

CURRICULUM VITAE  
FILIPPO GIORGIS

**Contact Information**

Bocconi email address: [filippo.giorgis@studbocconi.it](mailto:filippo.giorgis@studbocconi.it)

**Education**

2022 – current Student, MSc ESS, Università Bocconi. Current GPA: 29.64/30

2019 – 2022 Student, Undergraduate program BESS, Università Bocconi.  
GPA: 29.7/30. Final grade: 110/110 *cum Laude*.

Thesis supervisor: prof. Tito Boeri. Thesis title: *“What distinguishes refugee migration from economic migration? A theoretical and empirical analysis across European countries”*

2020 Student, Exchange Program, University of British Columbia. GPA: 4.0/4.0

2014 – 2019 Liceo Classico “Vittorio Alfieri”, Turin, Italy. Final grade: 100/100 *cum Laude*

**Awards and Scholarships (in high school or at the university)**

2022 – current Bocconi Graduate Merit Award, Università Bocconi.

**Work Experience**

2021 – 2022 Research Assistant. Bocconi University, Department of Economics

R.A. of prof. Mara Squicciarini. Written web scraping codes on R to download thousands of newspaper issues. Performed content analysis of parliamentary debates in XIX France on R.

2021 Research Intern at IGIER. Bocconi University, Department of Economics

Curricular Internship under the supervision of prof. Mara Squicciarini. Carefully reviewed current literature. Manually associated missing data from corrupted files. Downloaded web links through R script.

**Languages**

English: fluent (IELTS overall band score: 8.0)

French: intermediate (Bocconi exam)

**Computer Skills**

MS office (Word, Excel, PowerPoint): advanced, ECDL 2019.

RStudio: experienced, used in curricular course and research internships.

Stata: intermediate, used in curricular course and bachelor thesis.

Latex: intermediate, used in curricular course and bachelor thesis.

Python: basic, used in curricular course.

**Extra Curricular Activities**

2017 – 2018 High school student representative

**Other Skills and Interests**

Sport activities: tennis, football, skiing.

Hobbies: theatre, cinema, politics, cooking, philosophy.

