LUIGI NIEDDU

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PROFESSIONAL SUMMARY

Hardworking employee enthusiastic about learning new duty and new job. Pursues opportunities to learn new skills and contribute to group success. Ready to help team achieve company goals. Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals.

WORK HISTORY

Truck Driver, 08/2023 - 08/2023
Sardinia Transports, Sassari Zona Industriale, Predda Niedda Sud - Regione Giagamanna Sassari, SS 07100

- Utilized GPS and other navigation tools to plan routes and stay on schedule.
- Loaded and unloaded products at warehouses and customer locations using hand trucks, pallet jacks, and forklifts.
- Inspected trucks before each trip to assess safety and identify maintenance concerns.
- Spoke professionally with customers regarding complaints, gathering all necessary information to make educated decisions and address issues.
- Maintained telephone and radio contact with supervisor to receive delivery instructions.

Head Pizza Chef, 07/2021 - 08/2023
Pizza Sophia Restaurant, 50 Tavistock Place WC1H 9RG , London

- Operated pizza oven and other kitchen equipment safely to protect team members from harm and equipment from damage.
- Prepared dough from scratch using my own recipe and added toppings, cheese and sauce and cook pizzas.
- Hired, managed and trained kitchen staff.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Created recipes and prepared advanced dishes.
- Monitored line processes to maintain consistency in quality, quantity and presentation.
- Handled and stored food to eliminate illness and prevent cross-contamination.
- Maintained well-organized mise en place to keep work consistent.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.
- Placed orders to restock items before supplies ran out.

SKILLS

- Quick learner - impeccable organisational skills - teamworker.
- Customer Rapport
- Processes and Procedures

- Prepared raw materials for cooking by cutting vegetables and preparing dough.
- Cooked pizza, calzones,and focaccia.
- Monitored and maintained clean working areas and cooking surfaces.
- Coached new workers on store policies, pizza making and dough preparation.
- Collaborated with manager immediately when serious equipment failures occurred to resolve quickly and avoid slow-downs.
- Used kitchen equipment safely and reduced risk of injuries and burns.

Pizza Chef, 10/2020 - 06/2021
101 Restaurant, 101 Maple Rd, Surbiton KT6 4AW, Regno Unito

- Prepared raw materials for cooking by cutting vegetables and preparing dough.
- Monitored and maintained clean working areas and cooking surfaces.
- Topped pizzas with right ingredients based on orders utilizing recipe-directed amounts and distribution methods.
- Operated pizza oven and other kitchen equipment safely to protect team members from harm and equipment from damage.
- Prepared dough from scratch and added toppings, cheese, and cooking pizzas.
- Created specialty pizzas to diversify menu and promote restaurant.

Head Pizza Chef, 03/2018 - 07/2020
Shuffle House , 66/68 St. Jhons Rd Tunbridge Wells, TN4 9PE Kent

- Operated pizza oven and other kitchen equipment safely to protect team members from harm and equipment from damage.
- Hired, managed and trained kitchen staff.
- Created recipes and prepared advanced dishes.
- Handled and stored food to eliminate illness and prevent cross-contamination.
- Monitored line processes to maintain consistency in quality, quantity and presentation.
- Placed orders to restock items before supplies ran out.
- Created specialty pizzas to diversify menu and promote restaurant.
- Prepared raw materials for cooking by cutting vegetables and preparing dough.
- Coached new workers on store policies, pizza making and dough preparation.
- Prepared dough from scratch using my own recipe and added toppings, cheese and cook pizzas in the oven.
- Monitored and maintained clean working areas and cooking surfaces.

Pizza Chef, 10/2016 - 02/2018
Restaurant & Pizzeria Block , Pizza Street 186 - 187 Shoreditch E1 6HU London

- Operated pizza oven and other kitchen equipment safely to protect team members from harm and equipment from damage.
- Fostered positive working environment through effective communication and time management.
- Prepared dough from scratch and added toppings, cheese and cook the pizzas.
- Created specialty pizzas to diversify menu and promote restaurant.
- Prepared raw materials for cooking by cutting vegetables and preparing dough.
- Monitored and maintained clean working areas and cooking surfaces.
- Handled cash register operations by applying coupons, giving customer totals and processing cash and credit card payments.
- Used pizza cutter to slice pizzas according to size and customer specifications.
- Shared information with customers about menu items, preparation methods and ingredients.
- Coached new workers on store policies, pizza making and dough preparation.

Driver, 02/2012 - 05/2015
Medigas Italia Srl , Cinisello Balasamo 20092 Via Dei Lavoratori 117 Milano Italy

- Completed routine pre- and post-trip inspections to evaluate vehicles and assess maintenance needs.
- Achieved consistent safety targets by adjusting driving to different road and traffic conditions, balancing loads and avoiding dangerous driving actions.
- Loaded van and properly secured oxygen cylinders to prevent damage for deliveries.
- Delivery oxygen cylinders to customer on time and installation of them .
- Cleaned and maintained vehicle and assessed vehicle for damage after each shift.

