

Mauro Castrese Del Core

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SKILLS

- Able to work under pressure
- Very quick learner
- Able to follow instruction
- Deliver quality results
- Self-motivated person
- Friendly
- Problem solver
- Excellent computer skills

Profile

Extremely motivated to constantly develop personal and professional skills.
Good ability to relate to people, both in the workplace and in the family environment or with friends.
Able and happy to work in a team or independently with good organizational skills.
A very flexible person with a great spirit of adaptation and always ready for new challenges.

Experience

Bar-back/Bartender Trainee, Harry's Bar & Brasserie; London - November 2018 - Present

Prepared and served mixed drinks, cocktails and beer to the customer

Maintain clean bar rags in each bartender's station.

Trained and supervised other bar-back members

Conducted quality control and monitored product delivery

Track opening or closing liquor inventory.

Relay key info to security, such as if a line is forming outside, if someone is drinking out of an outside bottle, and if someone appears to be underage or too rowdy.

Floor Supervisor, Da Gemma; Capri, Italy – 2018

Provided excellent customer service in a prompt and courteous manner

Ensured that the restaurant is fully prepared, cleaned, and organised for daily operations

Conducted quality control and monitored fresh product delivery

Hired, trained and supervised all team members

Utilized computers to track orders manage inventory, and process payment

Bar-back and waiter, Da Gemma; Capri, Italy – 2017

Prepared and served mixed drinks, cocktails and beer to the customer in a fast-paced environment

Responsible for keeping bartenders supplied with ice, mixers, liquor, beer and clean glassware

Responsible for take away, table service, ice cream counter and fast lunch lunch

Provided prompt, efficient, friendly, and quality service at all times

Commis de rang and cashier, Da Gemma; Capri, Italy –2016

Escorted customers to their tables and ensured they are settled comfortably: offered coffee and other drinks

Assisted the Chef de Rang in all main duties

Presented the menu to customers, answered queries about it, and made suggestions if necessary

Prepared many kinds of coffee and assisted customers with the selection of various coffee blends, teas, hot and cold espresso beverage, smoothies and bakery items

Collected the customers' payment and preparing bills with itemised costs and appropriate taxes and used iPratico

Commis Waiter and Food Runner, Da Gemma; Capri, Italy – 2015

Prepared and supplied of the sales counter

Made homemade pasta and desserts according to specifications

Maintained the work area clean and safety

Cleaned all kitchen equipments

Coordinated food orders to guarantee timely and efficient delivery to guests

Commis Chef, Oliver Pub; Napoli Italy – 2010

Assisted the Chef in basic food preparation

Ensured a clean and organized work station while preparing food items for service

Education

Five Year Diploma in IT "Istituto Santa Lucia" - Napoli July 2008

CERTIFICATE BARISTA COURSE

"Professional Flair Bartender's" - Napoli (Italy), Oct 2018

STAGECRAFT

"Endemol Shine Italy" - Roma (Italy), Oct 2016

ADMINISTRATIVE ASSISTANT AND CASHIER

"Edil Ercole S.r.l." - Marano di Napoli (Italy), 2012 - 2015

ARMY CORPORAL

Pinerolo - Torino (Italy), June 2010 - June 2011

HTML & CSS Completed Course - March 2019

<https://www.udemy.com/course/in-depth-html-css-course-build-responsive-websites/>