

Edoardo M. Fiore

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Business Computing student

driven tech and design enthusiast. Passionate about service-design, computer science and sustainability.

Chef by training and optimizer by passion, interested in applying my management and logistics skills to challenging new business roles withing the tech sector. Problem-solver, seasoned team leader, and quick learner.

EDUCATION

Goldsmiths, University of London	London, United Kingdom
BSc (Hons) Business Computing & Entrepreneurship	2020 - 2023
G. Magnaghi Hospitality Management and Culinary School	Salsomaggiore Terme, Italy
Diploma - Associate degree, Restaurant Management	2012-2014
Diploma - General Culinary Services	2009-2012

WORK EXPERIENCE

SHERATON GRAND PARK LANE	London, United Kingdom
Executive Chef's Assistant	02/2020 – 08/2020
<ul style="list-style-type: none">- Collaborate with Executive Chef James Dugan on private events	
JW MARRIOTT - FIOLA AT DOPOLAVORO	Isola delle Rose, Venice, Italy
Executive Sous Chef	03/2019 - 07/2019
<ul style="list-style-type: none">- Launch Fiola at Dopolavoro at JW Marriott's Resort and Spa.- Work closely with Executive Chef Fabio Trabocchi, leading the Fiola launch.- Supervise restaurant activities, lead kitchen, train and manage staff, research and develop new dishes, and more.	
TRAKBAR	Zagreb, Croatia
Sales Representative	03/2019 - 09/2019
<ul style="list-style-type: none">- Freelance sales representative for Trakbar in the Italian market.- Provide small business owners in the restaurant industry with Trakbar's comprehensive B.I. tool.- Handle client pipeline from initial contact to onboarding and continued support.	
LANGOSTERIA GROUP	Milan, Italy
Project Manager	05/2018 - 08/2018
<ul style="list-style-type: none">- Optimize kitchen organization for efficiency and productivity.- Streamline kitchen and corporate operations for communication and execution.- Implement high standards of international fine dining.	
FIOLA MARE	Washington, D.C.
Sous Chef	02/2017 - 02/2018
<ul style="list-style-type: none">- Expedite and inspect outgoing dishes for cleanliness and accuracy for over 500 guests daily.- Schedule all kitchen employee shifts to optimize labor costs.- Research and develop new dishes for the menu, train culinary team on new dishes, maximizing quality and efficiency even when under pressure.	
CASA D'ANTINO	Copenhagen, Denmark
Sous Chef	08/2015 - 12/2015

Executive Chef	12/2015 - 12/2016
<ul style="list-style-type: none"> - Direct staff, oversaw food supply delivery, and maintained positive work environment. - Compile business plan for restaurant owner, assessing food and labors costs for each menu. 	
LA GREPPIA	Parma, Italy
Junior Sous Chef	07/2014 - 12/2014
Executive Chef	12/2014 - 04/2015
<ul style="list-style-type: none"> - Manage culinary team in open-plan kitchen to ensure efficient food preparation, highest standard of sanitation and safety throughout kitchen. - Conduct market and consumer research/analysis. - Serve as social media marketing copywriter. 	
PARCO SANT'ANDREA, BANQUET CATERING	Parma, Italy
Chef de Partie	06/2013 - 09/2013
<ul style="list-style-type: none"> - Collaborate with event planners to design personalized menus within client budgets for large events. 	
PICCOLO LAGO	Mergozzo, Italy
Pastry Commis Chef	09/2013 - 10/2013
<ul style="list-style-type: none"> - Apprenticeship with Marco Sacco's 2 Michelin star restaurant. 	
PIC-NIC GOURMET	Caorle, Italy
Chef de Partie	06/2012 - 09/2012
<ul style="list-style-type: none"> - Fine dining restaurant specializing exclusively in seafood. 	

LANGUAGES AND SKILLS

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|---------------------------|--------------------------|---------------------|
| - English: fluent | - JavaScript | - CTUIT |
| - Italian: mother tongue | - HTML5 | - Avero |
| - Spanish: conversational | - CSS3 | - Sharepoint |
| - French: beginner | - Python | - Microsoft Office |
| | - Social Media Marketing | - Micros |
| | | - G Suite tools |
| | | - Tobi Pro |
| | | - Adobe Illustrator |
| | | - Adobe XD |