

Europass Curriculum Vitae



Personal information

First name(s) / Surname(s) | Skender Demirxhiu

Address(es) 11, Via Segantini, 38069, Nago-Torbole, Italy

Mobile: ++39 3338885671

E-mail <u>skenders@libero.it</u>

Nationality | Albanian

Date of birth 02.07.1984

Gender Male

Desired employment / Restaurant Pizza Chef/Restaurant Manager Occupational field

Work experience

Dates 2007 onwards

Occupation or position held Pizza Chef

Main activities and responsibilities | Pizza preparation (from materials supply to baking in firewood oven)

Type of business or sector Restaurant Pizzeria

Dates November 2011 – March 2012

Occupation or position held Pizza Chef

Main activities and responsibilities | Pizza preparation (from materials supply to baking in firewood oven)

Name and address of employer | The Pembury Tavern, 90, Amhurst Road, Hackney, E8 1JH, London, Great Britain

Type of business or sector Restaurant Tavern

Dates | 2008 – 2011

Occupation or position held Pizza Chef

Main activities and responsibilities | Pizza preparation (from materials supply to baking in firewood oven)

Name and address of employer | Albergo Ristorante Geisler, 298, Frazione Eores, 39042, Bressanone, Italy

Type of business or sector Restaurant Pizzeria

Dates 2004 – 2007

Occupation or position held Pizza Chef

Main activities and responsibilities

Pizza preparation (from materials supply to baking in firewood oven)

Name and address of employer Dei Montagnani, 35044, Montagnana Padova

Type of business or sector Restaurant Pizzeria

2001 - 2004**Dates**

Occupation or position held

Pizza Chef

Main activities and responsibilities

Pizza preparation (from materials supply to baking in firewood oven)

Name and address of employer

Pizzeria Italia, 233, Viale Italia, 83100, Avellino, Italy

Type of business or sector

Restaurant Pizzeria

Education and training

Dates

2006 - 2010

Title of qualification awarded

High school (Lyceum) degree

Name and type of organisation providing education and training Shaban Sheshori Preze, Gymnasium (High school), Tirana, Albania

Dates

1998 - 2006

Title of qualification awarded

Secondary school degree

Name and type of organisation providing education and training Shkolla 8 Vjeçare Fushe Preze, Secondary school, Tirana, Albania

Dates

10.11.2008 - 04.12.2008 (120 hours), Arco

Title of qualification awarded

"Gestire la comunicazione nel contest di lavoro" (Managing communication in the context of business)

Principal subjects/occupational skills

covered

Development of communication skills in working situations with colleagues, management and customers in English language

Name and type of organisation providing education and training Ente Bilaterale Turismo del Trentino, Trento, Italy

Dates

04.04.2009 - 24.04.2009 (32 hours), Tione-Trento

Title of qualification awarded

"Pasticceria di base" (Basics of pastry)

Name and type of organisation providing education and training Ente Bilaterale Turismo del Trentino, Trento, Italy

Dates

19.10.2009 - 09.11.2009 (32 hours), Riva del Garda

Title of qualification awarded

"Lavorazione di pesce" (Preparation of fish)

Name and type of organisation providing education and training Ente Bilaterale Turismo del Trentino, Trento, Italy

Dates

22.10.2009 – 19.11.2009 (32 hours), Varone-Trento

Title of qualification awarded Name and type of organisation "Trentino nel piatto" (Typical dishes of Trentino cuisine)

providing education and training

Ente Bilaterale Turismo del Trentino, Trento, Italy

Dates

24.02.2010 - 17.03.2010 (32 hours), Trento

Title of qualification awarded Name and type of organisation "Menu alternativi" (Alternative menus)

providing education and training

Ente Bilaterale Turismo del Trentino, Trento, Italy

Dates

March 2012 - April 2012 (40 hours), Riva del Garda

Title of qualification awarded

"Inglese intermedio" (Intermediate English language course)

Name and type of organisation providing education and training Ente Bilaterale Turismo del Trentino, Trento, Italy

Dates

November 2011 – March 2012, London, UK

Title of qualification awarded

"English courses in London - Learn English in 1/4 of the time"

Name and type of organisation providing education and training Callan School of English, London, UK

Qualifications/Certifications

Dates

22.04.2011, Trento

Title of qualification awarded

HACCP Certification – "Corso di formazione in materia igienico sanitaria per addetto alla ristorazione e funzioni per pizzaiolo" (Training on health and hygiene field for employees of the restaurant industry as well as in terms of the pizza chef field of work)

Name and type of organisation providing education and training

IdeaTurismo Srl, Trento, Italy

Personal skills and competences

Mother tongue(s)

Albanian

Other language(s)

Self-assessment

European level (*)

Italian English German

C2 Proficient user C2 Proficient user C2 Proficient user C2 Proficient user Proficient user Independent user Independent user Independent user Independent user R2 Independent user R2 Basic user Independent user Basic user Α1 Basic user Basic user

Social skills and competences

I'm a bright, open-minded, talented and self-motivated pizza chef with a successful track record of impressing customers with delicious meals and creative decorative food displays. I'm passionate about food and an enthusiastic, reliable team player with very good communication skills and the ability to adapt to multicultural environments. Since I am a very high achiever, I expect a lot out of myself and this drives me to always perform at my best as well as to create a good working atmosphere, coordinate, motivate others and to approach every challenging situation with a positive attitude.

Organisational skills and competences

With over eleven years experience in the industry, I am able to cook a variety of different Italian dishes and have an extensive knowledge of methods and materials used in pizza baking, including baking time, oven temperatures, shortenings, flavours, methods of mixing and the use and maintenance of modern bakery equipment. Moreover, I am well experienced in supervising and training staff.

Computer skills and competences

I'm proficient in Microsoft Office applications and general computing.

Artistic skills and competences

I am passionate in the experimentation, preparation, garnishing and presentation of hearty dishes to the highest standards.

Other skills and competences

Beside the responsibility of food stock control, ordering high quality vegetables and meat I have a high awareness of all health and hygiene requirements. I have also a good understanding of consultation and cooperation related to menu planning, supplies, budgets and wine selection.

Driving licence

В

Additional information

PERSONAL INTERESTS

Travelling the world, preparing amazing Italian-inspired dishes, reading books, Windsurfing, Football

References

Available on request.

^(*) Common European Framework of Reference for Languages