


Serena Stelitano

DATE OF BIRTH:
26/07/1984

CONTACT

Nationality: Italian

Gender: Female

 Localita' Grotte di Sarzana,
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WORK EXPERIENCE

17/11/2019 – CURRENT – Grosseto, Italy

Agricultural operations manager

Societa' Agricola I PRODOTTI DELLA NATURA SOCIETA' SEMPLICE

Observation and analysis of the current situation of the 23 hectares propriety.

Management of legal and administrative obligations.

Redaction and implementation of the quinquennial business plan 'regrò - a regenerative farm on the blockchain'.

01/03/2017 – 19/02/2019 – Scarperia e San Piero, Italy

Farmer

azienda agricola medica

Research and application of innovative crops and agricultural practices, implementation of an experimental hemp cultivation with minimal soil disturbance.

Research and application of wild plants domestication and extraction methods.

Redaction of the business plan and management of the farm's legal obligations.

Design and production of a line of organic, vegan and cruelty free cosmetic products to the prototype stage.

12/07/2017 – 10/04/2019 – remote, Italy

Illustrator, comic artist

Kultur- und Heimatverein Groß-Fredenwalde eV

Collaboration with a cultural entity associated with the archaeological site of Groß-Fredenwalde.

Production of content for young readers:

- Design of a memory game featuring Pleistocene mammals.
- Creation of a series of illustrations inspired by proto-Europeans' life.
- Artistic reconstruction of a Mesolithic burial and its phases in collaboration with the archaeological research team.
- illustration for the book 'Uckis Steinzeit-Tagebuch'.

16/04/2011 – 22/04/2017 – Brescia, Italy

Chef de cuisine

La Fabbrica del Cacao, Associazione Culturale Backgammon, Ristorante Box

Management of the kitchen: supplies and storage administration, redaction of the menus.

Staff management, implementation and control of HACCP procedures and standards.

20/10/2009 – 24/02/2011 – Brescia, Italy

Sous-chef, Chef

RISTORANTE- BREWPUB 'VECCHIA PRAGA'

Responsible for appetizers and entrées, desserts, kitchen cleanness and efficiency.

Head chef's support in the organisation and management of special events.

09/03/2009 – 10/10/2009 – Brescia, Italy

Head chef

ASSOCIAZIONE CULTURALE 'RIVE GAUCHE'

Management of the kitchen: supplies and storage administration, redaction of the menus and planning of weekly cultural events around shared food and music.

EDUCATION AND TRAINING

23/09/2020 - 08/10/2020 - Via monte Rosa 130, Grosseto, Italy

Certificate of attendance - Training for IAP (Imprenditore Agricolo Professionale)

C.I.A. Confederazione Italiana Agricoltori

<https://www.cia.it/>

08/10/2020 - 16/12/2020 - Rond Point Schuman, 6, box 5, Brussels, Belgium

Webinar: The Road to the 8WCCA

ECAF European Conservation Agriculture Federation

<https://8wcca.org/>

02/04/2019 - 18/04/2019 - Borgo San Lorenzo, Firenze, Italy

HACCP Manager Certification

Sicurgest

<https://sicurgest.it/>

01/09/1998 - 24/06/2002 - Sarezzo, Brescia, Italy

Diploma di Maturita' Artistica

Liceo Artistico Maffeo Olivieri

LANGUAGE SKILLS

MOTHER TONGUE(S): Italian

OTHER LANGUAGE(S):

English

Listening
C2

Reading
C2

Spoken
production
B2

Spoken
interaction
C1

Writing
C1

Spanish

Listening
B2

Reading
C1

Spoken
production
A2

Spoken
interaction
A1

Writing
A2

French

Listening
B2

Reading
C1

Spoken
production
A1

Spoken
interaction
A1

Writing
A1

DIGITAL SKILLS

Photoshop (Digital painting) / Video editor / Social Media / Instagram /
Drawing and Painting / Illustration / Cryptocurrencies / Blockchain
Technology / Google (Docs Slides Sheets Forms) / GIF Making