

CURRICULUM VITAE

Name: Ndiaye
Surname: Alioune Badara (Paco)
Date of birth: 28/08/1980, Dakar (Senegal)
Nationality: Senegalese / Finnish



WORKING EXPERIENCE

- **From May 03 2008 to present:**
Head chef at Sergio's (Keittiömestari) www.sergio.fi.
A Restaurant with great reputation, since it has been quoted in Magazine's and listed as one of the best expressions of Italian cuisine in Finland and northern Europe (modern kitchen, always innovative with a look at the Italian culinary traditions).
Responsible of the kitchen. The planning of the menu and its implementation, planning the staff working hours and staffs professional training.

2009-2010: 47th place in top 50 best restaurants in Finland
2010-2011: 21th place in top 50 best restaurants in Finland
(<http://www.viisitahtea.fi/parhaat-ravintolat/2010/5039-2010-21-sergios-turku>)
2011-2012: 17th place in top 50 best restaurants in Finland
2012-2013: 10th place in the top 50 best restaurant in Finland
- **April 2011:** Participation at the largest fair of pasta in Italy (Pasta Trend). I held two master classes in collaboration with Alma (cooking school) on the theme "pasta in the world"
- **FROM NOVEMBER 2009:** Shareholder in a small Cafeteria, ice cream, pastry bar and wine bar. We produce our own ice cream. I took care of everything about the production line of pastries, biscuits, ice cream and marmelades when needed). www.piccolacantina.fi
- **From January 01, 2011:** I opened my own catering company, banquetting, consulting and kitchen at home. www.aromisapori.fi
- **From January 07 2008 to 22 February 2008:** Work practice, responsible of the international cuisine at the cooking school "Primus" jyvaskyla, Finland (promoting the culture of Italian and Mediterranean cuisine.)
- **From June 04 2007 to June 10, 2007:** Chef for the exhibition of art biennale in Venice, with the whole structure mounted for the occasion with approximately 1,000 customers a day in which 250 people buffet lunch, 400 People buffet dinner and 350 people VIP restaurant It was a great challenge and a great experience for me and my whole team.
- **01/02/2006 till 10 June 2007 :** Circolo Ufficiale di Venezia (Restaurant Break Fast S.R.L.)

I work as a sous chef. I am responsible of the kitchen 4 months per year (period of the vacancies of the chef)

- **01/08/2005 – 16/12/2005 : Hotel Bauer (5 stars), Restaurant “DE PISIS”**
I did my training period in the prestigious restaurant “DE PISIS” with the chef Giovanni Ciresa (,who has a note 16,5/20 in “le guide de l’Expresso Italienne”). During the training period, I had an occasion to work in all the parts of the kitchen: entremetier, saucier, patisserie etc... Vote 8,5/10
- **01/04/2004 – 28/02/2005 : Circolo Ufficiale di Venezia (Restaurant Break Fast s.r.l.).**
I worked as a chef de partie saucier. I finished the work because of the motivation to study and because I was accepted to the prestigious school of the high Italian kitchen”Alma, rettore Gualtiero Marchesi”
- **09/2002 – 25/03/2004 : Restaurant “CA.NO.VA ma. ri. lu. s.r.l.”**
During the first year I worked as an “aide cuisinier” and I learned a lot of different things in cooking. After first year I worked as a cook, and I got really good experience of working in the Italian kitchen.
- **01/04/2002 – 15/09/2002 : Traditional Venitienne restaurant All’OASIS alle Vignole**
I worked as an aide cuisinier. My work in All’OASIS was a seasonal work.
- **11/2001 – 02/2002: Hotel Laguna Palace in Mestre**
Before the hotel was opened, all kind of help with building, cleaning, arranging things, furnishing etc. was needed there. So I worked there as a “tout faire”. I worked for the occasional work agency Adecco.
- **09/2001 – 11/2001 : Hôtel Excelsior de lido de Venise**
I worked as a “bag/case carrier” during the film festival of Venice for the occasional work agency Adecco.
- **07/2001 – 08/2001 : Hôtel Danieli of Vénice**
I worked as a “bag/case carrier” for the occasional work agency Adecco.
- **03/2001 – 06/2001:**
I worked for the advertising agency.

