



Antonio Andrei

Date of birth: 31/01/1998

Place of birth: Popesti-Leordeni

Nationality: Romanian, Italian

Gender: Male

CONTACT

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ABOUT ME

I am a dynamic and motivated pastry professional with a strong desire to continuously learn and develop my skills. I approach my work with precision, efficiency, and attention to detail, always striving to achieve the highest standards.

HONOURS AND AWARDS

10/2025 Elle & Vire Professionnel

● Young Chef Competition 2025

1st Place – Young Chef 2025 - Elle & Vire competition | Bucharest

Awarded 1st place in the Pastry category at Young Chef 2025, presenting two original creations: a modern entremet and an individual dessert.

05/2026 ANBCT

● Campionatului Național de Cofetărie

2nd Place Overall & Best Plated Dessert Award – ANBTC Competition | Brașov

Achieved 2nd place overall and received the **Best Plated Dessert Award** in the ANBTC pastry competition in Brașov. The competition consisted of two challenges: a modern entremet and a plated dessert.

WORK EXPERIENCE

● **La Casa Mita Biciclista** Bucuresti, Romania

Head pastry chef

04/2026 – 07/2026

Managed laboratory operations and team coordination, including the creation and development of new recipes. Training of new team members.

● **La Casa Mita Biciclista** Bucuresti, Romania

Pastry chef

01/2025 – 03/2026

Production of moder cakes and individual portions. Creation and development of new recipes for the store.

● **Fetische Patisserie** Lubiana, Slovenia

Pastry chef

05/2023 – 11/2024

Worked in an international team with professionals from five different countries, gaining valuable experience in a multicultural environment. Trained alongside an experienced pastry chef, developing strong skills in viennoiserie production with a France pastry chef. Also prepared a variety of cakes and individual desserts.

● **APFELHOTEL TORGGLERHOF 4*S** Merano, Italy

Pastry Chef

03/2022 – 04/2023

Production of desserts and bread for evening service and cakes for breakfast.

● **Restaurant 1908 1* michelin and Parkhotel Holzner** Bolzano, Italy

Pastry chef

10/2021 – 01/2022

Production of desserts and bread for evening service and cakes for breakfast and afternoon.

● **Hotel Chalet Mirabell 5*** Merano, Italy

Pastry chef

04/2021 – 10/2021

Production of desserts and bread for evening service and cakes for breakfast and afternoon.

● **Pasticceria Marisa** Padova, Italy

Pastry chef

05/2019 – 02/2021

Worked as part of a two-person team in the cakes and individual desserts section, also producing dry pastries and macarons. Later expanded my responsibilities to the mignon pastry section, gaining valuable experience at one of Italy's most prestigious pastry shops.

● **Pasticceria Gamba** Ostiglia, Italy

Head pastry chef

10/2018 – 04/2019

Laboratory manager, Production of cakes, viennoiseries and mignons.

● **Different places** Mantova, Italy

Waiter

10/2015 – 09/2018

EDUCATION AND TRAINING

● **11/2017 – 10/2018** Verona, Italy

● **Pastry chef Diploma** Accademia Dieffe

2012 – 2017

● **Secondary school diploma Surveyor** Istituto Galileo Galilei Ostiglia

LANGUAGE SKILLS

MOTHER TONGUE(S): Italian | Romanian

OTHER LANGUAGE(S): English

COMMUNICATION AND INTERPERSONAL SKILLS

Skills

My best skills are, to always have a good relationship with work colleagues, good organisation of work and problem solving.