



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

B1

Reading

B1

Spoken production

B1

Spoken interaction

B1

Writing

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 knowledge) | 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)

Castelvetrano

● **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

Salvatore Fiozello