



Infos & Contact

Swiss & French

09.10.2000, Zürich

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Languages

English — — — — —

French — — — — —

German — — — — —

Spanish — — — — —

Skills

- Customer service
- Ability to work under pressure
- Communication skill
- Fast learner
- Motivated attitude
- Teamwork skills
- Adaptility
- Flexibility

Computer skills

- **Microsoft Office :**
Word, PowerPoint, Excel, Outlook and Teams
- **iWork :**
Pages, Keynote, Numbers
- **Social Media :**
LinkedIn, Instagram, Facebook

Hobbies

- **Sports Competition level :**
Rowing, Football, Ice-Hockey, Golf.
- **Travelling**
- **Music**

Luca Hofmann

A highly motivated and hardworking person, currently in the final stages of completing my Bachelor's degree at EHL, with electives in Wine Economics & Finance, and Developing Entrepreneurial Projects. With prior experience in the hospitality sector and a strong dedication to excellence, I am eager to apply my skills and knowledge to new challenges and opportunities.

Experiences

- **EHL Hospitality Business School, Lausanne**
Bachelor of Science in International Hospitality Management
Sep, 2021 - Present
- **Federally-recognised professional Baccalaureate (Berufsmatura)**
Berufsmaturitätsschule (BMZ), Zürich
Aug, 2019 - Jun, 2021
- **Chef Apprenticeship EFZ**
Allgemeine Berufsschule Zürich, Zürich
Sep, 2016- Jun, 2019
Apprenticeship at the restaurant Sonnenberg in Zürich under the direction of Jacky Donatz and Marcus G. Lindner **.
- **High School Zollikon, Zürich**
February 2014 - June 2016
- **Gymnasium Sumatra, Zürich**
September 2013 - February 2014
- **International French School Zürich**
September 2006 - June 2013

Professional Experience

Internship in Events as an Event-coordinator - Vitalis Events Geneva **February 2023 - July 2023**

During my internship as an event coordinator, I gained hands-on experience in coordinating logistics, managing vendors, and ensuring the smooth execution of events. This opportunity honed my organizational skills and provided valuable insights into the intricacies of event planning and execution.

Private Chef, Switzerland **September 2021 - Present**

Led a team of 3 cooks in the organisation and successful execution of 12 private events for up to 130 people. Designed specific gastronomic food and beverage menus to cater to the different customers culinary preferences.

Extras in different domains of hospitality and catering - Coople **2020 - Present**

Experienced in kitchen, service, and hosting roles during different events / organisations.

Volunteering

Gothia Cup

Junior players supervision

FIFA

Voluntary global work on and of the pitches

Opera House Zürich

Stage figuration

Maxyna Balletschool

6 years of organisation performances with up to 150 artists on stage