

Contact

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Top Skills

Customer Service

Teamwork

Hospitality

Languages

Italian (Native or Bilingual)

English (Full Professional)

Giovanni Orlando

Front-End Developer

Canada

Summary

Currently studying to become a Front-End Developer, my set of skills include JavaScript, HTML and CSS.

Goal-oriented, punctual and reliable, I never say no to a new challenge.

Looking for a career change that will give me the chance to grow professionally while allowing me to put to use my time-management, problem-solving, collaboration, logistics, and leadership skills.

Experience

Via Mercanti

Head Pizza Chef

September 2016 - August 2020 (4 years)

Toronto, Canada Area

- Supervised phases of food procurement, production and service, inventory and ordering, food storage and rotation, food preparation, recipe adherence, plate presentation, and service and production time standards;
- Enforced all state and company policies and procedures for sanitation and food quality;
- Actively involved in cost control;
- Responsible for high volume day to day operations;
- Responsible for training of new hires.

Franco Manca

Head Pizza Chef

June 2014 - July 2016 (2 years 2 months)

Londra, Regno Unito

- Supervised phases of food procurement, production and service, inventory and ordering, food storage and rotation, food preparation, recipe adherence, plate presentation, and service and production time standards;
- Enforced all state and company policies and procedures for sanitation and food quality;

- Actively involved in cost control;
- Responsible for high volume day to day operations;
- Responsible for training of new hires;
- Responsible for managing the weekly schedule.

Baffetto 2

Pizza Chef

June 2013 - May 2014 (1 year)

In charge of:

Hand kneading the dough;

Cutting the dough into portions and shaping it;

Cooking the food needed for the toppings;

Checking all the storage, making sure that none of the goods are expired, rotten, or somehow damaged;

Tossing the disk of dough to make the pizza;

Putting the toppings on the disk, making sure to follow the company guidelines;

Managing a traditional roman wood-fired oven, making sure it's clean and at the right temperature.

Cleaning all the pizzeria.

Patina Restaurant Group

Server

April 2012 - April 2013 (1 year 1 month)

I was in charge of:

Welcoming the guests to the restaurant;

Showing them the menu, and explaining everything they needed to know about the food;

Showing the guests the wine list as well, suggesting the best pairing with the traditional dish they were having;

Making sure of providing the best service they could have, according to the high quality standards of the company;

Processing the payments.

Education

University of Toronto School of Continuing Studies

Full stack web developer bootcamp, Full stack coding · (2021 - 2021)

ITIS Da Vinci

