

PERSONAL INFORMATION **Martina Gressani**

 Via dei Nipoti, 5, 52014 Badia Prataglia (Italy)

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 senshi89@hotmail.it

 Skype jennycho137

Sex Female | **Date of birth** 24/10/1989 | **Nationality** Italian

WORK EXPERIENCE

09/2019–12/2019 **Translator**

Mmg Multimedia Meeting Group Snc, Firenze (Italy)

Translation of documents in the fashion field

Autonomy 5/5

05/2019–09/2019 **Head waitress**

Albergo Giardino, Badia Prataglia, Arezzo (Italy)

In charge of restaurant and subordinates management

Autonomy 5/5

11/2018–04/2019 **Translator**

Miniconf spa, Ortignano (Italy)

Italian to English legal documents translation

Autonomy 5/5

05/2018–08/2018 **Head waitress**

Agriturismo Poggio a Poppi, Poppi (Italy)

In charge of restaurant and subordinates management

Autonomy 5/5

10/2017–03/2018 **Translator**

Mmg Multimedia Meeting Group Snc, Firenze (Italy)

Translation of documents in the fashion field

Autonomy 5/5

06/2017–10/2017 **Pastry chef**

Blu Hotel Senales, Maso Corto (BZ) (Italy)

In charge of breakfast, teatime, and dinner dessert preparation.

Autonomy 5/5

06/2016–11/2016 **Pastry chef**

Josephine River Service GmbH, "Avalon Tapestry II" cruise ship (France)

07/2015–09/2015

11/2015–05/2016

Desserts preparation and service during lunch and dinner, food decoration, help with the service in the cold kitchen section.
Autonomy 5/5

Translator

Mmg Multimedia Meeting Group Snc, Firenze (Italy)

Italian to English financial documents translation job

Autonomy 5/5

Job at Pastry and pizza's

Dolce&Salato, Badia Prataglia (AR) (Italy)

Pastry, pizza and other savory and sweet food preparation and baking,

bartender tasks Autonomia 4/5

- 04/2015–07/2015 **Translator**
Straight Word Ltd., Tokyo (Japan)
Japanese to Italian translation job
Autonomy 5/5
- 10/2014–01/2015 **Traduttrice**
Mmg Multimedia Meeting Group Snc, Firenze (Italy)
Traduzione autonoma da giapponese a italiano
Autonomia 5/5
- 2005–2013 **Head waitress**
Albergo Giardino, Badia Prataglia (AR) (Italy)
Summer season job in the family hotel, restaurant management and customer assistance

EDUCATION AND TRAINING

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- 06/2019–10/2019 **Training course "Business Plan for territory exploration and discovery"**
Pegaso Network - Officine Capodarno, Stia (AR) (Italy)
Business management, marketing, soft skills
- 04/2016–05/2016 **Kitchen training**
"Red Lion hotel" -- Best Western, Salisbury (United Kingdom)
Food preparation and service for dinners, afternoon teas, breakfasts and functions
- 03/2016–04/2016 **Kitchen training**
"Sapori restaurant" Best Western Atlantic hotel, Chelmsford (United Kingdom)
Food preparation and service for dinners, afternoon teas, breakfasts and functions
- 01/2016–03/2016 **Pastry diploma**
Chef Academy, Terni (Italy)
Italian and international intensive pastry course
- 03/2015–06/2015 **Internship through Ca' Foscari university**
Italian language and culture association Dante Alighieri, Tokyo (Japan)
Preparation of the institute's exercise book, assistance during Italian classes at the school, experience in an international school for children
- 03/2015–05/2015 **Conversation course level 4 attendance certificate**
Kudan Institute of Japanese language and culture, Tokyo (Japan)
- 11/2011–06/2014 **Master degree**
Faculty of Foreign Languages and Literatures, Department of Asian and North African Studies, Università Ca' Foscari, Venezia (Italy)
Japanese language and culture (history, literature, arts, classic architecture and spectacles, cinema) - final grades 106/110

- 04/2013–05/2013 **Internship during studies**
Miniconf S.p.a. (textile, clothing and manufacture), Ortignano (AR) (Italy)
Back office tasks, website translations (Marketing)

- 07/2011–08/2011 **Korean language immersion program**
Sogang University, Seoul (South Korea (Republic of Korea))
Korean language course and cultural activities, attainment of TOPIK level 1 certificate

- 09/2008–11/2011 **Bachelor degree**
Faculty of Foreign Languages and Literatures, Università Ca' Foscari, Venezia (Italy)
Japanese and Korean language and culture (history, art history, philosophy, linguistics) - final grades 110/110

- 09/2004–07/2008 **High school diploma**
Liceo classico "Galileo Galilei", Poppi (AR) (Italy)

PERSONAL SKILLS

Mother tongue(s) Italian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C2	C1	C1	C1
Japanese	TOEFL C1				
	B2	B2	B1	B2	B1
JLPT N2					

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
[Common European Framework of Reference for Languages](#)

Communication skills Ability to adapt to multicultural environments, communication skills and competences acquired through university and traveling; Ability to relate to foreigners and people from different backgrounds, obtained from working in the hospitality area.

Organisational / managerial skills Good ability to adapt and versatility in different working environments, organisational skills; good

ability to work under stressing situations and for many hours gained from working in the hospitality area; resourcefulness and innovation/creativity skills; management of kitchen countertop; immediate availability to move either inside the country and abroad.

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Independent user	Independent user	Independent user	Basic user	Independent user

[Digital skills - Self-assessment grid](#)

ECDL

Other skills HACCP and safety in the workplace certificate

Driving licence B
ADDITIONAL INFORMATION

Other skills Cooking skills obtained through the family restaurant and specific courses

Artistic sensibility, passion for drawing and painting

Ability to move autonomously and resourcefulness gained from many travels