



Resumee

PERSONAL INFORMATION

NAME/SURNAME Christian Iacovella
ADDRESS 9 Whitton Street, West Busselton 6280 WA, Australia.
NUMBER (+61) 0431 096 105
E-MAIL Chryaco1996@icloud.com
NATIONALITY Italian
VISA EOI for 491 Regional Skilled Visa submitted
PROFESSION CHEF
EDUCATION Diploma in hospitality, high school, Benevento Italy.
CERTIFICATE Certificate III&IV in Commercial Cookery
SKILL Fast and creative in the kitchen
Confident with all style of cooking.
Good management of the orders, stock and food cost.
Sociable and close-knit in teamwork.
Good observation skills.
I take care of the products from the inventory to the preparation up to the final service, observing till the smallest details.

PROFESSIONAL EXPERIENCE

DATE April 2010 - June 2013
POSITION Kitchen Hand
BUSINESS NAME Bar Massimo, Via G. B. Perasso 38 Benevento Italy
SKILLS Coffeemakers, breakfast, drinks & cocktails, appetizer, Waiter

DATE June 2013 - September 2013
POSITION Kitchen hand
BUSINESS NAME CPH Pevero Hotel, Golfo del Pevero, Porto Cervo, Italy
SKILLS Breakfast, lunch and dinner service.

DATE July 2014 - September 2015
POSITION Kitchen hand
BUSINESS NAME Giacomo Caffè, Milano, Duomo place 12, Italy
SKILLS Help with the preparation for Breakfast and lunch service

DATE January 2016 - August 2019
POSITION Commis Chef
BUSINESS NAME Bar 14b2, Viale Atlati 14 Benevento, Italy
SKILLS Preparation and cooking of breakfast products, preparation and cooking of tapas for happy hours, preparation of fruit and cheese dishes, preparation of dishes to display in shop windows.

DATE September 2019 - February 2020
POSITION Commis Chef
BUSINESS NAME Di Stasio Città, 45 Spring Street, Melbourne VIC 3000, Australia
SKILLS Preparation for service, assisting senior chefs and maintaining cleanliness.

DATE	<i>March 2020 - August 2020</i>
POSITION	<i>Meat processing worker, Kill floor</i>
BUSINESS NAME	<i>Nolan Meats, PO Box 389, Gympie QLD 4570, Australia</i>
SKILLS	<i>10 days of induction course about the world of meat and company itself, Skill in the use and sharpening of knives, processing and cutting of livestock through the use of electric saw.</i>
DATE	<i>August 2020 - November 2020</i>
POSITION	<i>Chef, DeckHand on a fishing boat</i>
BUSINESS NAME	<i>Austfish, Frances Bay, Darwin NT 0800, Australia</i>
SKILLS	<i>Breakfast and Lunch service, preparation and cooking of dishes, inventory organisation. Deckhand during the night for 7h, collection of Prawns, bugs, squid, octopus ,other fish and crustaceans intended for sale but also for cooking</i>
DATE	<i>January 2021 - May 2021</i>
POSITION	<i>Meat processing worker, Kill floor</i>
BUSINESS NAME	<i>Nolan Meats, PO Box 389, Gympie QLD 4570, Australia</i>
SKILLS	<i>Progress up to level 4 of the meat process in the slaughterhouse. induction course for new employees, boning room skills.</i>
DATE	<i>June 2021 - April 2022</i>
POSITION	<i>Chef de Partie</i>
BUSINESS NAME	<i>Shelter Brewing Co. 11 Foreshore Parade, Busselton WA 6280, Australia</i>
SKILLS	<i>Quality control of supplies. Planning and control of food stocks and related re-organization according to foreseeable consumption. Realization of complete menus. Preparation of sweets with decorative elements. Food storage.</i>
DATE	<i>April 2022 - September 2022</i>
POSITION	<i>Lodge Head Chef</i>
BUSINESS NAME	<i>Mitchell Falls Wilderness Lodge APT Luxury Travel, Remote area in Mitchell Plateau National Park WA 6740, Australia.</i>
SKILLS	<i>Creation of 5 gourmet 3-course menus. Preparation of lunch boxes for the excursions that guests take during their stay at the resort. Kitchen management, in compliance with health and hygiene rules. Organization of cold rooms and freezers. Monitoring of supplies, management of orders while safeguarding a fundamental element such as the food cost. Preparation, cooking and plating of the 3-course gourmet dinner menu and a complete dinner for staff. Explanation of the menu to the guests before the service.</i>
DATE	<i>October 2022 - March 2023</i>
POSITION	<i>Chef de Partie</i>
BUSINESS NAME	<i>Shelter Brewing Co. 11 Foreshore Parade, Busselton WA 6280, Australia</i>
SKILLS	<i>Management of a section of the kitchen. preparation of an a la carte menu, cooking and plating it. Compliance with health and hygiene standards, stock management. Preparation of the elements necessary for the service. Organization of cold rooms, and help with orders for the Sous Chef.</i>

DATE	<i>April 2023 - September 2023</i>
POSITION	<i>Lodge Head Chef</i>
BUSINESS NAME	<i>Bungle Bungle Wilderness Lodge APT Luxury Travel, Remote area in Purnululu National Park WA 6770, Australia.</i>
SKILLS	<i>Creation of 5 gourmet 3-course menus.</i> <i>Preparation of lunch boxes for the excursions that guests take during their stay at the resort.</i> <i>Kitchen management, in compliance with health and hygiene rules.</i> <i>Organization of cold rooms and freezers.</i> <i>Monitoring of supplies, management of orders while safeguarding a fundamental element such as the food cost.</i> <i>Preparation, cooking and plating of the 3-course gourmet dinner menu and a complete dinner for staff.</i> <i>Explanation of the menu to the guests before the service.</i>

DATE	<i>October 2023 - Currently Working</i>
POSITION	<i>Chef de Partie, Pizza Chef.</i>
BUSINESS NAME	<i>Shelter Brewing Co. 11 Foreshore Parade, Busselton WA 6280, Australia</i>
SKILLS	<i>Management of a section of the kitchen. preparation of an a la carte menu, cooking and plating it.</i> <i>Confident with preparation of Pizza Dough and working with pizza oven.</i> <i>Compliance with health and hygiene standards, stock management.</i> <i>Preparation of the elements necessary for the service.</i> <i>Organization of cold rooms, and help with orders for the Sous Chef.</i>