

About

I'm a professionally trained cook (also experienced in restaurant reception) but my focus is on the deep studies of computer science and blockchain technologies.

I also teach physics and mathematics to High School students as a freelancer.

I'm a car owner with driving license.



O 2023 - in progress...
BLOCKCHAIN & DIGITAL ASSETS
PROFESSIONAL COURSE

MasterZ, Milan, Italy

2022 - 2023 原 DATA SCIENCE PROFESSIONAL COURSE

IBM, New York, United States

2019 - in progress...

BACHELOR OF PHYSICS

Università degli Studi di Milano Bicocca, Milan, Italy

o 2012 - 2018

HIGH SCHOOL DIPLOMA OF HOSPITALITY

IPSEOA Carlo Porta, Milan, Italy

△ Languages

ITALIAN

ENGLISH

SPANISH

FRENCH



Contact



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/MaurizioFalconi

Maurizio Falconi

Jr Full Stack Developer

I collected lots of working experiences in hospitality field, therefore i chose to cut it off some from my resume, due to my working goal purposes.

If you are interested to check it out my full working experience, skills and certifications you can visit <code>falker47/gituhub.io/myresume</code>

Note: when it appears the icon 👨 next to an activity you can click on it to see the certification. Every underlined text has its relative link.

Freelance Activity

January 2023 - present

Private STEM Teacher

I'm teaching physics and mathematics to High School students as a freelancer. I'm following **10+ students** with a current average of **25h** of lessons **per week**. You can reach my Teacher Accounts on <u>LeTueLezioni</u> and <u>SuperProf</u> to check my students reviews, or <u>my site</u> that I developed on my own

Working Experience

O March 2023 - April 2023





.NET FULL STACK ACADEMY ATTENDEE

Full-time training course (with project work) where I learned and implemented:

- C#, Azure, MSSQL for backend solutions
- HTML, CSS, Javascript, Typescript, Angular for frontend solutions
- GitHub and Trello for the entire project task management

October 2021 - February 2023

MU Fish | Via Galileo Galilei 5, Nova Milanese (MB), Italy

COMMIS de RANG

Part-time work where I was in charge of:

- Reception of the restaurant customers
- Booking Management
- Waiting service

November 2017 - January 2022

Da Vittorio srl | Brusaporto (BG), Italy

4th LEVEL CHEF

Job on call in occasion of important events where I was in charge of:

- Execution and Plating of Da Vittorio most famous dishes
- Cooking Line Preparation
- Contact with the Public

August 2018 - August 2019

Miscusi srl | Piazza Castello 26, 20121, Milan, Italy

COMMIS de CUISINE

Part-time work where I was in charge of:

- Preparation of various types of pasta dough (classic, with eggs, rice, corn and buckwheat based)
- Execution of 7 different shapes of pasta (paccheri, rigatoni, spaghetti, tagliatelle, caserecce, ruote, pizzoccheri)
- Management of the pasta makers brigade
- · Waiting service occasionally