Nicola Trespi



Experience:

Title: FOUNDER & PRICIPAL | Bar&Beverage Solutions | BAR SERVICE PROVIDER
Duration: January 2020 – Present
Location: Lombardy, Milan
Overview:
Established and spearheaded the growth of Bar&Beverage Solutions, a dynamic consultancy dedicated to empowering businesses and individuals within the Food & Beverage sector. Our comprehensive services encompass strategic bar coaching, innovative business solutions, and expert guidance tailored to both established professionals and aspiring talents.

Title: MANAGER & LEAD INSTRUCTOR | A.I.B.E.S. Promotion srl | BARTENDING COURSES
Duration: August 2013 – July 2024
Location: Via Baldissera 2, 20129, Milan, (MI)
Website: www.aibes.it
Overview:
As the Manager and Lead Instructor for A.I.B.E.S. Courses, I have been dedicated to shaping the future of the bar industry through comprehensive education and training programs. A.I.B.E.S. Promotion srl stands at the forefront of providing specialized courses designed to empower individuals within the food and beverage sector, elevating their skills and knowledge to excel in a competitive bar environment.

Title: HEAD BARTENDER | Ristorante Belè | RESTAURANT
Duration: June 2019 - January 2020
Location: Via Angelo Fumagalli 3, 20123, Milan
Website: www.beleristorante.com
Overview:
As the Head Bartender at Ristorante Belè, I undertook a pivotal role in crafting exceptional beverage experiences within the heart of Milan. With a focus on innovation, collaboration, and meticulous attention to detail, I spearheaded bar management during evening shifts, orchestrating a seamless blend of culinary artistry and mixology expertise.

Title: HEAD BARTENDER | Peck Italian Bar | RESTAURANT
Duration: October 2018 - May 2019
Location: Via Cesare Cantù 3, 20123 Milano (MI)
Website: www.peck.it
Overview:
As the Head Bartender at Peck Italian Bar from October 2018 to May 2019, I shaped the bar's sophisticated identity. I orchestrated afternoon and evening operations, crafting a unique drink menu that blended classic elegance with contemporary flair. My commitment to quality control ensured each beverage was a testament to excellence. Streamlining inventory and ordering processes optimized the supply chain, enhancing the overall bar experience. My leadership elevated Peck Italian Bar, making it a distinguished destination in Milan's vibrant culinary scene.

Title: HEAD BARTENDER | Mint Julep Bistrò | BAR&BISTROT
Duration: November 2017 - October 2018
Location: Via Natta, 27011 Belgioioso (PV)
Overview:
As the Head Bartender at Mint Julep Bar & Bistrot from November 2017 to October 2018, I spearheaded the establishment and management of both the bar and restaurant services. Leading evening shifts, I skillfully supervised a team of coworkers and seasonal staff, maintaining a high standard of service excellence. My role encompassed the meticulous preparation of pre and after-dinner cocktails, alongside an array of long drinks and non-alcoholic options. In addition to operational leadership, I played a key role in elevating the establishment's appeal by curating and executing engaging events and thematic evenings. My responsibilities extended to the precise management of orders and inventory, ensuring a well-organized and efficient workflow.

Title: BEVERAGE MANAGER | Drink&Taste srl | CATERING COMPANY
Duration: December 2015 - December 2018

Location: Milan (MI), Italy
Website: www.drinkandtaste.com
Overview:
As the Beverage Manager at Drink&Taste srl, a prominent event management company, I played a crucial role in curating unforgettable beverage experiences. My responsibilities encompassed the design and crafting of personalized drink menus, fostering cohesive teamwork to deliver tailor-made beverage encounters, meticulous oversight of beverage provisions at events, and the mentorship and guidance of collaborators to ensure impeccable service standards.

Title: BEER SPECIALIST | Carlsberg spa | EXPO 2015
Duration: May 2015 - October 2015
Company: Turnè Eventi srl
Location: Via Filippo Argelati 40, 20129, Milano (MI)
Website: www.drinkandtaste.com
Overview:
During my tenure at the Poretti Stand at EXPO 2015, I assumed the role of Beer Specialist, contributing to a memorable and engaging experience for visitors. This position allowed me to showcase my expertise in the art of beer service and product presentation. My tenure as a Publican at the Poretti Stand marked a period of dynamic interaction, where I seamlessly combined beer craftsmanship with effective communication strategies to create a memorable and immersive experience for EXPO 2015 visitors.

