

PERSONAL INFORMATION



Eleonora Schiavone

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WORK EXPERIENCE

1 Nov 2016–Present

Pastry Chef

Palazzo Parigi Hotel & Gran Spa, Milano (Italy)

Creation of desserts for the Gourmet Restaurant, the bistro and the banquets; preparation of monumental cakes for weddings and other events; organization of the pastry tasks from the production to the orders and the stock.

25 Feb 2016–31 Oct 2016

Demi Chef de Partie in Pastry - Pastry Chef de Partie

Palazzo Parigi Hotel e Grand Spa, Milano (Italy)

Approach to the vast reality of the hotel pastry. Supported by the Pastry Chef Isabelle Drouadaine, I could increase my knowledge in the field of table desserts, oven-baked patisserie, petit fours, monumental cakes, banqueting, processing of bread and of other leavened products, and develop - with my knowledge of the matter - the chocolate products within the hotel offering.

10 Nov 2015–24 Feb 2016

Pastry Chef de Partie

Bistrot 28 Posti, Milano

Support to the chef Marco Ambrosino in the design and preparation of the desserts and petit fours.

1 Sep 2015–31 Oct 2015

Pastry Intern

Piccolo Lago, Two-star Michelin Restaurant, Verbania (Italy)

First approach to the restaurant pastry.

1 Sep 2014–31 Aug 2015

Pastry Chef in Chocolaterie

Knam Srl

Via Anfossi 10/12, 20100 Milano (Italy)

Production of chocolate pralines and decorations, creation of chocolate and sugar paste sculptures, creation of monumental cakes. Assisting pastry chef Ernst Knam for showcooking, courses and events. Preparation of baked cakes and mousses.

27 Apr 2014–29 Jul 2014

Pastry and Chocolaterie Intern

Knam Srl, Milano (Italy)

First approach to pastry and chocolate making.

May 2013–Dec 2013

Employe

Studio D'Aries, Milano (Italy)

Short-term contract for internal control systems of local authorities - from strategic control to control over subsidiaries - Decree Law no. 174/2012; with the aim of developing the basics of an accounting information system, capable of supporting local authorities in the application of the Regulation and that can ensure the connection with the various internal control

systems.

Dec 2012–Mar 2013

Hostess - Waitress

Marconi's Restaurant, Huron - OHIO (United States)

Welcoming, receptionist, waitress

EDUCATION AND TRAINING

15 Sep 2014–16 Sep 2014

Specialization course in nougat and confectionery

Cast Alimenti, Brescia (Italy)

Course held by the pastry chef Mauro Morandin regarding the preparation of one of the most prestigious products of the Italian confectionery tradition: the soft and crunchy nougat. Ingredients, preparation and cooking techniques. The classic nougat, the nougat covered with chocolate and the unconventional combinations of tastes, fragrances and consistency. Ideas, methods and solutions for a handicraft product that is always widely consumed. Preparation of jams for the production of hard sugar, gums, fondants and other traditional confectionery products.

Jan 2014–Apr 2014

Professional training course for Pastry chefs

Eccellenza - 5 stelle

Cast Alimenti

Via Serenissima, 5, 25135 Brescia (Italy)

Introduction to Pastry, starting with the basics and history of the pastry up to go into specific areas by completing a path in the round in this range

Sep 2009–Sep 2012

Bachelor's degree in Economics and Finance

110/110

Università Commerciale Luigi Bocconi

Via Sarfatti, 25, 20140 Milano (Italy)

Sep 2003–Jun 2008

Math and Science High School Diploma

90/100

Math and Science High School "Salvador Allende"

Via Ulisse Dini,, 20142 Milano (Italy)

PERSONAL SKILLS

Mother tongue(s)

Italian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
[Common European Framework of Reference for Languages](http://www.cedefop.europa.eu/en/content/common_european_framework_of_reference_for_languages)

Digital skills

Conseguimento della Patente Europea del Computer, ECDL, a 7 moduli

Driving licence

B

ADDITIONAL INFORMATION

Competition Partecipation in a regional selection at Hotel Sheraton, Malpensa, of the "World Chocolate Master 2014" getting access to the regional selection. Partecipation in the National Competition "Pastry Queen 2015", at Sigep, Rimini, achieving second place and the prize for the " Best Ring Jewel", made entirely of chocolate.

Personal Statement Working as a pastry chef is what I want and what I am. It is a job that thrills me and gives me so much satisfaction and fulfilment. My wish is to be able to grow and qualify in this work, with continuous personal research and by learning as much as possible from all the situations I will face with humility and commitment. It is the job I have chosen, driven by love, passion and determination to expose myself and to face new challenges of this sector - which is constantly growing and evolving - with maturity and professionalism.