

Stefano BENEDET

D.O.B: 30 April 1999

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Good communication and synthesis skills, commitment and dedication to work, inclined towards teamwork and proactive collaboration, willing to help those in need with brief and concise explanations.

EXPERIENCE**Present (April 2024) ZOOGLE HR (casual employment)**
Office relocation

I specialize in efficiently relocating office equipment, including monitors, computers, and desks, and ensuring their proper reconnection to cables. My responsibilities include disassembly, transportation, and reassembly of office infrastructure with a focus on precision and customer satisfaction.

March 2022 – December 2023 LA GENZIANELLA
Assistant chef

Initially employed as an Assistant Cook at La Genzianella, I excelled in managing ingredients, ensuring quality, and collaborating with the kitchen team to deliver exceptional culinary experiences. My responsibilities included meticulously preparing a diverse range of first courses, maintaining inventory levels, and upholding the highest standards of hygiene and food safety.

After a brief stint exploring new opportunities, I returned to La Genzianella with a renewed enthusiasm and dedication to my craft. Rejoining the team, I resumed my role as an Assistant Cook, where I continued to leverage my culinary expertise to create memorable dining experiences for patrons. With a keen eye for detail and a passion for excellence, I contributed to the seamless execution of daily operations, consistently delivering dishes that exceeded expectations.

Throughout both periods of employment, I demonstrated adaptability, versatility, and a commitment to excellence, reinforcing my reputation as a valuable asset to the culinary team at La Genzianella.

October 2021 – February 2022 IMPRESA BENEDET
Bricklayer

Responsible for constructing and repairing walls, foundations, and other structures using bricks, and concrete blocks. My duties have included interpreting blueprints and specifications, preparing surfaces for masonry work, mixing mortar, and laying materials accurately to ensure structural integrity and aesthetic appeal. I have also maintained a safe and clean work environment, adhering to all relevant safety regulations and guidelines.

June 2021 – September 2021 (summer employment) LA GENZIANELLA
Assistant chef

In my role as an Assistant Cook, I undertook a variety of tasks with a primary focus on the preparation of first courses. I was responsible for ensuring that each dish met the highest standards of quality and presentation. This involved meticulously managing ingredients, including sourcing fresh produce and maintaining inventory levels to support daily operations.

Working closely with the kitchen team, I executed precise cooking techniques to achieve optimal flavors and textures in a range of dishes, from classic pasta recipes to soups and risottos. I coordinated with the head chef to ensure that all dishes were prepared according to established recipes and served in a timely manner during busy service hours.

October 2020 – June 2020 IMPRESA BENEDET
Bricklayer

Responsible for constructing and repairing walls, foundations, and other structures using bricks, and concrete blocks. My duties have included interpreting blueprints and specifications, preparing surfaces for masonry work, mixing mortar, and laying materials accurately to ensure structural integrity and aesthetic appeal. I have also maintained a safe and clean work environment, adhering to all relevant safety regulations and guidelines.

June 2020 – August 2020 (summer employment) LE FRECCE TRICOLORI LOUNGE BAR
Assistant chef

Responsible for food preparation, cooking dishes, or their assembly. Cleaning, tidying, and organizing the kitchen.

April 2019 – May 2020 LA CAVEJA
Grill cook

Responsible for food preparation, cooking dishes, or their composition. Cleaning, tidying, and organizing the kitchen. Shortly after, tasked with managing the second branch of LA CAVEJA, located at the 'LE TORRI D'EUROPA' shopping center in Trieste, Via Bartolomeo D'Aviano 23, where service is conducted entirely autonomously, from taking orders to managing and preparing food, to service and cashier duties, to end-of-day accounting closure. In recent months, also responsible for training new employees.

EDUCATION

2023 - present Master in Blockchain

2012 - 2017 High school diploma from Scientific High School.