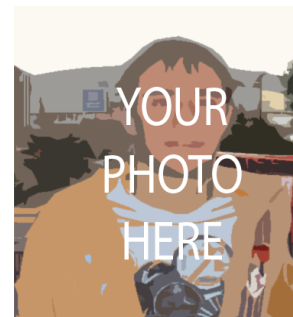


Name **Mario Rossi**
Telephone **07907484239**
Address **40, Jasoph Road – NW4 9DA – London**
TUBE **Camden Town**
Date of Birth **29/12/1988**
Nationality **Italian**



MAIN INFORMATION:

- ❖ **WAITER WITH 20 MONTHS EXPERIENCE IN ITALY**
- ❖ **DEGREE AT THE CATERING AND HOTEL MANAGEMENT SCHOOL “ALBERTO MONTI” ITALY**
- ❖ **INTERMEDIATE KNOWLEDGE OF SPOKEN ENGLISH**
- ❖ **I MOVED TO LONDON ON 20TH OCTOBER 2007 AND THE PLAN FOR MY FUTURE IS TO BUILD A CAREER IN THE CATERING AND HOSPITALITY IN THIS CITY**

WORK EXPERIENCE:

H.TOP PINEDA PALACE, HOTEL 4* <http://www.htophotels.es/> (From 06/2007 to 05/2008)

Waiter and Bartender

- Greeting guests from different nationalities and escorting them to their tables.
- Ensuring that clean table linen, clean glasses and appropriate cutlery is laid and ready.
- Being observant of and offering assistance to, any customers with special needs, e.g disabilities, dietary needs, families with children etc.
- Clearing tables promptly, to ensure that during busy times queues are kept to a minimum

SOTTOMARINO RESTAURANT -Pineda del Mar Barcelona Spain (From 06/2006 to 05/2007)

Waiter and Bartender

- Prepare and Serve drinks and beverages as wine, bottled or draft beer, spirit liquors.
- Serve cocktails and mix drinks or flavors for mixed drinks
- Use cash registers and balance cash register, calculate monetary exchange
- Ensured that beverage counter and food serving areas are constantly clean.

LANGUAGES:

- ❖ **ENGLISH** – Good Knowledge writing and reading – Intermediate Knowledge speaking
- ❖ **ITALIAN** – Mother tongue
- ❖ **FRENCH** – Basic Knowledge writing, reading and speaking

OTHER RELEVANT SKILLS:

- ❖ **Computer skilled user**. SOFTWARE: Windows Vista, Word, Excel, Internet
- ❖ Good attitude to **work in busy environment**
- ❖ Creative and easily adapted to **changing situation**.

EDUCATION and TRAINING:

- ❖ **DEGREE CATERING AND HOTEL MANAGEMENT**: Italian School “Alberto Monti” – Period From 2004 to 2007. Final Mark 95/100 – Main Subjects: “Restaurant Organization, Food Serving”
- ❖ **BARTENDER PROFESSIONAL COURSE**: Italian School “Gigi Minigazzi” – Period 2007 Main subject: “Recipe of the 60 International cocktails”