

Curriculum Vitae
ANDORNO O



Personal Details

Address: Vicolo airali 4, 13040 moncrivello (vc) Italy
Mobile: +39 XXXXXXXXXX
E-mail: xxxxxxxx_xxxxxxx@yahoo.it
Date of Birth: 08/11/1988
Nationality: Italian
Languages: Italian & English

Career objective: Positive and self-motivated cook actively seeking a position in the culinary field that will offer me the opportunity to continue to learn and develop my skills in a challenging fast paced kitchen. I have Cert III, Cert IV and Diploma in Commercial Cookery at Ozford College. Hardworking and with good references.

Key Skills: Specializing in Italian cuisine, catering, a la carte cooking & pizza making

Employment History:

Chef de Partie – Saucier

Hotel Hochfirst, Obergurgl, Austria

01/2025 – 04/2025

Employer panorama Karren restaurant Dornbirn

Position cdp November 2023 - September 2024

Employer Novellis burger Reutte Position, chef de partie

Year 2024 cdp Employer sendlhofers hotel

Bad Hofgastein

November YEAR2024 cdp

Employer Hotel post Ischgl **December Year 2024**

Chef De Partie.

2023 November 2023 – november 2024

Panorama Restaurant Karren Dornbirn (Austria)

Chef de Partie

June 2023 – September 2023
Sous Chef
Vines of the Yarra Valley (Australia)

April 2022 – May 2023
Weissenhauser Strand (Germany) chef

April 2021 – December 2021 Sous chef
Duke of Wellington Melbourne (VIC) Australia ref: Nicholas (+61 405 480 453)

April 2015 – February 2021 Chef de partie (fulltime)
Cargo Hall/Showtime Events, (South wharf promenade) Australia ref. Vasantha Caldera (+61 413 810 825)

March 2014 – September 2014: cook
Showtime events, (South Wharf, Australia) Ref. Vasantha Caldera (+61 413 810 825)

Cook meals, from entrée to main

- ☐ Coordinate with front of house staff
- ☐ Decide on the quantities of food to be cooked and size of portions to be served
- ☒ Prepping
 - ☐ Check garnishes and meal presentation
 - ☐ Prepare sauces
 - ☐ Physically fit and able to lift heavy goods and stand for long periods of time
 - ☐ Able to communicate well with both superiors and subordinates
 - ☐ Accurately estimate food costs
 - ☐ Follow strict health and hygiene standards in the cooking & food preparation area

October 2014 – April 2015: Cook
Plus 5 (South wharf promenade) ref. Luca Lucco Navei (+61 422 415 654)

- ☒ Pizza
- ☐ Tapas making
- ☐ Organising menu with Supervisor/ Venue manager

June, 2013 – December, 2013: Cook
Bar Cuccagna, Cigliano (Italy)
Responsibilities:

- ☐ Lunch preparation
- ☐ Coffee making
- ☐ Pizza making
- ☐ Prepare all restaurant menu items: pasta, pizza, etc
- ☐ Kitchen management skills

May 2012 – June 2013: Cook
M'O'Brien Pub Borgo d'Ale (Italy)

Responsibilities:

- ☐ Kitchen management of a pub
- ☐ Picking orders
- ☐ Preparing all meals including fast foods
- ☐ Setting up tables
- ☐ Cooking basic and convenience Italian foods

September 2011 – March 2012: Chef de partie

Hotel Touring (4 star) Miramare (Italy)

- ☐ Antipasti
- ☐ All commis skills (slicing, chopping, washing, peeling, caterer)
- ☐ Assisted the head chef de cuisine with menu planning.
- ☐ Meat cutting.
- ☐ Butchery.

Bursaria fine foodConvent 1 St Heliers St Abbotsford)

Ref. Lana Cargill 0421 076 101

Education / Qualifications

- 2018 Diploma Hospitality management
- 2017 Certificate IV Commercial Cookery (**Oxford College, Melbourne**)
- 2016 Certificate III Commercial Cookery (**Oxford College, Melbourne**)
- 2015 Chef Course, C/O Ristorante Luna Rossa Torino (**Italy**)
- 2015 Pizza maker Course (**Italy**)

Educational History

2010 – 2011 2003 – 2009 Cook Certificate c/o Ferdinand Prat. Ivrea (TO)

Hobbies & Interests High School Diploma Santhià (Italy)

Football, Reading, Gym, Cooking & enjoy travelling and learning about regional dishes and food production techniques all around the world.