



Giulia Lombardo

Chef and Barista



Summary

Passionate chef, barista and customer service agent with over 15 years in the hospitality industry. From hotels, to startups and the restaurant industry I have extensive experience with one to one customer interactions as well as designing, executing and managing high end guest experiences. I truly value providing the best and consistent customer experience possible. As a Vancouverite I pride myself on showcasing the best that this city has to offer!



Experience

2006 -
2019

Lombardo's Pizzeria

Owner and Executive Chef

- Head chef, operations manager, hiring, training and supervising staff
- Scheduling and coordinating social media photoshoots
- Creation and execution of content calendar for @lombardospizza
- Management of Facebook and Instagram accounts
- Website maintenance, inbox, customer request and all reservations
- Marketing coordinator

2015 -
2017

The Dorchester CUT at 45 Park Lane, London England

Pasty chef / guest service relations

- Working directly with guests to design custom menus for private events and IRD
- Daily preparation and execution for all pastries at CUT at 45 Park Lane, including in room dining and special events
- Recipe development and execution of plated desserts
- Daily production of bread and pastries

2010 -
2011

Fairmont Hotel Vancouver

pastry chef

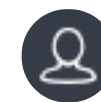
- completion of 3 month practicum post culinary school
- line chef at various outlets including
- IRD coordination and day to day operations
- banquette catering and preparation

2017 -
present

Just Giulia Productions

Head of operations

- Pitching clients
- Working with individual clients to make customized video content
- Hiring and coordinating production team, script writing and overseeing editing
- Host of YouTube channel "Just Giulia"



Personal Info

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Phone

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E-mail

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Date of birth

1988-11-01

YouTube

<https://bit.ly/2ZcEAna>

Instagram

@justgiuliaa

LinkedIn

<https://www.linkedin.com/in/justgiulia/>



Skills

Video production, scheduling, coordinating and execution

Set decoration

Food styling

Passion for working in a multifaceted, collaborative environment working both independently and with team members

Photography assisting

Positive attitude ability to adjust to flexible schedules, take initiative and prioritize tasks

Excellent communication, problem solving, organizational and analytical skills

2016 -
present

CTV Morning Live, Breakfast Television, Global BC

Live cooking and lifestyle segments

- Hosting live 5-7 minutes segments with host.
- Pitching segment ideas, coordinating with producers and networks.
- Research and development of recipes and life style content.

present

Bosa Foods

Spokesperson and Host

- Designing and teaching cooking classes
- Production of video content for Bosa Foods social media platforms and website
- Hosting cooking videos for various platforms
- Product placement on local news outlets

2016 -
2018

BC Home and Garden Show

Live presenter

- Designed and hosted live 30 minute cooking demonstrations in front of live audience
- Managed sponsorship outreach
- Overseeing promotion and advertising

2016

Marc and Mandy Show

Pre-recorded segments

- Hosted pre-recorded cooking segments
- Recipe creation, script writing and execution
- Coordinating live production



Education

2010-09 -
2011-06

NorthWest Culinary Academy

Professional Culinary and Pastry Certificate

- Included a 480 hour industry practicum, completed at The Fairmont Hotel Vancouver
- Pastry program: pies, tarts, quick breads, cookies, bars, cakes, artisan breads, frozen desserts, plated desserts, recipe research and development
- Professional Culinary program: soups, stocks, foundations, butchery, appetizers, main courses, world cuisine, menu planning, food costing,

2007-09 -
2008-06

Langara College

Professional Photography Program

- Fine art black and white developing and film processing
- Studio lighting
- Digital photography

2015

Vancouver Coastal Health

Food Safety certificate level 1

2010

ITA British Columbia

Red Seal level 1