CV of Michael Quagliata

Personal data

Name and surname: Michael Quagliata

Date and place of birth: 10 June 1997, Riva del Garda (TN), Italy

Nationality: Italian

Personal e-mail: michaelquagliata97@gmail.com

Institutional e-mail: michael.quagliata@unifi.it

Vocational training

2011-2016: Scientific Diploma at the A.Maffei high school in Riva del Garda

2016-2019: 1st level Degree in Chemistry of the University of Florence with a grade of 110/110 cum laude. Thesis title: "New polyfunctionalized BODIPY derivatives as potential theranostics", Supervisor: Prof. Stefano Cicchi

2019-2021: 2nd level Degree in Organic Chemistry of the University of Florence with a grade of 110/110 cum laude with the thesis "Myelin peptide epitopes cross-reactive with bacterial Non-Typeable Heamophilus influenzae anti-hyperglucosylated adhesin antibodies in Multiple Sclerosis", Supervisor Prof.ssa Anna Maria Papini.

Since 2021: PhD Student in Chemistry (XXXVII cycle) with the project "Peptides inhibitors of Protein-Protein Interactions (PPIs): the COVID-19 case of study", Tutor Prof.ssa Anna Maria Papini

Scholarships

2019 and 2020: Winner of a scholarship funded by the DSU (Right to University Study) of the Tuscany region

2020: Winner of the «Dipartimenti Eccellenti 2018-2022» scholarship funded by the Department of Chemistry 'Ugo Schiff' of the University of Florence

2021: Winner of the scholarship (3 years) for PhD in Chemistry (XXXVII cycle)

Conferences

12.12.20: 3rd National conference of Italian Society of Peptides (ItPS), online. No scientific contribution

14.12.21: Workshop Ms Hybrids 2021, Florence, Italy. No scientific contribution

Technical skills

During my course of study I have acquired excellent knowledge in most common techniques in both organic and inorganic chemistry and the ability to research and develop an organic reaction. During my master Degree thesis I have acquired also skills in the field of peptides, from synthesis to purification using microwave synthesiser, FPLC, HPLC and mass spectrometry, good knowledge of enzyme immunoassay techniques such as ELISA and SPR and basic knowledge of protein synthesis and purification by bacteria (culture, lysis, gel electrophoresis and FPLC).



Foreign languages

English: level B2 (First, Cambridge) done in 2016

German: school level (studied for 10 years)

Soft skills

Having worked 6 summers in the restaurant industry as a waiter I can work very well in a team and I can handle stress while remaining focused and concentrated on the objective. I consider myself a precise person and I always try to learn new techniques and methodologies to improve my skills. I can adapt to any working environment without problems