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| PERSONAL INFORMATION | Maicol  |
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|   | Maicol.372628@2freemail.com  |
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| WORK EXPERIENCEcurriculum vitae Maicol |   |

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| From November 2015 until now | F&B Operation Manager, Event coordinator |
| 'Zadna Restaurants' @ 'il Fornaretto' Italian restaurant STARTUP (Riyadh, Saudi Arabia)  |
| * Supervise and Manage the staff and the daily operations. Purchase food and stock. Monitor food safety and Training. Create and maintain restaurant policies. Scheduling. Inventory and POS management. Daily and a la carte menu creation. Coordination and planification of events and banquets.
* Awards: 2016 Food safety Platinum award (Boecker)
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| Business or sector Hospitality  |
| From May 2015 until October 2015 | Chef de rang |
| 'Zara' beach club (Forte dei marmi, Italy) www.bagnozara.it |
| * Supervise and Manage a small team.
* Headwaiter (afternoon shift) Supervise and Manage private beach service.
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| Business or sector Hospitality and Tourism.  |
| From June 2015 until September 2015 | Barman |
| Gioconda beach club (Forte dei marmi, Italy) www.giocondabambubar.it |
| * 'Bambubar' Club during one night events cocktails and beer section
 |
| Business or sector Hospitality and Tourism. |
| From October 2012 until May 2015 | F&B Supervisor |
| 'Artizian Catering Services Ltd', @ Rabobank and Royal College of Psychiatrist (London, UK) [www.artiziancatering.co.uk](http://www.artiziancatering.co.uk) |
| * Opening and Closing sales reports. Overseeing Inventory. Daily menu creation and Food allergens labelling. Monitor food safety. Supervise, Manage and Train the FOH team.
* Event supervisor, Barista latte art and Headwaiter. Team Leader.
* Awards: People Champion of the month award (Oct 2013)
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| Business or sector Hospitality  |
| From September 2010 until August 2012  | Worker of foreign assignement |
| 'Michielotto s.p.a.' In Belgium, Romania, Luxemburg, Italy and Qatar (Forte dei marmi, Italy) www.michieottogroup.it |
| * Deal with international clients on spot.
* Manage Big Teams of workers.
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| Business or sector Trade and Industry  |
| Summer 2010 | Head Waiter  |
| 'Roma' beach club (Forte dei marmi, Italy) www.bagnoromafiumetto.it/en |
| * Manage a small team, private beach service
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| Business or sector Hospitality and Tourism: |
| Summer 2008 and 2009 | Waiter, Guest relations officer |
| 'Milano' beach club (Forte dei marmi, Italy) www.bagno-milano.com |
| * Waiter during lunch shift, private beach service
* Greet guest as they arrive
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| Business or sector Hospitality and Tourism. |
| Summer 2005-2006-2007 | Head Waiter |
| 'Hotel villa Barsanti' \*\*\*\* (Marina di pietrasanta, Italy) www.hotelvillabarsanti.it |
| * Oversee dining room and waiters and customer service

Business or sector Hospitality and Tourismpage 1/2 |
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| EDUCATION AND TRAINING |   |

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| 20152014201420142005/2008/2014Graduated in 2009 | Food Safety & Food Hygiene Boecker (Riyadh, Saudi Arabia)Hospitality Management - F&B Services London, UK score 80/100HABC Level 3 Award in health & safety in the workplace (QFC)Highfield (London, UK)HABC Level 3 in supervising food safety in catering (QFC)Highfield (London, UK)COSHH and HACCPHighfield (London, UK), Italy (associazione albergatori) |  |
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| Industrial expertI.T.I.S. G.Galilei (Viareggio, Italy) * Final score 78/100
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| PERSONAL SKILLS |   |

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| Mother tongue | Italian |
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| Other languages | UNDERSTANDING  | SPEAKING  | WRITING  |
| Listening  | Reading  | Spoken interaction  | Spoken production  |  |
| English | C2 | C2 | C2 | C2 | C2 |
|  French |  A2 A2 B1 B1 B1 |
| Spanish | A2 | A2  | B1 | B1 |  A2 |
|  Arabic |  A1 NO A1 A1 NO |
|  | Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user |

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| Communication skills | Active listener. Nonverbal and verbal communication skills with diplomatic and friendly approach. Friendly and open minded with a people from different culture background.  |

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| Managerial skills | Excellent commercial sensitivity and high level people management and conflict resolution skills. Motivational and team building experience and Organizational competence. |

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| Job-related skills | * Leadership and hand-on approach
* Food and Labour cost
* Creation of Menu
* Allergens labelling
* Sheduling
* Food Safety
* FOH and Bar Training
* Marketing strategies
* Develop a successful Team
* Inventory Management

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| Digital competence | * All around IT skills
* Photographer
* Proficient in using Microsoft Office suite of products
* Basic graphic design competency
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