Francesco Falciani

Viale Umbria , 19, Chianciano Terme (Siena) / Italia, 53042
| 3407424654 | francesco4876@libero.it

Istruzione

Diploma di scuola secondaria: Deli, 1995
Pellegrino Artusi — Chianciano Terme, Italia

Esperienza maturata

Gennaio 2001 — Giugno 2014
Chef
The Forest Restaurant — Rocca di Papa / Rome
Typical Roman and Italian cuisine and traditional revisited.
Cook, head of the kitchen, working on and preparing appetizers, first courses (pasta soup broth), condiments sauces, cooking meat and fish is cooked that grid.

Giugno 1996 — Dicembre 2000
Assistant cook
Scopettaro — Rome
Assistant cook, responsible for the preparation of appetizers and first, (the house specialty dishes such as La Carbonara, Amatriciana, soups, meat and fish), preparations bases underlying and marinade recipes for long and short cooking, specializing in the preparation of main dishes and side dishes.

Certificazioni e credenziali

They are able to independently organize the work, setting priorities and taking responsibility acquired through work experience, meet deadlines and its goals.
They are able to work in situations of stress and in a contensto of a team of people.
Good knowledge of MS Office and Word

Capacità tecniche

Capacità	Esperienza maturata	Anni complessivi	Ultimo utilizzo
windows, word, linux.	Good	8	2014

Lingue

Fluency in written and spoken Italian.
Almost sufficiency of English spoken and written.

Informazioni aggiuntive

Currently unemployed, have a good reliable person and worker, long shifts and continuous days of work does not scare me, willing to relocate within your continete and movements in various cities.

Best regards.
Thanks.

Francesco Falciani