



Marco Faggiano

Pizzaiolo

PROFILE

I am an Italian pizza maker with twenty years experience in the field. I have excellent experience in baking and using any type of oven from wood to electric and gas fuelled.

I have good knowledge and compliance with the HACCP standards.

I am looking for a new challenge as pizzamaker and i am available for international experiences.

COMPETENZE

Pizzaiolo Chef
Chef and Garde Manager
Kitchen Aid
Customer facing and team player

LINGUE

Italian - Mother tongue
English – Conversational
French - Conversational
Spanish – Conversational

QUALIFICHE

HACCP standards
Pizza Maker Course

CONTATTI

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REFERENZE

References available upon request

WORKING EXPERIENCE

2013
Employment contract of 3 months
PIZZA maker Instructor

Restaurant "Scuola Vecchia"
Delray Beach, Florida, Usa
Pizza Maker instructor, "Verace Neapolitan Pizza".
Course Teaching at pizzaiolo

<p>2012 Employment contract of 3 months PIZZA maker</p>	<p>"089 Restaurant" - New York, USA Pizza maker on wood oven. Cooked pizzas according to instructions.</p>
<p>2011- 2012 PIZZA maker</p>	<p>"Banana KFE" - Martinique, Caribbean Pizza maker on gas oven. Making pizzas in tourist venue. Dough preparation.</p>
<p>2009-2011 PIZZAMAHER and STAFF MANAGER</p>	<p>"Primo Bacio" - Fontainebleau, France Chef pizza maker and staff manager. Coordinated with staff to ensure quality and service to all customers.</p>
<p>2006-2009 OWNER</p>	<p>"Pizzeria Tricolore" - Gran Canaria, Spain Owner of pizzeria. Making pizzas and pastas to clients. Great customer service and friendly atmosphere.</p>
<p>2004-2006 CHEF PIZZAMAHER</p>	<p>"Primo Bacio" - Fontainebleau, France Pizzamaker on electric oven. Prepared and cooked pizzas according to order/instructions.</p>
<p>2000-2003 CHEF PIZZAMAHER</p>	<p>"Pizza Pazza" - Fontainebleau, France Pizzamaker on electric oven. Preparation of dough and mise en place.</p>
<p>1998-2000 CHEF PIZZAMAHER</p>	<p>"Pizzeria Italia" - Warmond, Holland Pizzamaker on electric oven. Order taking and service to customers.</p>
<p>1997-1998 CHEF PIZZAMAHER</p>	<p>"Sorrento" - Sheffield, Great Britain Pizzamaker on electric oven.</p>
<p>1995-1996 CHEF PIZZAMAHER</p>	<p>"Tuckwoods" - Sheffield, Great Britain Pizzamaker on wood oven. Order taking and mise en place.</p>
<p>1994-1994 CHEF PIZZAMAHER</p>	<p>"La Pagoda" - Cervia, Italy Pizzamaker on wood oven. Improved cooking methods and service.</p>
<p>1991-1993 PIZZAMAHER</p>	<p>"Cala di Levante" - Torre dell'Orso, Lecce Italy Pizzamaker on wood oven.</p>
<p>1989-1990 HELP PIZZAMAHER</p>	<p>"Carpe Diem" - Lizzanello, Lecce, Italy Pizzamaker on wood oven. Improved cooking methods and service.</p>

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