



# Angelo Pelliccioni

---

**Date of birth:** 07/05/1993 | **Nationality:** Italian | **Gender:** Male | (+39) 3495207996 |

(+44) 7857167755 | [pelliccioniangelo93@gmail.com](mailto:pelliccioniangelo93@gmail.com) |

via dei verdoni 46, 00169, Roma, Italy

## ● WORK EXPERIENCE

---

2020 – 2021

**MASTER WEB AND GRAPHIC DESIGN – PCACADEMY**

---

ADOBE PHOTOSHOP, ILLUSTRATOR, INDESIGN  
DREAMWEAVER  
WORDPRESS  
HTML5 + CSS  
SEO

21/01/2019 – 21/01/2021

**FLIGHT ATTENDANT – SAS IRELAND**

---

London

28/11/2018 – 31/12/2018

**TICKET SELLER – ITALO**

---

I worked as ticket seller for the train company "Italo" in Rome Termini train station.

Rome, Italy

22/02/2017 – 14/08/2018

**FLIGHT ATTENDANT – RYANAIR**

---

My responsibilities were taking care of passengers and their safety. Sales were an important part of my job too. As Cabin Crew I was making sure that there wasn't any issue in the cabin and taking care of embarking/disembarking of passengers, helping colleague or passengers through the cabin, checking boarding cards. During the cruise most of the job was focused on the sales with the bar service and the other items on board and always ensuring everything was fine in the cabin. Punctuality, time management and team work were essential for this job

Skavsta Airport (NYO), Sweden

08/08/2016 – 08/10/2016

**TEAM MEMBER – PRET A MANGER**

---

I worked as team member at Pret a Manger on Liverpool Street in London. I worked with the kitchen and especially as barista serving customers and using the till. Here I learned how to work with people with different nationalities and the team work was so important.

London, United Kingdom

01/02/2016 – 30/04/2016

**STEWARD – ATS**

---

My duties were checking boarding cards and surveillance spectators during the show. The location was "Palalottomatica" in Rome where important conventions and events were performed.

Rome, Italy

01/07/2015 – 31/10/2015

**PIZZA MAKER – PIZZERIA LOFFREDO**

---

It was a seasonal job. It was a small but very busy restaurant. My duties were prepare all the ingredients for toppings and the dough as well. I learned how to cook pizza in the wood oven and sometimes I used the fryer as well.

Rome, Italy

## ● EDUCATION AND TRAINING

---

Rome, Italy

**HIGH SCHOOL** – Liceo classico Immanuel Kant

---

## ● LANGUAGE SKILLS

---

**Mother tongue(s):** ITALIAN

**Other language(s):**

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
<b>ENGLISH</b>	C1	C1	C1	C1	C1
<b>SPANISH</b>	A1	A1	A1	A1	A1

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

## ● DIGITAL SKILLS

---

Microsoft Office | adobe photoshop | adobe illustrator | adobe indesign | adobe dreamweaver | wordpress | html5 | css | SEO optimization

## ● JOB-RELATED SKILLS

---

**Job-related skills**

---

- customer service
- team work
- able to work under pressure
- communication
- time management

## ● DRIVING LICENCE

---

**Driving Licence:** B