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| SKILLS Italian cooking Cooking methods Implementing recipes Food preparation Ingredients preparation Time managementPROFESSIONAL KNOWLEDGEFood and workplace hygiene First AiderLanguages:Italian: mother tongueEnglish: level B2French: level A1PERSONAL QUALITIESCreative flairVery motivateDetermined to learnGood communicator and motivatorExcellent storagePersonal cleanlinessGreat dexterityPERSONAL DETAILSMatteo Courrent Job at the Rifugio Campolongo in Rotzo (Vicenza, Italy) Driving license: A (motorcycle) and B (car)Nationality: Italian | MatteoMatteo.373934@2freemail.com CookPERSONAL DESCRIPTIONI’m a pleasant, determined, young person (32 years), who likes to work hard. I have a great love for food and cooking makes me happy, but it's seeing the joy of those who eat that I cooked my bigger satisfaction.Cooking for me is a passion that was born as a child in the kitchen of my grandmother, trying to copy recipes and processes.For all these reasons, my aspiration of life is fulfill myself and grow in this work.QUALIFICATION**2001**: Diploma in hotel management school in Recoaro Terme (Vicenza)**2001**: Regional course for Technician of catering services at hotel school **2003**: Course and obtaining the certificate for the use of forklifts and lift trucks **2008**: Rescuer certificate issued by AIS (Rescuers Italian Association)**2013**: Course for safety in the workplace (8 hours)**2014**: Course for safety in the workplace (8 hours)WORK EXPERIENCES**2000-2002**: Cook at the restaurant - pizzeria “Chalet Norda” in Valli Del Pasubio (Vicenza)**2003**: Cook at the restaurant “Villa Pasubio” in Valli del Pasubio (Vicenza)**2004**: Cook in Hotel “Orthal” in Asiago (Vicenza)**2005**: Warehouse at the company that makes cheese “Casearia Tisato” in Schio (Vicenza)**2005**: Cook in “Hotel Milano” in Asiago (Vicenza) **2006**: Cook at the restaurant- pizzeria “Baita Azzurra” in Treschè Conca di Roana (Vicenza)**2016**: Cook at the Gran Cafè Adler in Asiago (Vicenza)**courrent job**: Cook at the Rifugio Campomulo in Rotzo (Vicenza)INTERNSHIPSJolly Hotel Ligure (Torino) whit a cookJolly Hotel in Palermo (Palermo) whit a cookHospital in Schio (Vicenza) whit a cook.ABILITY 'AND SKILLSI'm able to perform the preparation of food under the supervision of Chef. I know the methods of conservation of raw materials and basic industry hygiene rules. Physically fit to lift weights and stand up for long periods of work. Mentally I can work even in stressful situations. Able to communicate well with both superiors and subordinates. I'm highly motivated to work in Your Country.  |
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