Title: HEAD BARTENDER | Babylon Cafè | BAR
Duration: August 2013 - April 2015
Location: Babylon Café, Via Ugo Dozzio, 27011, Belgioioso, (PV)
Overview:
As the Head Bartender at Babylon Café, I assumed a pivotal role from August 2013 to April 2015 in curating memorable experiences for our patrons. My responsibilities extended across various aspects of the bar's operations, emphasizing exceptional service and unforgettable cocktails. My tenure as Head Bartender at Babylon Café was characterized by a dedication to delivering exceptional service and creating memorable moments for our patrons. It was a period marked by innovation, teamwork, and a passion for mixology, all of which contributed to the success of this esteemed establishment.

Title: BARTENDER | Cutty Sark Cafè | CAFÉ&RESTAURANT
Duration: May 2013 - August 2013
Location: King William Walk, SE10 9HT, Greenwich, London
Website: www.cuttysarkrestaurant.co.uk
Overview:
During my tenure as a Bartender at the renowned "Cutty Sark Café" in the heart of Greenwich, London, I played a pivotal role in providing exceptional service to patrons. My responsibilities encompassed coffee bar counter operations, ensuring seamless table service, and efficiently managing product storage. This experience honed my skills in delivering top-notch hospitality and maintaining a well-organized beverage service, contributing to the overall success of the establishment.

Title: BARTENDER | Al Piccolo Cafè | BAR
Duration: March 2012 - May 2013
Location: Al Piccolo Café, Via Garibaldi, 27011, Belgioioso, (PV)
Overview:
As a Bartender at Al Piccolo Café, I contributed to the vibrant atmosphere by organizing engaging events and captivating theme nights. This not only boosted customer engagement but also established Al Piccolo Café as a sought-after destination for social gatherings and memorable experiences. My commitment to delivering top-notch service and creating a welcoming ambiance made a lasting impression on both regular customers and newcomers alike, contributing to the café's success during my tenure.

Title: FIRST BARTENDER | Hotel Milano** | HOTEL**
Duration: December 2010 - March 2012
Location: Hotel Milano****, Via Silvio Pellico, 24020, Castione della Presolana (BG)
Website: www.hotelmilano.com
Overview:
During my tenure as the First Barman at Hotel Milano****, I played a pivotal role in enhancing the beverage service experience at this prestigious establishment. My responsibilities encompassed a wide range of tasks aimed at delivering exceptional service to our valued guests.

Training:

Digital Marketing Master: From Zero to Digital — **Ongoing**
Udemy, via Online — www.udemy.com
Developing digital marketing and e-commerce strategies.
Attracting and engaging customers through digital marketing channels like search and email.
Measuring marketing analytics and sharing insights.
Building e-commerce stores, analyzing e-commerce performance, and building customer loyalty.

Food Labelling Course — February 2024

"Hideea S.R.L.", Via Giuseppe Rosaccio 6, 00156, Roma (RM) — www.hideea.com

Labeling and advertising of food products;
Labeling of specific products;
Nutritional and health claims;

HACCP Consultant and Auditor — January 2024

"Hideea S.R.L.", Via Giuseppe Rosaccio 6, 00156, Roma (RM) — www.hideea.com

HACCP method and system documentation;
Practical construction of the HACCP Manual;
Tracking and traceability in the food sector;
The Consultant and the Auditor, the audit, the management of non-conformities and inspections.

AI Solutions for Marketing — March 2023

IULM AI Lab, via Online — www.udemy.com

What is Design Thinking and when to use it.
How to use Design Thinking to create new situations.
How to be better prepared to act when an opportunity is created.
How to recognize a winning idea and get the desired results.

Design Thinking for Innovation — April 2020 – May 2020

University of Virginia, via Online — www.coursera.org

What is Design Thinking and when to use it.
How to use Design Thinking to create new situations.
How to be better prepared to act when an opportunity is created.
How to recognize a winning idea and get the desired results.

Food&Beverage Management — March 2020 – April 2020

Università Commerciale Luigi Bocconi, via Online — www.coursera.org

How products generate value for consumers and how consumers attribute value.
Tradition and innovation: the role in the consumer experience.
The value of the "local" in the global market and vice versa, associated with the figure of the distributor.
Designing growth strategies in different markets: pros and cons, large and small.

