

# Stefano La Torre

## FOOD TECHNOLOGIST/ PIZZA CHEF

### ABOUT ME

I am a food technologist post-degree with knowledges of food regulations, food safety management, planning and organizing food production and food processing.

I have experience as pizza chef and supervisor working in 5 different countries: Italy, UK, Australia, Spain and Sweden.

### SKILLS AND STRENGTHS

- Leadership
- Team spirit
- Creativity
- Positive attitudes
- Good adaptability
- Creativity

### LANGUAGES

- Italian - Native
- English - Advanced
- Spanish - Advanced

### HOBBY

Cycling: I cycled 5000km around Europe  
Football: I love especially playing it  
Hiking: I love mountains and nature

### EDUCATION

#### University of Foggia

Food science and technology  
2019/2022

#### UCAM Universidad San Antonio de Murcia

Gastronomia  
2020/2021

#### OSTERIA FRANCESCANA

Internship in 3 michelin star restaurant  
2021/2022

### EXPERIENCE

#### BASTA! - Falun, Sweden | 2022 - now

Head food service and supervisor in Italian brand restaurant in Sweden, we offer typical products of our culture: pizza, fresh pasta, deep fried food and deli.

#### SMC - Sydney, Australia | 2019

Amazing experience with this company during my stay in Sydney. They gave me the possibility to improve my skills by working in every branch of the company: Woodfire Oven, Rotatory Oven, Napolitan Pizza, Roman Pizza, Pizza in vacuum packs.

#### Homeslice - London, Uk | 2017 - 2019

I started as a Pizza Chef and I left as a Supervisor. I am so grateful to every member of this company, who helped me growing in a professional way.