CV



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My professionel profile

I am a very sociable person and I like to work with a good atmosphere with colleagues. I can work at flexible times but it is important that there are development opportunities for professional growth in the job.
You get a loyal employee with very broad experience in the cookery profession both in terms of teamwork, quality in the kitchen's production even with an extra boost from the Italian kitchen and excellent service to the customers.

Work experience

Head chef **2017 – 2018** **Ristorante Milano**
I was the head of the kitchen and was responsible for everything in the kitchen including hiring and sometimes dismissing staff, managing the staff, ensuring high standards and more.

Chef de partie **2016 – 2017** **Trattoria nuova Italia**
I was the head of parts of the kitchen production - in this case the responsibility for the pasta area.

Sous chef **2015 – 2016** **Restaurant wine bar "Il Senso"**
in this restaurant our dishes were beautifully maintained to accompany high quality wines.

Sous chef **2014 – 2015** **Det Gule Hus**
in this cafe we had a Danish and Italian menu and a very popular coffee. It has been a good experience because I worked in a completely Danish environment, I was accustomed to Italian restaurants.

Sous chef **2011 – 2012** **Caffe restourant "Elefanten"**
in this Danish restaurant, I have worked with an Italian chef. We had a kitchen with Danish and Italian food.

Chef **2011 – 2011** **Caffe restaurant Bliss**
I have worked as a chef in this coffee, I only worked a month because then I found another job. It has been a good experience because for the first time I worked in a coffee / restourant and I began to learn about the Danish cuisine.

Chef de partie **2010 – 2011** **Custom house restaurant**
In this restaurant I had two tasks, because in this structure there were three restaurants. The first has been how to grill in a grill man house, the second has been as a chef de partie in a italian restaurant

Education

Diploma	**1990 – 1995**	**High School**
University	**1995 – 2000**	**University of Palermo**

Natural science

Course

In 2002 I have attended a course to 'expert in breeding ostriches'

Driver's License

- AMa - Lille knallert
- AMb - Stor knallert
- A1 - Lille motorcykel
- A - Stor motorcykel
- B - Almindelig bil

Language

- Engelsk - Øvet
- Italiensk - Flydende