



Personal Profile

I'm F&B Manager and Somellier in Hospitality field since 2012.

I lived abroad for many years

I have international knowledge in the world of wine and spirits, because of different levels of studies and career.

Wine is my main passion and main activity in events and Education.

Architecture was the best way I could choose to become who I am now.

Area of Experties

- Wine and spirits experts
- F&B Events
- Wine education for sommelier schools and WSET level 1 and 2
- Wine events for restaurants
- Text and articles about wines

Contact ME

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Genova - Italy

Academic Background

- Langhe Wine Ambassador
- WSET3, 3rd Level Award in wine @WSET London
- Sommelier 3 Level diploma @Degustibuss - Milano
- Wine course @Wine Accademy in The Hague (NL)

- Master in Architecture, Genova
- Cultural exchange
"Escuela Superior de Arquitectura e Urbanismo Politecnica"
Granada, Spain

- High school scientific diploma

HCCP COURSE - Hazard Analysis and Critical Control Points
BHV Cursus (NL) - First Aid Course for Hospitality
SHO horeca - Sociale Hygiene Diploma, social responsibility

- Construction site safety course

Languages

Italiano: mother tongue
Spanish: fluent
English: fluent
Dutch: good

Programs

Office Package:
Word, Excel, Powerpoint, Outlook,
One drive for business

Horeca programs:
WaiterPro/Horeco/ Formitable / Straight system

Planning and Design:
Autocad graphic program, Rhinoceros 3d modeling
Adobe Package, Adobe Photoshop, InDesign, Illustrator

Career History

Hospitality-Events-Tastings-Urban Design

2020 - 2024

Swirling_Wine, events, wine education and wine/spirits consultancy :
-In charge of the production and beverage experiences for public events together with **Forevergreen**
-Wine consultancy together with **TheWinesiders** srl
events production, and wine trainings for restaurants
-Wine & Spirits events and Tasting
-Academic training at Sommelier wine Courses in Milan together with **Degustibuss International**

2021 - 2023

-Brand New Spirits market analysis in Milan, together with **Vargros** distributors

2019 - 2020

General Manager and Head Somellier - Restaurant Aji B.V. Rotterdam Michelin 2020
(part of the group Restaurant Joelie 1 star Michelin, Restaurant CEO based in Rotterdam)

General Management in hospitality, international kitchen; Knowledge and learning management,
Procurement, Setting Targets, Inventory Control, Supply Chain, F&B Control, Recruiting, Staff Rooster.
Trainings, Workshops, Tastings .
Hygiene, Health and safety legislation/guidelines.
Customer care, Reservations, Advising Customers, Problem Solving
Supervision, Creation, Planning new menus and design.
Manage events for spirits brand, wine brand, and business companies
Wine Menus Control (Europe and New World)
2020 - premio Gault Milieu Guide
2020 - Michelin advise in the Michelin Guide

2017 - 2019

Assistant General Manager and Head Sommelier - Mess B.V. Company - Rotterdam

In collaboration with the General Manager. Restaurant with Mediterranean/Spanish and Moroccan kitchen
Procurement, Setting Targets, Inventory Control, Supply Chain, F&B Control
Wine Menus Control for the all Mess B.V. Company: Trainings, Workshops, Tasting, Parings.
Hygiene, Health and safety legislation/guidelines.
Customer care, Reservations, Advising Customers, Problem Solving.
Supervision design menu.
Events for spirits brands, wine brand, and business companies.
2017, 2018, 2019 - price Bib Gourmand Benelux, price Gault Milieu Guide

2016 - 2017

Floor manager and assistant Sommelier - Mess B.V. Company - Rotterdam

Supervise staff, Training staff to perform allocated roles.
Manage and Supervise inventory.
Wine Menus Control together with Head Sommelier.
Customer Care, Reservations, Weekly and Evening Plannings, Advising Customers, Problem Solving.

2015 - 2016

Supervisor - Jamie's Italian - Rotterdam

Opening brand new restaurant in the heart of Rotterdam, International food chain.
General supervision of the staff, Assist customers with any queries or requests.
General supervision of the wine choices, mainly Italian brand, and trainings. Manage inventory.

2012 - 2015

Restaurant manager - Italian kitchen Restaurant - Rotterdam

Procurement, Setting Targets, Inventory Control, Supply Chain, F&B Control
Wine Menus Control , Trainings, Workshops, Tasting, Parings.
Hygiene and Health and safety legislation/guidelines.
Customer care, Reservations, Events, Problem Solving.

2012 - 2016

Architecture - Urban Planning - Public Space Design
Co-founder e Architect - Openfabric Landscape Architecture - Rotterdam.
Planning and realization of public space, landscape architecture,
Lectures and conferences for the MIT Boston, Cornell university in Pensilvania, TUDelft in the Netherlands

2008 - 2012

Architectural collaboration with different offices in Italy, Spain and the Netherlands,
and assistant professor at the University of Architecture based in Genova.