Pizza Chef, 12/2010 - 11/2011
Restaurant Made In Italy, 14A Old Compton St, W1D 4TH London (uk)

- Operated pizza oven and other kitchen equipment safely to protect team members from harm and equipment from damage.
- Wiped down counters and food prep stations using bleach and clean cloths.
- Fostered positive working environment through effective communication and time management.
- Prepared dough from scratch and added toppings, cheese and sauce for unique pizzas.
- Monitored and maintained clean working areas and cooking surfaces.
- Prepared raw materials for cooking by cutting vegetables and preparing dough.
- Cooked pizza meter, calzones, focaccia.
- Completed training to learn additional techniques for making new and seasonal items.

- Used kitchen equipment safely and reduced risk of injuries and burns.
- Restocked inventory and ingredient items to maintain optimal kitchen efficiency.

Truck Driver, 09/2008 - 11/2009
Nieddu Trasporti, Strada Statale, Km3,300 Zona Industriale Olbia (SS) 07026T

- Demonstrated safe driving by following regulations and safety procedures, resulting in zero accidents.
- Operated with safety and skill to avoid accidents and delays.
- Utilized GPS and other navigation tools to plan routes and stay on schedule.
- Inspected trucks for malfunctions and reported vehicles to management for corrective action.
- Loaded and unloaded products at warehouses and customer locations using hand trucks, pallet jacks, and forklifts.
- Inspected load security and checked for damages.

Truck Driver, 04/2007 - 06/2008
TNT Courier, Strada Provinciale Golfo Aranci Olbia(SS) 07026 (Olbia - Italy)

- Operated with safety and skill to avoid accidents and delays.
- Inspected trucks for malfunctions and reported vehicles to management for corrective action.
- Minimized delays by planning and adjusting routes to account for changing weather and traffic conditions.
- Loaded and unloaded products at warehouses and customer locations using hand trucks, pallet jacks and forklifts.
- Contacted customers to report delayed delivery times.
- Delivered goods and products to customer on time and in excellent condition.
- Loaded and secured items in trucks to avoid damage to parcels during delivery.

Van Driver, 11/2006 - 03/2007
Bartolini SRL, Via Sierra Leone, 18 07026 (Olbia) SS,Italy

- Maintained vehicle by refueling, performing regular fluid level checks and cleaning interior and exterior of vehicle.
- Utilized maps, GPS, landmarks and traffic conditions to expertly navigate to and from destinations efficiently.
- Conducted inspections on vehicles prior to use at beginning of shift each day.
- Completed on-time deliveries by choosing best and most efficient routes.
- Communicated customer complaints, requests and feedback to company management for swift resolution.
- Loaded truck and properly secured items to prevent damage for deliveries.
- Used GPS system to plan travel routes.
- Kept detailed records of deliveries and money received from customers.
- Loaded and unloaded delivery vans per shift.

Truck Driver, 04/2006 - 10/2006
Gallia Trasporti Interazionali Srl, Via Delle Azalee 8 Buccinasco (Milano) 20090 Italy

- Operated with safety and skill to avoid accidents and delays.
- Demonstrated safe driving by following regulations and safety procedures, resulting in zero accidents.
- Inspected trucks for malfunctions and reported vehicles to management for corrective action.
- Maintained daily, legible DOT log book and submitted corresponding documents.
- Delivered goods and products to customer on time and in excellent condition.
- Cleaned and maintained vehicle and assessed vehicle for damage after each shift.
- Maintained telephone or radio contact with supervisor to receive delivery instructions.
- Dropped and hooked trailers
- Contacted customers to report delayed delivery times.

Truck Driver, 03/1999 - 12/2005
Italian Army, R.C.S.T Pozzuolo Del Friuli - Gorizia (Italy)

- Operated with safety and skill to avoid accidents and delays.
- Demonstrated safe driving by following regulations and safety procedures, resulting in zero accidents.
- Inspected trucks for malfunctions and reported vehicles to management for corrective action.
- Completed regular inspections and maintenance actions, as well as basic equipment repairs, to keep equipment operating at peak levels.
- Delivered goods to customers both locally and long distance.
- Inspected product load for accuracy and safely moved product load to guarantee timely and complete delivery.
- Reported malfunctions, accidents, traffic violations or damage to truck.

EDUCATION

Informatics, 06/1998
ISTITUTO TECNICO INDUSTRIALE "G.M. ANGIOY" - VIA PRINCIPESSA MAFALDA SNC, 07100 SASSARI (SS)

DRIVER LICENSE

B , C , E , CPC , TACHO CARD

LANGUAGES

ITALIAN : MOTHER TONGUE
ENGLISH : B1/B2
SPANISH : ELEMENTARY