

Dipl.Ing. Marco-Claudius Morandini, BSc., PhD



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Personal Informationen:

Nationality:	Austrian
Date of bith,	2. März 1986,
Place of birth:	Salzburg
Other languages:	English
Reading skills:	Very good
Writing skills:	Very good
Verbal skills:	very good

- Creativity:** I am capable of finding creative solutions individually (as a cook and head chef in a busy exclusive restaurant) and in a team and I can integrate ideas from others to the original concept.
- Stress:** During my work experience in the hotel and tourism industry, I learned to deal with stress and unpredictable incidents. I am well-trained in time management and can encourage and strengthen efficiency (dealt with bottlenecks in catering quickly and effectively)
- Organization:** Structured, practical and strategic thinker (coordinated numerous dates simultaneously and created meals for important events during my apprenticeship and work experience)
- Technical skills:** Can handle wood processing machines (saws, milling machines, cnc-machines), competent user of Microsoft Office, trained in wood characteristics and specification, good general technical knowledge of wood composites and their processing, including traceability steps and backup machinery. Have completed seminars on load-bearing structural elements and statics. Have experience of structural work in a carpentry, where innovative and practical proposals were analyzed and implemented.
- Social skills:** Empathy and good knowledge of human nature
Good eye for details
Well-trained communication skills gained through my work as a cook in a multi-cultural environment on board luxury liners. Can adapt to new situations quickly and easily and am open-minded and optimistic
- Other skills** Paramedics, Volunteer Fire Brigade, Mountain rescue team
- Sport:** swimming, volleyball, triathlon, running, kite surfing, skiing and snowboarding, hiking

Education

2025	STCW- course / Ships cook certificate / hygiene level 3
2025	Lehrlingsausbildungskurs Ausbilderkurs
2019 – 2023	PhD Studies Mendel-Universität Brunn 1, Zemědělská 1665, Černá Pole, 613 00
2015 -2018	Master studies Holztechnologie und Holzwirtschaft Fachhochschule Salzburg Campus Kuchl,
2012 - 2015	Bachelor studies Holztechnologie & Holzbau Fachhochschule Salzburg Campus Kuchl,
2011 – 2012	A-levels
2003 – 2005	Tourismus College Bischofshofen, Salzburg (A) Hotelfachmann
2001 - 2003	Apprenticeship (Chef) Hotel Rosenberger, Salzburg (A)

Working experience during my studies:

Because of my education and working experiences, I always had employment in the gastronomy industry in addition to my studies.

2012-2022 Latschenalm (Chef de Partie)

Rudolf Budja Galleries GmbH (solo Chef for fine dining events)

Private chef <https://www.takeachef.com/en-at/our-chefs>

Restaurantst: Humboldtstub´n (Tournant)

Esszimmer <https://www.esszimmer.com>



Working experience:

2025	Tui /Mein Schiff 5 Sous chef of 6 Restaurant
2023- 2025	THECASTLE Executive Head Chef, Tenant,
2022-2023	Innovation Salzburg Pioniergarage GmbH Innovation Hub, Maker space, Technical director
2017 -2022	Salzburg University of applied sciences Material development, Junior Researcher Scientist
Sommer 2015	University of British Columbia Wood-Composite Engineering Scientific Assistant
Sommer 2014	Salzburg AG, Bayerhammer Straße 16 Construction Maintenance Department, Planning, tendering ,Callculation
Sommer 2013	Zimmerei Pölsterl, Baumgarten am Tullnerfeld (A) Construction worker, assembly, construction sites supply
2009 bis 2013	Carpe Diem Fingerfood Restaurant Salzburg, (A) 2 Gault Milliau Hauben, 1 Michellin Stern Sous Chef, Küche
Cruise line 2009-2010	Cruisline MS Minervia “ *****+ Expedition ship chef de Partie
Cruise line 2009	cruise line „MS Amadagio“ *****+ Tournant, Chef de Partie
Cruise line 2008/2009	cruise line „MS Amalegro“*****+

Rottisier, Chef de Partie

Cruise line 2008

cruise line „MS Amacello“ *****+
Entremetier, Chef de Partie

Dezember 2007 – 2008

Sportalm Serfaus, Tirol (A) Entremetier, Chef de Partie,
Küche

Summersaison 2007

Raschhofer`s Rossbräu“, Salzburg (A) Sous Chef,

Wintersaison 2006

„K+K á la cart restaurant“, Salzburg (A) Garde Manger,
Tournant, Chef de Partie

