

NICOLAS RICHARDI

PROFILE

I am an energetic worker, who knows when to be focus on the job, with +4 years on fine dining - hospitality and event catering experience, giving and delivering superior customer experience.

I'm a good listener, a responsible person, with value and fidelity.

FORMATION

HIGH SCHOOL

2012 - 2019 / IPET Y A Fray Luis Beltrán

Current student in University

2020 - 2024 / UNIVERSIDAD EMPRESARIAL SIGLO 21
(Argentina).

CAREER: BUSINESS ADMINISTRATION.

Certification

English: ELS fun sun & camp. Tampa, FL. EEUU 2016.
RCP certificate.
Food Handler Certificate.

Skills

Communication - Patient - Punctual - Kind - Ethics -
Teamwork - Problem Solving - Adaptability - Leadership
Wine partys service - Multitasking - Trainer

Language

English: Advanced
Spanish: Native
Italian: Elementary
Portuguese: Elementary

Knowledge

Wines (Intermediary)
Professional service (Advanced)
Barista (Basic)
Administration (Intermediary)
Marketing (Intermediary)
Computer Skills (Advanced)

WORK EXPERIENCE

- 2022
2024 **Marino Ristorante**
Italian Restaurant in Hollywood, Los Angeles, California.

- Server
- Busser / Runner
- Barista
- Catering Services

- 2022
2024 **Salvatore Marino Catering**
Private catering from an Italian Chef in Los Angeles, California

- Catering Services
- Server
- Wine serving

- 2022 **Sobe Vegan**
Vegan Restaurant in South Beach, Miami, Florida.

- Server
- Busser
- Cashier & Host

- 2021 **Luna Park**
Italian Restaurant in Brickell, Miami, Florida.

- Busser
- Expo / Runner
- Assistant manager