

# Marco Sullivan

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## PROFESSIONAL SUMMARY

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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 while maintaining strict quality standards and a 15% reduction in food waste through optimized inventory management.

## WORK EXPERIENCE

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### Head Pizzaiolo | Ribalta Pizza Napoletana | New York, NY

May 2019 - Present

- Spearheaded the daily production of 400+ artisanal Neapolitan pizzas in a high-traffic Manhattan location.
- Engineered a new 72-hour cold-fermentation process that increased crust flavor 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'Industrie Pizzeria | Brooklyn, NY

Mar 2016 - Apr 2019

- Executed high-volume service for a renowned Brooklyn establishment, maintaining a pace of 60 pizzas per hour during peak weekend rushes.
- Collaborative menu development lead 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 NYC Department of Health standards, contributing to the restaurant's consistent 'A' rating.

### Line Pizzaiolo | Fornino | Brooklyn, NY

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 reorganization of the pizza station and workflow optimization.

## EDUCATION

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### Culinary Institute of America | Associate of Occupational Studies | Culinary Arts

Sep 2012 - May 2014

### New York University | Bachelor of Science | Hotel and Tourism Management

Sep 2008 - May 2012

## SKILLS

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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 (ServSafe), Staff Training & Mentoring, Vendor Relations

## CERTIFICATIONS

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VPN Certified Pizzaiolo | Associazione Verace Pizza Napoletana (Jun 2015)  
ServSafe Food Protection Manager | National Restaurant Association (Jan 2023)

## LANGUAGES

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English (Native)  
Italian (Professional Working Proficiency)

## ACTIVITIES

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### **International Pizza Expo Attendee**

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

### **Community Pizza Kitchen Volunteer**

Organizing monthly pizza workshops for local youth centers to teach basic culinary skills.