

# Claudio Amazio

Chef De Partie

W: <http://www.worky.com/claudio-amazio>

## Claudio Amazio's Professional Experience

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2011 - 2012 **Clyde Court 4\* Hotel - Chef De Partie**

Date 15-08-2011 - 22-10-2012

Main Duties:

- Responsible for preparation, cooking, and presentation of Fine Dining Dishes in different kitchen sections including Starter, Main Course and Garnish
  - Checking and filling in all the H.A.C.C.P sheets according to the standards
  - Plan daily special courses and menus
  - Plan and Organize Functions under the command of the Executive Chef including wedding for up to 1000 people
  - Command the Commis Chefs and Demi Chef De Partie team
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## Claudio Amazio's Education and Qualifications

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2007 **Certificate - I graduated in a cookery school where I have learned: the Italian's art of cookery, how to run a Restaurant, calculate food cost, plan diet and all H.A.C.C.P standards and risks**

**I.P.S.S.A.R Nicolosi Italy ( cookery school)**

I practiced Fencing at competitive level for 5 years

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