



TOMMASO PUCCI

05/04/1994

CONTACTS

Mail:
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ABOUT ME

Cheerful, responsible, and dynamic person, ready to learn new things and constantly eager to improve. Dedication and passion are characteristics he applies in work and life to always achieve the best results.

PERSONAL SKILLS

Ability to work in a group.

- * Good ability to adapt to multicultural environments, gained through his experiences abroad.

- * Sense of organization and order.



EDUCATION AND TRAINING

Itituto F. Enriques, Castelfiorentino

Hotel Activities Technician, graduated with 98/100 from



PROFESSIONAL EXPERIENCE

Head Chef, Hotel NH Porta Rossa

Firenze, May 2023- present

- * Menu creation and breakfast manager
- * Staff management during service and preparations.
- * Order and supplier management.
- * Quality control of dishes, support the staff

Sous Chef, Floret Artisan Kitchen

Firenze, March 2021- May 2023

- * Assisting the chef with menu preparation.
- * Staff management during service and preparations.
- * Order and supplier management.
- * Quality control of dishes.

Sous Chef , Hotel Alvear Icon

Hotel Alvear Icon, Buenos Aires ,Argentina, August 2018- January 2021

- * Assisting the chef with menu preparation
- * Staff management during service and preparations
- * Order and supplier management
- * Quality control of dishes

Cook/Chef de Partie

The Bath Priory Restaurant , Bath, UK. March 2018- July 2018

Gourmet French Cuisine in a Luxury Hotel

- * Responsible for pasta preparations, vegetarian/vegan menus, side dishes, and decorations

- * Section management and cleaning

Languages

Italian

English (B2)

Spanish (C1)

French (A2)

PERSONAL DETAILS

Driving Licence B, C-CQC

PERSONAL CODE

PCCTMS94D05D403Z

Chef de partie

**Bistro del Mare , Firenze, April
2015- March 2018**

- * Exclusive fish cuisine
- * Responsible for appetizers, first courses
- * Ability to also cover the second courses section
- * Menu preparation
- * Order and sector management

Kitchen commis

**Osteria Montellori, Firenze,
June 2014 - February 2015**

- * Assistance in service development / line preparation
- * Responsible for cold cuts and the cold buffet
- * Sector cleaning

Kitchen Commis

**Kleiner Italiener ,Dillingen,
Germany, July 2013- February
2014**

- * Sales of Italian culinary products to the public
- * Responsible for the deli counter: cold cuts, cheeses, and other food products
- * Deboning hams, cleaning cheeses
- * Preparation of pizzas, hot/cold dishes
- * Bar/cafeteria service if needed

Kitchen commis

**Antica trattoria del Turbone , Montelupo Fiorentino
June 2012- September 2012**

- * Assistance in service development
- * Assistance in production: appetizers, first courses
- * Sector cleaning