

Tommaso laquinta

Curriculum Vitae

Born in Crotone on 26-01-1991

"Direction is much more important than speed." cit. Richard Feynman

Education 2022–2025 **Ph.D.**, Artificial Intelligence, Siena, Italy 2018–2021 Master's Degree, Computer Engineering, Robotics, and Automation, Siena, Italy, Graduation Grade: 110 cum laude 2019 Advanced Course on Substrate, Mushroom, and Spawn Production, MYCELIA, Deinze, Belgium 2013-2018 Bachelor's Degree, Physics and Advanced Technologies, Siena, Italy 2015–2017 Mushroom Expert, MICAMO, Genoa, Italy Work Experience 2024-2025 NextGeneration EU, ISS Piccolomini, Siena Al training courses for teachers of all levels Al courses for secondary school students 2024-2025 Lecturer, Informatics, Bandini in Siena, Italy 2024 Lecturer, Physics, ISIS "Enriques" in Empoli, Italy 2024 **R&D Division, AI Expert**, *Menumal.it*, Remote Al innovation and world first Chatmenu development; 2022-2023 Lecturer, Informatics, ITTS Scalfaro in Catanzaro

O Crossword solver (see https://webcrow.diism.unisi.it/)

O Automatic crossword puzzle generator. (see https://yukai.pragma.software/)

GDPR compliance analyzer for privacy policies (see http://claudette.eui.eu/)

2020–2022 **R&D Division, NLP Expert**, Expert.AI, Remote

Languages

Italian Native language

EnglishAdvancedCertified C1 levelGermanBasicCertified A2 level

Croatian Basic Certified A2 level

Digital Skills

Writing Word, Later Market Browsers Chrome, Firefox, Edge
Computing Excel, OpenCalc, Matlab Programming Python, Java, Bash, SQL
Graphics Inkscape, Gimp, Paint.net Video Editing Pinnacle Studio, VideoMaker

 Strong IT knowledge that allows me to quickly learn new digital tools and programming languages.

Interests

Artificial Studied in-depth during my Master's degree and strengthened through concrete Intelligence work experience.

Agritech Automation, data science, and agriculture combined in a field that merges skills and passions.

Gardening Study and experimentation with cultivation techniques influenced by pruning, fertilization, and environmental factors.

Mycology Identification, cultivation, and study of spontaneous epigeous fungi and greenhouse-grown fungi.

Cooking Preparation of dishes from Mediterranean, Northern European, and Asian cuisines.

Sports Active in sports, particularly team games.

Other

- O International patent PCT/IB2024/058700 (2024)
- Certified English Level C1 (2023)
- Registered in the National Register of Mycologists (2017)
- Driver's license

I authorize the processing of my personal data pursuant to GDPR 679/16 - "European Regulation on the Protection of Personal Data".

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April 10, 2025