



Mauro Siega

JUNIOR SOUS CHEF

Details

0039 3334482322

maurosiega@gmail.com

Skills

Good ability to relate with people

Good organizational skills

Health and Safety

Languages

Italian

English

French

Profile

My name is Mauro Siega. I am a very hard working 27 years old chef. I am very passionate about food and cooking and have more than 10 years experience working in a few different style of restaurant kitchens. Prior to my work experience I attended a 5 years catering course (at my High School in IPSSAR Dolomieu) near Belluno, Italy where I come from.

I would like to gain experience and work in a Michelin star restaurant/establishment to keep improving my knowledge and also to learn the different cultures of food. I am aware it will be hard work and long hours but I know it will be rewarding and worth all the hard work.

Employment History

Commis de cuisine, Euro Hotel Palace **** , viale della vittoria, 33085 Maniago (Italy)

DECEMBER 2009 – JANUARY 2010

Completely responsible of my section (Larder), sometime I got some shift on sauce section where i started to understand how to prepare and portion meet and fishes.

improving skills on carving meat and portioning fishes.

Commis de cuisine, Modanella Castle, località Modanella (Tuscany), 53040 Serre di Rapolano (Italy)

JULY 2011 – OCTOBER 2020

Commis entremetier, good skills with fresh pasta, ravioli and tortellini. Good organization in all the jobs given to me. I've started to learn how boned and carving properly a different kind of meats. Worked in pastry section to start to learn the basic technique and methods.

Apprentice, HOTEL ROY, Malga ciapela, 32020 Rocca pietore (BL) (Italy)

JANUARY 2009 – MARCH 2009

Basic chef's jobs, learning the way to work and debone whole animals (lamb, venison, pork, beef, duck). I've started to be contend and take care of a section to me delegated. Learn how organize the delivery and check the relatives invoices.

Commis de cuisine, Locanda Locatelli *, Seymour street 8, London (United Kingdom)

NOVEMBER 2011 – DECEMBER 2011

Running fish section with the sous Chef, doing basic mise en place and helping the chef to plate on the pass.

Demie chef de partie, Modanella Castle, Località Modanella, 53040 Serre di Rapolano (Italy)

JANUARY 2012 – JANUARY 2014

Prepare, cook and present dishes in sauce section. Helping the others sections of the kitchen with the mise en place when needed. Totally autonomy to run the section to me assigned. Maintain strict health and hygiene standards.

Chef de partie, Restaurant Da Salvatore, Bahnhofsplaze 5, 52064 Aachen (Germany)

FEBRUARY 2014 – OCTOBER 2014

Prepare, cook and present dishes in sauce section and pasta section. Responsible to organize kitchen orders and completely able to manage people. Maintain strict health and hygiene standards.

Chef de partie, Hotel Londra Palace **, Riva degli Schiavoni, 30122 Venice (Italy)**

OCTOBER 2014 – OCTOBER 2015

Prepare, cook and present dishes in sauce and hot entres sections. Responsible of the kitchen orders. Managing others people in my sections and in the kitchen

Maintain strict health and hygiene standards

Junior sous chef, Rienz Brau, stegenerstrasse 8, 39031 Brunico (Italy)

NOVEMBER 2015 – MAY 2016

Started to learn and improve all the management matters like food cost, roster and checking invoices. resolving kitchen and staff problems. Prepare, cook and present dishes in section all the kitchen's sections. Maintain strict health and hygiene standards.

Senior chef de partie, Aria restaurant 2 hats , 1 Marquarie street, 2000 Sydney (Australia)

JUNE 2016 – OCTOBER 2016

Prepare, cook and present dishes in hot entres section. Learning new methods to cook and learning english.

Maintain strict health and hygiene standards.

Senior chef de partie, Paddington INN, 338 Oxford street, 2021 Sydney (Australia)

NOVEMBER 2016 – DECEMBER 2016

Working for this restaurant while aria restaurant was doing the renovation.

Prepare, cook and present dishes in sauce section. Taking care of the kitchen's orders. Maintain strict health and hygiene standards.

Senior chef de partie, Aria restaurant 2 hats, 1 Macquarie street, 2000 Sydney (Australia)

DECEMBER 2016 – FEBRUARY 2017

Prepere, cook and present dishes in sauce section. Checking the kitchen's orders, helping the other sectins of the kitchen when needed. Maintain strict health and hygiene standard.

Junior sous chef, St. Hubertus *, Strada micura de Ru 20 Badia (Italy)**

MARCH 2017 – MARCH 2020

Learning and improving all the management things like food cost, checking invoices, resolving kitchen and sta problems since i started to be in charge. Prepare, cook and present dishes with the sous chef and the chef Norbert. Maintain strict health and hygiene standards.

Daily Foraging.

organizing functions.

responsible of the kitchen orders.

Daily foraging with expert (Valeria Mosca, Francesco Bellu').

Senior chef de partie (because the french language), Auberge du vieux puits *, 5 Avenue Saint Victor 11360 Fontjoncuse France**

JUNE 2020 – DECEMBER 2020

Learning and improving new kitchen technique. Learning the French language.Prepare, cook and present dishes in Garde Manger section. Maintain strict health and hygiene covid 19 standards.

Responsable of the section orders.

Education

Accommodation and food service activities as Chef. score 80/100, Istituto professionale alberghiero di stato D. Dolomieu, Via Rivalta, 50, 32013 Longarone BL

2006 – 2011

Courses

IEALS, English class training school (Australia)

2016 – 2017

References

Norbert Niederkofler from Restaurant st. Hubertus *** Restaurant AlpiNN

Extra-curricular activities

New cook of the mountain book, St. Hubertus, Strada micura de Ru 20 (Badia)

2020 – 2020

Helping to realize a new cook book called 'cook the mountain' by Norbert Niederkofler following the philosophy of the no waste.