



ANTONIO LEONE

- +358 452528535 (Whatsapp)
- antonioleone.fi@gmail.com
- Helsinki, Finland
- www.gourmetleone.com

EDUCATION

Diploma in Hospitality Management

Imagine Education Australia Pty Ltd - Brisbane QLD
November 2019 to May 2020

Certificate IV in Commercial Cookery

Imagine Education Australia Pty Ltd - Gold Coast QLD
June 2018 to October 2019

Certificate III in Commercial Cookery

Imagine Education Australia Pty Ltd - Gold Coast QLD
June 2018 to June 2019

OTHER QUALIFICATIONS

Vocational Qualification in Woodworking / Furniture Making in Carpentry

IC. Salesiano D. Bosco - Arese, Lombardia, Italy
1996 to 1999

LANGUAGES

- English (Fluent)
- Italian (Native)

RELEVANT & MOST RECENT EXPERIENCE

Pizza Chef & Pasta

Mon'Adi Oy - Espoo - June 2025 to Present

- Work in small family-run restaurant known for Roman-style pizza and excellent Google reviews
- Handle food preparation, pizza service, and assist with daily operations as needed
- Maintain quality, consistency, and friendly atmosphere for every guest

Pizza Chef

Guido's Pizzeria - Espoo - August 2023 to February 2026

- Manage food preparation and dinner service in busy, high-volume local pizzeria specializing in Roman-style pizza
- Organize and maintain prep line to ensure smooth service during peak hours
- Handle equipment maintenance while maintaining high food quality standards and clean workspace

Pizza Chef

Napule Oy - Espoo - August 2024 to September 2025

- Work seasonally as extra pizza chef in high-volume, fast-paced Neapolitan-style restaurant
- Manage topping setup and maintain quality during busy service hours
- Deliver authentic Neapolitan pizza using gas oven with attention to detail and speed under pressure

Chef & Pizza Business Developer

Pizzala - Artisan Wood-Fired Pizzeria (Flavour Ventures Oy) - Helsinki, FI, June 2021 to July 2023

- Worked as pizza chef and business developer producing over 1,000 pizzas per week
- Managed private terrace events and assisted with menu development and seasonal pizza strategy
- Provided flexible support to other company restaurants in various roles as needed

Cook - Mediterranean & Far Eastern Cuisine

Lucy in the Sky - Espoo, FI - October 2020 to June 2021

- Worked as line cook preparing dishes combining Mediterranean and Far Eastern cuisines
- Maintained high-quality standards for plating and efficiency in fast-paced kitchen
- Collaborated with team to consistently deliver flavorful dishes during peak hours

Head Pizza Chef (Artisan Wood-Fired Pizzeria)

Pizzeria Violetta - Kenmore QLD - July 2019 to July 2020

- Worked part-time in popular pizzeria with authentic wood-fired pizza oven
- Assisted with kitchen management, supplier sourcing, and menu development
- Maintained quality, consistency, and smooth workflow while producing wood-fired pizzas

Pizza Chef (Wood-Fired Pizzeria)

Beccofino - Brisbane QLD - February 2019 to July 2019

- Worked as one of three pizza makers in high-volume, well-respected Italian restaurant
- Assisted with dough preparation and managed topping setup for pizza-making line
- Maintained high standards of quality, cleanliness, and teamwork during busy service

Pizza Chef

Pomodoro - Newmarket QLD - August 2018 to January 2019

- Managed pizzeria operations and assisted in kitchen management
- Handled order coordination and menu development processes
- Contributed to budgeting and operational planning

Company Owner (Artisan Wood-Fired Pizzeria)

Pizza Scic di Antonio Leone & C - Italy, Paderno Dugnano - July 2009 to December 2015

- Founded and operated small artisan pizzeria as business owner
- Managed team of 6 staff members with full responsibility for restaurant operations
- Successfully sold business to new owner in 2015 after 6 years of operation