B Manager, Kowloon, Hong Kong

2007 - January 2008 (1 year)

INCONTRO" ITALIAN RESTAURANT KOWLOON HK

SERGIO" ITALIAN PIZZERIA AND RESTAURANT CAUSEWAY BAY HK

Responsible for budgeting, forecasting, financial results, staff training and daily operations.

During my time here we achieved a steep increase in F&B profitability from 13% to 26.7%

A decrease in F&B payroll from 42.00% to 34.50%, food cost from above 42% to 31%

OWNER & GENERAL MANAGER

2003 - 2007 (4 years)

NEW STELLA ADRIATIC A RESTAURANT, NIGHT BAR.PORTO SAN GIORGIO, ITALY

Restaurant receives the premium for "THE BEST RESTAURANT OF THE YEAR 2004" from all journalists in the Adriatic Sea. On 20-04-04, this restaurant, received also the certificate of "THE BEST CHEF" by European Italian cuisine, under the high-Patronage of the community Economic European.

GUEST CHEF AT: [PREGO](#) SWISS HOTEL,SINGAPORE

SINCE 2003 TO 2005:

AUTHENTIC ITALIAN 'HOME' COOKING IN A CONTEMPORARY RESTAURANT. Responsible for pizza, food quality food presentation and food request

EXECUTIVE MANAGER – EXECUTIVE CHEF of [GROTTA PALAZZESE](#)

GROUP LEIPZIG GERMANY

1999 - 2003 (4 years)

80 SEAT FINE DINING AND LA GROTTA PIZZERIA

New opening, responsible for kitchen and marketing planning, budgeting, forecasting, financial results, staff training and daily operations and furnished in designer restaurants, purchase supplies and equipment

During my time here we achieved a steep increase in F&B profitability 55% and awarded "Woman of the year" for German Michelin Magazine

General Manager/Owner/Executive Chef OF LA LOCANDA SON AMAR , ASCOLI , ITA

1987 - 1999 (12 years)

All restaurant made entirely by me from furnishing designs, characteristic architecture, local antique restored ancient walls of 800, [Dinnerware](#) Villeroy & Boch . Boasting its own distinctive flavours and

unique charm. Traditional “Marche cuisine home' cooking” menu is overseen by me and is served in a picturesque countryside setting. The menu features seasonal specialties and is complimented by an extensive wine list. Freshly baked breads, pizza, homemade pasta are available from the deli counter. This was the first restaurant to have deli counter with the pizza “al Taglio” Takeaway “in the Marche Region .I have reached a turnover of 2 million of “Lire “per day in 2 hours. Thanks to this restaurant I became world champion 1994

OT CV 2020

AWARDS past _____

2013”the best 500 restaurant in Asia “Miele guide
2012 “THE BEST RESTAURANT” - Tattler Jakarta
2012 “MOST WELCOME CHEF “Oriana Tirabassi”” - Now Magazine Jakarta Awards
2011 “MOST FASHIONABLE CHEF “Now magazine Jakarta Awards
2010 Received “BEST ITALIAN RESTAURANT OF THE YEAR” [Mezzo Mezzo Italian Restaurant at JW MARRIOTT of Mumbai]
2009 Received “BEST ITALIAN RESTAURANT OF THE YEAR” [Mezzo Mezzo Italian Restaurant at JW MARRIOTT of Mumbai]
2004 Archive -CEE al n* 1108 Italian European Institute “European Union” Has given To me the Certificate “High Quality Author of Kitchen”
2004 received the certificate of "The Best Chef" by European Italian cuisine, under the high patronage of the community Economic European. - Archive CEE number 1102
2004 “THE BEST 10 RESTAURANTS OF THE YEAR ADRIATIC COST 2004” from all journalists in the Adriatic Sea.
2003 Received “WOMAN OF THE YEAR 2002” from German MICHELINE MAGAZINE Leipzig (GERMANY)
1994 “WORLD CHAMPION” on the Pizza World Championship (ranked first Woman in the story of World Cup) Caesars Palace Las Vegas Hotel & Casino
1992 2nd CLASSIFIED to European Championship: “VERA PIZZA NAPOLETANA” Ragusa (Sicilia) Italy

TV Shows / Press past _____

RAI 1 participation to“1 mattina”
RAI 2 since 1994 : Gente e costume e TG2 the first female chef world champion
CANALE 5 : 100 ore per la vita (1992/2000)
RETE 4 (1994) : Technique lessons of Pizza with Patrizia Rossetti
CNN: CESAR PALACE LAS VEGAS. Pizza Acrobatic Show
FRANCE TV: Pizza Acrobatic Show and interview on the Italian Pizza
SINGAPORE TV: Pizza Acrobatic Show and interview
GERMAN TV: interviews as Woman of the Year 2002
SPANISH TV: Interviews (2007)
YOU TUBE (2007-2011)
Mumbai CNBC: 2008-2009 with Bellwood actor
Hong Kong TV 2008
Magazine (D) 2000/2004
Bar Giornale restoration, ice cream and bar, newspaper (IT) 2006
PIZZA FOOD: photo on first page 2006
2005/2007 Pizza Food
2005 Zafferano chef
PANORAMA 2006
GENTE 2006
MATRIX : <http://www.matrixmagazine.net/show.asp>

Italian Newspapers: Messaggero, Giornale, Resto del Carlino, Corriere Adriatico ecc since 1992 al 2007
PIZZA PRESS dal 1992 al 2005
PIZZA E CORE 2005 AL 2007
ALITALIA airline magazine 2004
Singapore Newspapers 2003/2005