

Marco Sullivan

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PROFESSIONAL SUMMARY

Experienced Senior Pizzaiolo with over 8 years of expertise in wood-fired Neapolitan and New York-style artisanal pizzas. Proven track record of managing high-volume kitchens producing 300+ pizzas per shift whilst maintaining strict quality standards and a 15% reduction in food waste through optimised inventory management.

WORK EXPERIENCE

Head Pizzaiolo | Santa Maria Pizzeria | London, UK

May 2019 - Present

- Spearheaded the daily production of 400+ artisanal Neapolitan pizzas in a high-traffic Central London location.
- Engineered a new 72-hour cold-fermentation process that increased crust flavour depth and consistently received 5-star customer reviews.
- Reduced food costs by 18% over 12 months by renegotiating contracts with premium Italian flour and tomato importers.
- Managed and trained a team of 8 kitchen staff on traditional stretching techniques and precise wood-fired oven management.
- Oversaw the maintenance of two Stefano Ferrara ovens, ensuring optimal heat retention and performance during 10-hour shifts.

Lead Pizza Maker | L'Antica Pizzeria | Manchester, UK

Mar 2016 - Apr 2019

- Executed high-volume service for a renowned Northern Quarter establishment, maintaining a pace of 60 pizzas per hour during peak weekend rushes.
- Collaborative menu development led to the introduction of 4 seasonal sourdough pizzas which accounted for 25% of total monthly sales.
- Implemented a revised inventory tracking system that lowered ingredient waste by 12% within the first six months.
- Maintained 100% compliance with FSA standards, contributing to the restaurant's consistent 5-star food hygiene rating.

Line Pizzaiolo | Fornino | Brighton, UK

Aug 2014 - Feb 2016

- Mastered the operation of wood-fired ovens, maintaining specific temperature zones for consistent char and bake quality.
- Prepared fresh mozzarella and house-made sauces daily to ensure top-tier product quality for 200+ guests per shift.
- Assisted in the transition to a local-sourcing model that improved ingredient freshness and boosted local marketing efforts.
- Enhanced prep efficiency by 15% through reorganisation of the pizza station and workflow optimisation.

EDUCATION

Westminster Kingsway College | Professional Chef Diploma | Culinary Arts

Sept 2012 - May 2014

University of Surrey | Bachelor of Science | International Hospitality Management

Sept 2008 - Jun 2012

SKILLS

Dough Hydration Management, Wood-fired Oven Operation, Sourdough & Poolish Starters, Hand-stretching Techniques, Ingredient Sourcing & Pairing, Dough Chemistry Knowledge, High-volume Kitchen Management, Inventory & Waste Control, Menu Development, Food Safety & Sanitation (Level 2 Food Hygiene), Staff Training & Mentoring, Vendor Relations

CERTIFICATIONS

VPN Certified Pizzaiolo | Associazione Verace Pizza Napoletana (Jun 2015)
Level 3 Food Safety & Hygiene | Chartered Institute of Environmental Health (Jan 2023)

LANGUAGES

English (Native)
Italian (Professional Working Proficiency)

ACTIVITIES

International Pizza Expo Attendee

Annual participation in industry workshops focused on advanced hydration and fermentation science.

Community Pizza Kitchen Volunteer

Organising monthly pizza workshops for local youth centres to teach basic culinary skills.