

Simone Cipriani

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Education: Scientific High School diploma at Liceo Scientifico Nomentano (2010)

Languages: Italian (native), English

Address: 72-74 Queen Street, Smithfield, Dublin

Personal Statement:

An enthusiastic and dynamic person with drive, determination and proven ability to ensure that a restaurant operates efficiently and profitably. I had plenty of different working experiences within the hospitality industry, being capable of managing successfully kitchen, bar and floor. Kind and cooperative, but fair and resolute when necessary.

Now looking for a new and challenging position to help improve myself daily on both professional and personal level.

Core Skills:

- Ability to work under pressure
- Decision making skills
- Teamwork
- Written and verbal communication skills
- Problem solving attitude
- HACCP knowledge
- Computer literacy
- Organizational skills
- Multi-tasking

Career Summary:

- **Lemon Jelly Cafe, Unit 11 Millennium Walkway, Dublin, Ireland. (November 2014-present)**

Supervisor: Supervising a high volume restaurant & improving all controllable costs implementing staff work-efficiency and reducing waste. Also responsible for effectively training, managing and leading the restaurant team to provide excellent service.

Achievements:

- Promoted after 10 months
- Increased profit margin
- Transformed difficult customers into patrons
- Top 60 on TripAdvisor in Dublin
- Balancing cash register every day
- 5 years of perfect attendance

- **Valvona and Crolla's Vin Caffè, 11 Multrees Walk, Edinburgh, UK (January-September 2014)**

Barista: Preparing excellent drinks in a time-efficient and accurate manner, educating customers explaining the menu and answering questions. Also responsible for till-handling.

Achievements:

- Trained new staff across two restaurants
- Key Holder
- "Exemplary" rating in performance review
- Learned "latte art"

- **Ristorante Casa, Passeggiata di Ripetta 33, Rome, Italy (August 2012- December 2013)**

Chef: Managing kitchen daily routine & cooking typical Italian meals. Creating menus from scratch and purchasing stock, supplies and negotiating best prices with trade suppliers.

Achievements:

- Head-Chef after few months of practice
- HACCP training