Advanced Beer Tasting and Pairing — October 2016

"Fermento Birra", Piazzale Cadorna 2, 20129, Milano (MI) — www.corsodegustazionebirra.it

Environmental, physical and psychological factors and their role in professional tasting.
Faults in beers, how to recognize them and how to avoid them.
Pairing techniques: affinity, contrast and tradition.

Barchef & Molecular Mixologist Course Level 2 — October 2014

"Nottingham Forest Cocktail Bar", Viale Piave, 20129, Milano, (MI) — www.nottingham-forest.com

Rapid infusion techniques.
Application of techniques in the bar environment.
Legislation, regulations and safety procedures..

Qualified Sake Sommelier Course — March 2014

"S.S.A." (Sake Sommeliers Association) — www.sakesommelierassociation.com

History and production of Sake, Shochu and Umeshu.
Sensory analysis and tasting techniques.
Pairing techniques: temperatures and aromas.

F&B Manager & Bar Manager Course — March 2014

"A.I.B.E.S." (Associazione Italiana Barmen E Sostenitori) — www.aibes.it

F&B Manager, organization chart and management phases.
Operational control, knowledge of departments, purchases and stock picking.
Food cost, rev pash and sale price determination.

Idrosommelier Course Level 1 and 2 — September 2013

"A.D.A.M." (Associazione Degustatori Acque Minerali) — www.degustatoriacque.com

Water classification.
Sensory analysis.
Food and health principles.
Sensory qualities of water.

Training for Trainers Course — May 2013

"A.I.B.E.S." (Associazione Italiana Barmen E Sostenitori) — www.aibes.it

The role of the trainer.

How to keep the trainee attentive.
Structure and control of information.

Professional Beer Taster Course — **November 2012 – March 2013**
"A.D.B." (Italian Beer Tasters Guild) — www.degustatoribirra.it
Sensory analysis: perfumes and defects of beers.
History of beer, brewing and brewing styles.
Pouring beers, glasses and serving temperatures.

Coffee Taster Course — **September 2012**
"I.I.A.C." (International Coffee Tasters Institute) — www.assaggiatoricaffe.org
The Espresso Tasting: physical, environmental and psychophysical conditions.
Judgment of appearance, aroma and taste.
History and production of different coffees.
Coffee grinder and coffee machine: operation and use.

Barchef & Molecular Mixologist Course Level 1 — **February 2012**
"Nottingham Forest Cocktail Bar", Viale Piave, 20129, Milano, (MI) — www.nottingham-forest.com
Barchef techniques such as: jellies, foams, brulee, smoking, CO_2, Yin & Yang and capsules.
Molecular techniques such as: spherification, airs, velvet and spitfire.
Main tools and ingredients: usability and restrictions.

Bar Coffee Course — **September 2011**
"A.I.B.E.S." (Italian Bartenders Guild) — www.aibes.it
Mise en place, grinding and serving weight.
Preparation of: coffee, cappuccino, chocolate, tea, and coffee-related cocktails.

Basic Bartender Course — **June 2011 – July 2011**
"A.I.B.E.S." (Italian Bartenders Guild) — www.aibes.it
The bartending job and its origins, professional behavior and bar environment.
General notions and history of products (aperitifs, wine, beer, spirits, liqueurs, soft drinks, coffee).
Preparation of international cocktails from I.B.A. (International Bartender Association).

Sommelier Course Level 1 — **April 2011 – June 2011**
"F.I.S.A.R." (Italian Sommeliers Guild) — www.fisar.org
Wine history, enology, legislation and production.
Service techniques.
Sensory analysis.

Bar Operator Course — **June 2009 – July 2009**
"Fondazione Le Vele", Via Breventano, 27100, Pavia, (PV) — www.levelepavia.it
Preparation and service of alcoholic and non-alcoholic beverages.
General notions and history of products.
Coffee bar preparations.

Languages:
Italian: Native language
English: B2 Level

Licences:
Driving licence: B grade, car owner
P.IVA: 02786940185
REA: PV-304064

I authorize the processing of my personal data pursuant to Legislative Decree 196 of 30 June 2003 and art. 13 GDPR (EU Regulation 2016/679)

Como 21/11/25

Ai sensi e per gli effetti del D.P.R. 445/2000 nella forma vigente e consapevole delle responsabilità e delle pene stabilite dalla Legge per false attestazioni e mendaci dichiarazioni, sotto la mia personale responsabilità dichiaro che le informazioni e i dati inseriti sono veri.