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| PERSONAL INFORMATION | Maicol |
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|  | [Maicol.372628@2freemail.com](mailto:Maicol.372628@2freemail.com) |
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| WORK EXPERIENCE  curriculum 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) |
| 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. |
| 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) |
| 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. |
| 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 |
| 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 |
| 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 Tourism  page 1/2 |
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| EDUCATION AND TRAINING |  |

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| 2015  2014  2014  2014  2005/2008/2014  Graduated in 2009 | Food Safety & Food Hygiene  Boecker (Riyadh, Saudi Arabia)  Hospitality Management - F&B Services  London, UK score 80/100  HABC 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 HACCP  Highfield (London, UK), Italy (associazione albergatori) |  |
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| Industrial expert  I.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 |
| Digital competence | * All around IT skills * Photographer * Proficient in using Microsoft Office suite of products * Basic graphic design competency | |