﻿**Full name**: Andrea Musso

**Date of birth**: 23/05/1983

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**Email**: musso.a@icloud.com

**Nationality**: Italian

**PERSONAL SUMMARY:**

A strongly motivated cook with passion for preparing good and tasty meals.

A quick learner who can fit into an existing established environment with a little effort.

Keen to find a challenging position within an exciting employer where I will be able to continue to increase my work experience & develop my abilities.

**CAREER HISTORY**:

**Well Street Kitchen Cafe** (London)

**Chef de partie**

September 2016/ July 2017

Prepare and organize the breakfast section of the café.

Ensure food is served promptly and work is carried out quickly and efficiently.

Comply with all the aspect of health and safety.

**The Talbot** (London)

**Chef de partie**

September 2015/ July 2016

Input on creation of Menu Design and Development of dishes where an evolving Daily changing menu e. g homemade bread and ice cream.

Prepare and organize main section of the restaurant.

Ensure food is served promptly and work is carried out quickly and efficiently.

Prepare, cook and present food to the standards checking for taste, presentation and quality.

October 2015/ July 2016

**Evolve Hospitality** (London)

**Contract catering agency**

March 2015/ September2015 (Chef de Partie)

Work as chef de partie for prestigious contract catering venues:

Queen Elizabeth II conference center, Trade Union congress, Chelsea F.C.,

Wembley Stadium, Bank of Ireland;

Banqueting and event around the City;

**Obika Canary Wharf** (London)

**Head Chef**

November 2011 October 2014

Plan, organize and direct the preparation and cooking of food ensuring that the company & reputation for quality is enhanced with customers and clients at all times.

Responsible for all aspects of food safety: HS and COSHH

Create and cost inspirational seasonal menus and daily specials in line with the company vision and current trends.

Prepare pizza dough, and taking care of all the pizza section.

Prepare pasta section and cook for 140/170 customer every day.

Recruit, train, and develop the kitchen team.

Plan rotas to fulfil the requirements of the business, labor control.

Food GP control with weekly analysis, stock ordering, stock rotation and weekly stock count.

Control and managing Retail section of the company.

***Achievements:***

Helping opening the first restaurant.

Opening with the Head chef second restaurant in South Kensington.

Opening Obika Dubai (UAE), teaching and show philosophy and the menu of the company.

**Ristorante Pizzeria Lenuccia** (Oval, London)

**Pizza chef/Sous chef**

March 2010/November 2011

Prepare, cook and present food to the standards checking for taste, presentation and quality.

Ensure the effective control of a specific station within the kitchen.

Ensure food is served promptly and work is carried out quickly and efficiently.

Assist in completion of relevant paperwork reproduction and wastage sheets, cleaning records etc.

Ensure that all the section of the restaurant are clean and ready for the service.

**EXTRA SKILLS:**

Good knowledge of MICROS system.

Excellent knowledge of FnB manager.

Level 3 Food Safety and Hygiene for Supervisors.

Excellent knowledge of Excel.

REFERENCES: Available upon request