



## Pizzaiolo

# Viviano Ferri

### Professional summary

Dedicated Pizzaiolo with over 7 years of hands-on experience in crafting a wide variety of pizzas, ranging from traditional Neapolitan to modern fusion styles. Known for maintaining exceptional quality standards in high-volume kitchens, with a strong emphasis on authentic techniques and customer satisfaction.

### Experience

#### Pizzaiolo

June 2017 - Now

Da Vinci's Pizzeria / United States, Rawlins, WY

- Specialize in crafting Neapolitan-style pizzas, ensuring the authenticity of flavors and presentation.
- Manage the preparation of dough, sauces, and toppings, optimizing workflow for peak service hours.
- Train new kitchen staff on pizza-making techniques, emphasizing speed, accuracy, and quality.
- Collaborate with the head chef to develop menu items, including specialty pizzas and seasonal offerings.

#### Pizza Chef

March 2014 - May 2017

Marco / United States, Laramie, WY


- Crafted a wide range of pizza styles, including New York, Chicago, and thin crust, catering to diverse preferences.
- Managed inventory levels for pizza ingredients, reducing waste and ensuring fresh supplies for daily operations.
- Implemented a new dough fermentation process, improving pizza texture and flavor, leading to a 15% increase in customer satisfaction.
- Worked closely with front-of-house staff to ensure timely delivery of orders.


#### Line Cook


January 2012 - February 2014

Pizza Planet / United States, Cheyenne, WY

- Assisted in the preparation and assembly of pizzas, learning foundational skills in dough stretching, topping application, and baking.
- Supported kitchen operations by preparing ingredients, maintaining cleanliness, and managing equipment.
- Developed a keen eye for detail, ensuring every pizza met the restaurant's quality standards before serving.

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 United States, Rawlins, WY

### Education

#### Culinary Arts Program

2007 - 2011

Laramie County Community College

United States, Cheyenne, WY

#### ServSafe Food Handler Certification

National Restaurant Association


Date: April 2020, Valid Until: 2025


#### Advanced Pizza Making Workshop


International School of Pizza


Date Completed: October 2020, San Francisco, CA


### Skills

Expert in dough preparation, stretching, and shaping 

Proficient in operating pizza ovens, including wood-fired, gas, and conveyor 

Strong understanding of various pizza styles (Neapolitan, New York, Chicago, etc.) 

Ability to work efficiently in high-pressure environments 

Knowledge of food safety and sanitation standards 

Excellent teamwork and communication skills 