



Clelia Comensoli

Telephone	+39 3331862836
E-mail	clelia.comensoli@gmail.com
Address	via Sacca 18, Montichiari (BS) Italy
Birth date	22 Ottobre 1991
Nationality	Italian
Qualification	Professional degree in ALMA's Advanced Pastry Course
Looking for job as a	Pastry chef

Work experience:

Enterprise	"Areadocks" Restaurant - Brescia, Italy
Period	15 January 2016 - 28 June 2017
Employement	<u>Pastry's Apprentice</u> : I took part in the workday's setup and in the artisanal ice-cream's and pastry's production, bread-making, preparation of biscuits, baked and fresh cakes for all sorts of events; I was involved in the study and creation of new desserts for the menu (which was quarterly changed) as well as in the managing of the raw material's commission and in connetting with the suppliers. During the evenig work-shift I used to manage and organize on my own the dessert's partie.
Enterprise	"Dal Dosso Salamensa" Restaurant - Montichiari (BS), Italy
Period	26 Jenuary 2015 - 31 March 2015
Employement	<u>Internship</u> among the restaurant's delicatessen: I managed the confectionary product-line mostly composed by biscuits and baked cakes, even gluten-free.
Enterprise	"Boifava" Patisserie & Bakery - Montichiari (BS), Italy
Period	10 December 2014 - 26 December 2014
Employement	<u>Job on call</u> as pastry's chef assistant: I chased and supported step-by-step the several preparations.

Acquired skills:

Professional Degree with graduation 88/100 in ALMA's Advanced Pastry Course	I am capable of realizing the traditional and modern pastry's preparations employing the proper methods and paying the best attention to the quality and the feature of foodstuffs. Moreover, I've learned notions about Italian's pastry culture and history, sensory analisy, nutritionism and food-safety.
Certificate of attendance in ALMA's Basic Pastry Course	I am able to inserting myself in the labour market as a pasty assistant in a restaurant, bakery, pastry shop or even an hotel. I know and I can use the main equipements and I am trained to do basic preparations.

Certified Stage by ALMA:

Enterprise: "**ROBERTO**" **PATISSERIE & BAKERY** -
ERBUSCO (BS)

Tutor: AMPI's Master GIOVANNI CAVALLERI

Period : 28 July 2015 - 4 December 2015

During the stage I developed skills in the preparation and decoration of pastry mignons and I attended to the baking of biscuits, cakes, appetizers, viennoiserie, and the realization of chocolate's and isomalt's decorations for wedding cakes.

Education:

School **Alma Mater Studiorum, University of Bologna**

Period 30 September 2010 - 24 March 2014

Certificate **Graduation** 105/110 in DAMS (theatral's literatyre and phylosophy)

School **University of Cambridge**

Period 8 October 2009 - 8 December 2009

Certificate **FCE** as a result of several experiences of cultural exchanging in the UK

School **Don Milani's high-school, Montichiari (BS)**

Period 12 September 2005 - 24 July 2010

Certificate **High-school degree** in psychology, sociology and pedagogy

Linguistic knowledge:

Italian Mother tounghe

English Advanced

Spanish Basic

Further informations:

HACCP certificate

Certificate of attandance in **occupational safety's course**

Driving license, type B
