

Salvatore Fiorello

Date of birth: 01/06/1993

Nationality: Italian

Gender: Male

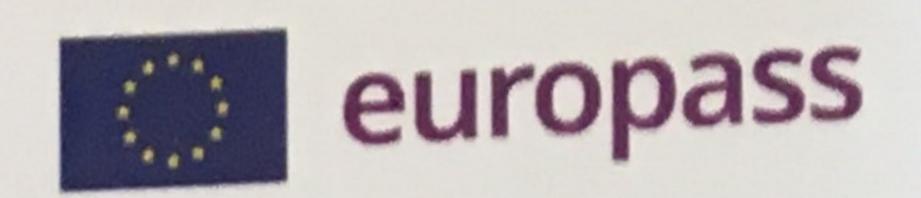
CONTACT

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ABOUT ME

University studies and manual labour over the years have made me a person with horizontal knowledge.

I do not consider myself an expert but the experience gained in different sectors could be very useful for solving the everyday problems that arise in a company.

The preferred work sectors:

-Agro-food.

-Protection of the territory and the environment.

-Green management.

Coveted activities and roles:

-Monitoring and coordination of production processes.

-Prevention and limitation of plant pest damage.

I am looking for a work environment where there is mutual respect.

WORK EXPERIENCE

01/04/2023 - CURRENT Attard, Malta

Gardener Medisun Landscapes Ltd

Greenery maintenance at Hilton hotel:

-Cutting the hedges

-Pruning of ornamental trees

- Lawn cutting

- Fertilisation and irrigation of indoor and outdoor plants

-Plant of flowering plants

-Elimination of pests with the use of specific products

09/01/2023 - 30/03/2023 Mgarr, Malta

Horticultural worker Laflafett Co.

Works on horticultural crops in greenhouses and open fields: strawberries, zucchini, tomatoes, peppers, cucumbers, watermelon, raspberry.

-Harvest of vegetables

-Elimination of weeds

-Water system accommodation

-Preparation and arrangement of support structures for greenhouse plants

-Herbal grafting on tomato seedlings

16/06/2022 - 16/09/2023 Favignana, Italy

Sommelier Camparià Lounge

-Assistance to wine shop sales

-Management of cellars

- Table service

01/10/2021 - 30/10/2021 Favignana, Italy

Farm worker Az. Agricola Biologica Terre del Favonio

-picking of olives even with the use of shaker

10/06/2021 - 30/09/2021 Favignana, Italy

Waiter Camparia Lounge

- Table service

-Small maintenance of the greenery and furnishings.

10/07/2020 - 30/09/2020 Favignana, Italy Table waiter Organic Farm, Terre del Favonio, Cibo chiacchiere e vino - Table service -Promotion of typical company products -Management of the wine department, warehouse worker

EDUCATION AND TRAINING

01/11/2013 - 16/10/2018 Palermo, Italy

Degree in Agricultural and Forestry Sciences and Technologies Università degli Studi di Palermo

-Agronomy: water, physical and soil chemistry management.

-Plant pathology: recognition, prevention and containment of the main diseases of cultivated plants. -Entomology: recognition of useful and harmful insects. Criteria for agronomic, biological and chemical control of harmful pests.

-Rules on the use of plant protection products.

-Microbiology and biochemistry

-Principles of economics, mathematics, chemistry, physics, genetics, animal and plant biology, botany, agricultural mechanics, agricultural hydraulics, agri-food transformations.

Field of study Agriculture, forestry, fisheries and veterinary | Level in EQF EQF level 6 | Thesis Ceratitis capitata, Mosca mediterranea della frutta: ciclo biologico colture sensibili ai danni, lotta chimica e biologica.

15/09/2007 - 03/07/2013 Casteltermini, Italy

High School Diploma Liceo Scientifico Madre Teresa di Calcutta

LANGUAGE SKILLS

MOTHER TONGUE(S): Italian

Other language(s):

English

Listening	Reading	Spoken production	Spoken interaction	Writing
B1	B1	B1	B1	B1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

DIGITAL SKILLS

Good Knowledge of Microsoft Office: Word, Excel, PowerPoint Use of email and social networks Good use of browsers AutoCAD (basic knowlage) Video Conferences (Zoom, Skype)

ADDITIONAL INFORMATION

Driving Licence

Driving Licence: AM Driving Licence: B

Conferences and seminars

Olive Pruning Course (Stocker srl, Dott. Pannelli) -Based on the physiology and soil and climatic needs of the plant

-Better time for pruning

-Cutting execution techniques for polyconic pot structure.

-Cure after pruning

Palermo

Course of Sommelier Level 1 (Degustibuss international) - Diffusion and physiological bases of Vitis vinifera

- Wine production processes

-Recognition of the main aromas of white and red wines

-Notions about wine legislation

Agrigento

English course Level B1 (Cambridge Assessment English)

Course HACCP (Pedago)

Università degli Studi di Palermo

Starter course for the profession of agronomist

Communication and interpersonal skills

Excellent interpersonal skills. In the different tasks I have done, I have had the opportunity to stay in contact with different teams and customers, working in a friendly and cooperative way for most of the time, ensuring the normal performance of work activities even when the atmosphere was less friendly.

Good expression and communication skills In the work environment I have almost never encountered problems communicating with colleagues, even in communicating in English.

Volunteering

2011 Agrigento

Legambiente Cleaning of beaches and nature reserves

I authorize the processing of my personal data in the CV pursuant to art. 13 d. lgs. June 30, 2003 no. 196 - "Personal data protection code" and art. 13 GDPR 679/16 - "European regulation on the protection of personal data".

Naxxar, Malta., 14/06/2023

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