



Alessio Lodato



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Pomezia, Italy 00070

SKILLS

- Knowledge of programming languages and frameworks (HTML, CSS, JavaScript, Python, React, Django, Django REST)
- Problem-solving abilities
- Teamwork and collaboration
- Positive and proactive attitude
- Email management and communication
- Strong interpersonal and customer service skills
- Organizational and time management skills

LANGUAGES

Italian: First language

English: C1

Advanced

EDUCATION

2025

Code Institute | Dublin, Ireland

Diploma: Full Stack Developer Diploma

2014

ITI Via Copernico | Pomezia, Italy

Diploma of Higher Education: Electrotechnics and

SUMMARY

Full Stack Developer with a background of nearly 10 years in high-end hospitality. Skilled in front-end and back-end development using modern languages and frameworks (JavaScript, React, Python, Django). Strong problem-solving abilities, team-oriented yet highly capable of working independently. Open to freelance or team opportunities, driven by continuous learning and growth.

EXPERIENCE

11/2016 - 03/2025

Waiter / Sommelier

Les Ambassadeurs Club | London, England

- Completed all tasks assigned by waiters within tight timeframes and to high-quality standards.
- Set up tables with correct cutlery, glasses and crockery according to booking specifications.
- Served water, sides and condiments to customers as requested, completing promptly to minimise delays.
- Helped kitchen staff with washing dishes, polishing cutlery and drying plates when required.
- Promptly cleaned tables after customers left the restaurant, keeping establishment clean, organised and to company standards.
- Checked in on customers frequently, ensuring guest satisfaction and acting on requests as required.
- Maintained excellent waiter relationships by providing attentive support and assistance where requested.
- Helped with restaurant opening, assisting with tasks including stock replenishing, setting tables and cleaning where necessary.
- Stocked and maintained silverware, linens and condiments.
- Maintained knowledge of current menu items, garnishes, ingredients and preparation methods.
- Completed opening and closing checklists according to set standards.
- Maintained safe food handling standards at all times.
- Cleaned and organised host stand and buffet area.
- Transported all dirty tableware from dining room to dishwashing area for proper cleaning.

- Answered phones politely and promptly while accurately recording and confirming reservations.

05/2016 - 10/2016

Warehouse Operative

Primark | London, UK

- Performed manual loading/unloading and operated forklifts and pallet jacks for goods handling, storage, and shipment preparation.
- Packed items and labeled parcels for distribution.
- Managed shelf restocking following established criteria and procedures.
- Placed goods in receiving, storage, and shipping areas using forklifts and pallet jacks.
- Inspected incoming goods and reported anomalies to supervisors.
- Ensured compliance with safety regulations and proper use of personal protective equipment (PPE).
- Scanned package barcodes and completed transport documentation accurately.