

# Alessandro

Phone:( | Email: address: | Address: , Italy (Home)

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## ● EDUCATION & TRAINING

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01/09/2017 - 08/05/2018 - ASSEMINI, ITALY

### PROFESSIONAL DIPLOMA 3EQF - IFAL (ISTITUTO FORMAZIONE AL LAVORO)

Marketing - Organization Environment and work equipment - Technology of catering -  
Safety at the workplace - Hygiene elements - Knowledge of food products -  
Planning and management of pizzeria supplies - Analysis of the food cost - Entrepreneurship -  
Development of pizzas - Laboratory for research and improvement of taste - Pizzeria workshop -  
Fire emergency management - First aid  
Level in EQF: 3

## ● WORK EXPERIENCE

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29/06/2017 - 31/08/2017 - PULA, ITALY

### PIZZA CHEFCORTE NOA

- Checking, unloading and composition of the goods -
- Assistance in the processing of the dough and line preparation
- Short preparation and cooking days
- New knowledge
- Organization of the service

01/06/2019 - 31/08/2019 - BRIXTON, LONDON, UNITED KINGDOM

### PIZZA CHEFMAMA DOUGH

- Production of Pinsa Romana dough, 82% hydrated
- Knowledge and management of the electric oven
- Preparation of pizza dough in telia - Production of cutting boards, salads and savoury croissants -
- Day-to-day management of production

25/03/2020 - 10/07/2020 - KENSINGTON HIGH STREET, LONDON, UNITED KINGDOM

### PIZZA CHEFIL PIZZICOTTO

- Service management, line, dough and oven use -
- Dough with 70% moisture and 3 flours -
- Basil dough, charcoal, red turnip, pumpkin -
- Experience in the production of cold cuts and cheeses

01/10/2021 - 10/04/2022 - HOLLOWAY ROAD, LONDON, UNITED KINGDOM

### PIZZA CHEFLAMEZIA RESTAURANT

- Independent service, line and dough
- Preparation of focaccie and bread
- Dough with spontaneous fermentation

07/01/2024 - 30/06/2024 - LEONBERG, STUTTGART, GERMANY

**PIZZA CHEFGUSTAGGIO**

- Pizzeria service, use of rotary oven
- Line preparation
- Acquired pizzeria management skills

01/07/2024 - 30/10/2024 - BERLIN, GERMANY

**PIZZA CHEFMINA**

- ~~Preparation of semolina dough~~
- Sourgh Dough bread and focaccia preparation
- Preparation of the line ingredients, creams and foam
- Preparazione bread carasau for antipasti

01/10/2024 - 15/04/2025 - BERLIN, GERMANY

**PIZZA CHEFMANGIARE BERLIN**

- Preparation of 82% hydrated Neapolitan dough
- ~~Drawing and cooking in the wood-burning oven~~
- Preparation of the ingredients of the line
- Advanced skills in the baker position

**SKILLS**

- Ableton Live | Microsoft Office | Disegno digitale su Ipad (procreate e sketchbook) | Adobe Illustrator | Digital Skills: Digital Marketing | E-Commerce: Creazione e Gestione | Social Media/Social Media Ads | Creative Content Creation - Canva | supervise brand management

**PROJECTS**

15/01/2026 - CURRENT

Black Cat - Brand Streetwear I own the Black Cat brand. A streetwear born with my partner, with a great vision based on sustainability and culture.

01/01/2020 - CURRENT

Ales Black Music I am an artist, producer of electronic music of the Tech House genre. The project was born in London. Inspired by sound, I have experimented with music production and sound mixing for years, signing labels from all over the world.

**LANGUAGE SKILLS**

Mother tongue(s): ITALIAN

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	B1	B1	B1	B1	B1