





Education and Culture Lifelong Learning Programme LEONARDO DA VINCI

Please complete in BLOCK CAPITALS

Personal Details

Name	Paolo	Surname	Rossi
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		Fax No:	
		E-mail:	paolo.rossi@libero.it
Country:	Italy	ID No:	AB5432476
Date of Birth: 14	/ 04 /19 97 (month) (year)	Sex: Male	x Female
Occupation:	student	Nationality:	Italian

Work Experience / Internship

Professional field requested	/ Internship	sector:
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cooking

Starting Day:	20/02/2	
	(day)	(month)

Ending Day:

20/03/2012 (day) (month) (year)

never

Which Education degree do you have? School? University?

(year)

012

I have a secondary school degree.

Which Vocational Training do you have?

I attend the third year of a professional training programme at the culinary Institute AFP Colline Astigiane in Asti - Italy

In which professional field would you like to do the practical Training? Cooking
I would like to learn more about international cooking

Which professional Experience do you have?i have completed a 3 weeks training programmeat the Restaurant "i tre scalini" in San giovanni al mare (LI) with the role of Chef Assistant

Have you been abroad for Exchange, Practical Training etc?

Are your language skills in English equal or higher to the level A2 of the Cedefop?

Yes







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Foreign Languages

Languages	Not at all	Average	Fluently
Maltese	X		
English		x	
Italian			x
French		x	
German	X		
Spanish	X		

Expectations / Plans

Please describe what you expect from a Practical Training Abroad.

My plans are first of all to improve my language skills as I think that language will be an important part of my CV. In the second place I want to learn more about international cusine, different

ways of preparing and cooking food as well as improve my skills in terms of handling a restaurant

What are your career plans after the Practical Training?

After the completion of my professional training I'd like to work for a bit on cruise ships. I believe

such experience will foster and improve a lot my language skills and my competences in cooking

In a long term perspective it would be good to open my own restaurant sooner or later

What wishes, hopes do you have concerning this Practical Training?

I hope to work in a nice restaurant under the direction of a good chef who will take care of my and monitor my progresses, if any, and evaluate them in such a way to receive information and tips that I can use to improve my skills

Why do you think, apart from professional qualifications, do you fit into the Practical Training?

I am a friendly person so I like to work in a team. Sometimes I am shy but once involved in a working group I am able to mix well with other prople

We need the following details for your stay abroad

Do you smoke?

yes

Are you vegetarian? no Do you have a driving licence?

No

Are there any activities that you cannot perform due to a handicap (e.g allergies etc.)?

Herewith I assure that all given details are true.

Date: 20/10/2012

Signature:

Paolo Rossi

No