STUDYING HISTORY

- **01/03/2005 – 22/12/2005:** ALMA international school of the high kitchen (theoretical and practical courses), directeur GUALTIERO MARCHESI.
- I participated on a course of high italian kitchen.
- Contents of the course :
 - History of the Italian kitchen.
 - Hygienic, sanitary and nutrition aspects of food and victuals.
 - Caractéristiques des produits alimentaire italienne (matière première, huiles vins etc.).
 - Sensoral analysis
 - Basic technics
 - Fondamental receipts of regional territories of Italy (illustration and demonstration de la part des plus grands chefs italiens de cuisine et exercices pratiques.)
 - Approuvé par le diplôme de « **MAESTRO DELLA CUCINE ITALIANA** » (MAITRE DE LA CUISINE ITALIENNE).
 - 30/05/2005 : participation to the course d'autocontrôle HACCP e nouveau requis du paquet hygiène.
 - 22/07/2005 : participation to the COFFEE EXPERT course in the University Of Coffee in Trieste.
- **08/2000 – 09/2000 :** Training period in the Colgate Palmolive NSOA society in Dakar/Senegal. I did the training for my electromechanician studies by xxxx..... stage presso la société colgate palmolive NSOA de Dakar/Sénégal, section manutention électromécanique.
- **1997 -2000 :** Upper secondary school - Baccalaureat and professional formation of electromechanics. formation professionnelle en électromécanique au lycée de formation professionnelle et technique Sénégalaise CFPT. Approuvé du brevet technique en électromécanique et du diplôme de baccalauréat en mécanique générale.
- **1993 - 1997 :** Secondary school (Basic school) étude moyen au collège CEM Ibrahima Thiaw de Dakar, approuvé par le diplôme de fin d'étude moyen.
- **1987 - 1993 :** Primary school (Basic school) étude élémentaire à l'école élémentaire des parcelles assainies de Dakar.

LANGUAGE SKILLS AND XXX

- **LANGUAGES**
 - Wolof (language of Senegal) : Mother tongue
 - French : Mother tongue
 - English : Quite good (speaking, writing)
 - Italian : Excellent (speaking, writing)

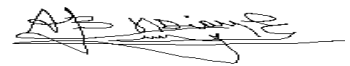
Finnish : Discret

- **INFORMATIQUES**

Microsoft Office: Word, Excel, PowerPoint, Publisher

HP-photoshop

Signature:



Photos of the diplomes:





Attestato di partecipazione

Si attesta che il Sig.

Ndiaye Alioune Badara

ha partecipato al corso di formazione organizzato da Alma srl - La Scuola Internazionale di Cucina Italiana, in collaborazione con la società Gelati srl - consulenti di direzione:

AUTOCONTROLLO HACCP E NUOVI REQUISITI DEL "PACCHETTO IGIENE"

Nell'ambito del

"CORSO SUPERIORE DI CUCINA ITALIANA"

effettuato presso ALMA srl - Reggia di Colomo, Colomo (PR), in data 30 Maggio 2005, per n. 08 ore totali.

Sorbolo, 01.06.2005

IL PRESIDENTE

Dott. Ing. Massimo Gelati



SOCIO UNI



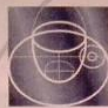
SOCIO AICQ



SOCIO EOQ



SOCIO CONFINDUSTRIA



UNIVERSITÀ
DEL CAFFÈ
DI TRIESTE

Attestato di partecipazione al corso

COFFEE EXPERT

rilasciato a

Ndiaye Alioune Badara

Trieste, 22 luglio 2005



dott. Ernesto Illy