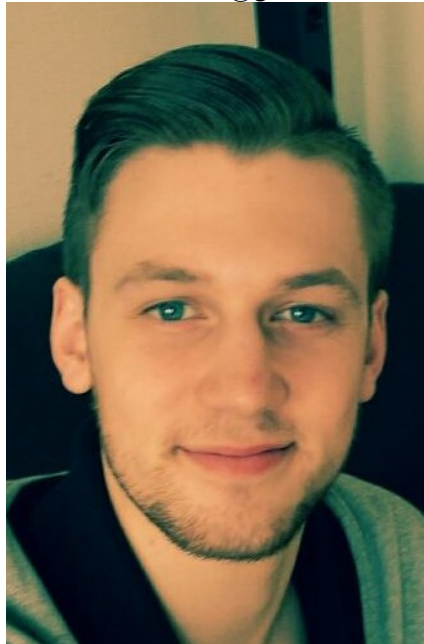


Marelius Kristiansen Moen

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Skills and Abilities

I'm 28 year old from Tromsø, Norway. I am very passionate about wine, beer, spirits, coffee, tea and gastronomy.

- Fluent in Norwegian and English
- Extensive knowledge in wine, spirits, beer, coffee and tea
- WSET level 1, 2 & 3 in Wine & Spirit
- WSET level 3 in Sake
- International Tea Masters Association Certified Tea Sommelier
- High knowledge and experience in classic gastronomical service elements e.g. flambé and tranche by the table
- Training and responsibility in calculating prices and stockholding
- Bar technique, beverage knowledge and service trainer for bar staff, waiters and apprentices
- 3rd place in the national finals of "Norway Young Sommelier of the Year 2016"

Education

Breivika Videregående Skole Tromsø, Norway
2007- 2009 Culinary School

- 100% attendant for both years
- A 5.4 average score (6 being the best)

Kulinarisk Akademi Oslo, Norway

2015 WSET level 1, 2 & 3

International Tea Master Association

2016 Certified Tea Sommelier

Sydney Wine School Sydney, Australia

2016 WSET level 3 in Sake

Work experience

Rica Ishavshotell Tromsø, Norway

Restaurant Service and Beverage Apprentice July 2009-December2010

- Attended courses and classes in «Restaurant economy», «service theory», «wine and beverage», «meat, fish and poultry butchering and preperation»
- Trained to be head waiter for banquets
- Closely followed and learnt from an experienced sales team in how to sell large events.

ELD Restaurant & Bar Trondheim, Norway

Restaurant Service and Beverage Apprentice January 2011-July 2011

- High quality training in fine dining service elements
- Bar training in a fast paced cocktail bar
- Responsibility for stock control of beverages
- Food and beverage courses arranged by culinary schools
- Set menu changed every week, so attended weekly wine and food pairing
- Barista courses

ELD Restaurant & Bar Trondheim, Norway

Head Waiter July 2011- February 2014

- Responsible for all staff training in restaurant and bar
- Responsible for updating and expanding the wine list
- Head mentor for apprentices in the company
- In charge of pairing for a weekly changing set menu (7 course menu)
- Stock control responsibility for all beverages
- Operating as Service Manager during VIP parties in our Chambre Separee

Restaurant Søttitre at the Radisson Blu Royal Garden Hotel (*****) Trondheim, Norway

Restaurant Manager

March 2014- December 2014

- Newly opened restaurant, so before opening my responsibilities were:
 - Set up a modern wine list that would suit the Nordic modern cuisine that were served
 - Work closely with the head chef to determine wine and food pairings
 - Together with the global design team of Radisson Blu, develop innovative solutions for both service and restaurant design.
- In charge of wine pairings for the 7 course menu
- Was selected by Radisson Blu to be the Norwegian representative in a group of 11 restaurant managers and sommeliers that would taste 550 wines and set a standard wine list that almost every Radisson Blu hotel worldwide is using today
- Head Mentor for the hotels apprentices
- Restaurant was awarded top score and named the “New gastronomical star of Trondheim” by the local newspaper

Ågot Lian Sjømatkjøkken

Trondheim, Norway

Beverage Manager

January 2015- December 2015

- Responsible for wine pairing the 5 course menu that was changed every fortnight.
- Responsible for doing the stocktake
- Expanding the wine list, and making sure it would compliment the seafood restaurant
- 7 table restaurant, only set menus, and classical service elements like flambé, tranché and avec cart by the table for every table; every night
- Took my WSET level 1,2 & 3 while working here, so had daily blind and regular daily tastings

De 4 Roser Restaurant

Tromsø, Norway

Sommelier

January 2016-March 2016

- Top 15 restaurant in the «Nordic White Guide Norway 2016».
- Short-time employment before relocating to Australia
- Helped revitalize and modernize the wine list
- Only set menus available and in charge of the wine pairing together with beverage manager
- Arranged pop up wine bar for the restaurant business of Tromsø twice to expand their knowledge about petillant naturel-, orange- and natural-wines
- Aided in the training of the Restaurant Service Apprentice

The Bentley Restaurant & Bar
Aus)

Sydney Australia (currently 3rd best restaurant in

Sommelier

April 2016-current date

- Recommending and selling fine wine from the award winning wine list (Best wine List of Australia 2015), consisting of more than 1200 different wines
- Working together with the rest of the sommelier team on the wine pairings for the 8- and 5-course tasting menu
- Selling aperitifs, cocktails and digestifs from the spirits list consisting of more than 350 different high quality spirits

Constance Lemuria Resort

Pralin, Seychelles

Assistant Head Sommelier

October 2016-December 2016

- Recommending and selling fine wine from the award winning wine list consisting of more than 2500 different wines
- Working together with the rest of the sommelier team on the wine pairings for the 3 different restaurants at the resort.
- Selling aperitifs, cocktails and digestifs from the spirits list consisting of more than 350 different high quality spirits.
- Stockcount and calculating prices for all wines
- Responsible for staff trainings in wine and wine service

Credo Restaurant

Trondheim, Norway (Currently 1 michelin star)

Head Sommelier

January 2017-May2018

- Recommending and selling fine wine from wine list consisting of more than 1000 different wines
- Setting winepairings for the 21- and 13-course degustation menu, and assisting guests in choosing wines that match the food and meet the guests expectations.
- Stockcount and calculating prices for all wines, in addition expanding the wine list with new wines following trends and the biodynamic and sustainable profile of the restaurant.
- Responsible for staff trainings in wine and wine service

Radegast Wine Bar

Oslo, Norway

Head Sommelier & Manager

July 2018-May2019

- Expand and develop the wine list with a focus on natural and sustainably grown wines from smaller producers.
- Order and keep the quality of cheese selection and service on top.
- Stockcount and calculating prices for all beverages and food.

Territoriet

Oslo, Norway

Sommelier

May 2019- June 2020

- Stockcount and calculating prices for all wines
- Recommending and selling fine wine from wine list consisting of more than 450 wines by the glass
- Making small dishes, charcuterie and cheese plates in addition to a small lunch dish on the weekends
- Responsible for ordering and adding wines to the list that falls in to the natural and biodynamic category

References

Milena Roski Restaurant Manager, Rica Ishavshotell

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