

RESUME



Gabriela Verónica Rentería

Nutritionist, International Food Business Quality and Logistics

Management Specialist

M.N. 3612 / M.P. 2746

- **Food & Beverage Services Supervisor**
- **Teacher and Trainer at www.foodbeveragetraining.com**
- **Official Certifier for the Food Handling Course**
- **Single, 55 years old, Argentinean. National ID 18.197.647**
- **Driver's Licence up to date**
- **Date of Birth: 05-19-1967**
- **Mobile: +54 11 3134 6866 greteria@foodbeveragetraining.com**

Author of the “Food and Beverage Operation Management” Handbook. Ediciones Elemento. 2013

Work Experience

10.2010 – Present | **F&B Training.**

Director – Food Consultant – Trainer

A professional business providing onsite and online training, business consultancy and integral consulting aimed at Food & Beverage services management and Food Industry businesses, covering the Logistics, Quality, Culinary & Nutrition, and Events Management & Planning departments. (www.foodbeveragetraining.com)

13.2022 – Present | **La Matanza National Univeristy – Buenos Aires Province.**

- **Adjunct professor** of the Food Microbiology and Toxicology class in the third year of the Nutrition degree.

03.2020 – Present | **Interamerican Open University – City of Buenos Aires.**

Adjunct Professor of the Food & Beverages class in the first year of the Hospitality degree.

- **Online Professor** in the **Food & Beverages Management I** class of the Hospitality degree.
- **Online Professor in Food technology of the Nutricion Career.**

04.2014 – Present | **Department of Public Health, Buenos Aires Province – Food Office**

- **Facilitator** onsite and offline of the Official Food Handling (BPM) Course for 5-star Hotels, Restaurants, Catering Businesses, Hospital Food Services and the Food Industry.

03.2014 – Present | **Belgrano University – City of Buenos Aires.**

Adjunct Professor of the Food & Beverages class in the second year of the Hospitality degree.

- **Online Professor** in the **Food & Beverages** class of the Hospitality Degree, and Food & Nutrition Introduction for the Culinary Degree.

03.2014 – Present | **Gato Dumas Culinary College – City of Buenos Aires.**

- **Teacher** of Culinary Administration, Food & Beverages Services, Food & Beverages Management and Nutrition & Food Science classes of the Culinary and Professional Food Management degree. Teacher of the Event and Social Planning and Management I and II classes of the Event Planning degree.

Online Main Professor of the Food & Beverages, Customer Service and Food & Beverages Services classes of the Culinary Management degree.

03.2012 – Present | **Argentine Tourist Hotels Association (AHTRA).**

- **Onsite and online Trainer** for associate hotels nationwide: Culinary Management and Direction, Health and Safety in Hospitality, Food Handling, Ceremonial and Protocol for Food & Beverages, Waiter &

Matiere, Culinary Nutrition, Wines and Pairing, Customer Service Quality, Event Planning and Management, Event Decoration and Entertaining and Food Cost Control.

03.2011 – Present | **Food Health & Safety Department of the City of Buenos Aires Government.**

- **Facilitator** onsite and offline of the Official Food Handling (BPM) Course for 5-star Hotels, Restaurants, Catering Businesses, Hospital Food Services and the Food Industry.

03.2022 – 03.2023 | **Ñikén Hotel & Spa – Necochea, Buenos Aires.**

Hotel Operations Manager

Restaurant, Bar, Room and Spa Supervisor of Operations & Service.

12.2021 – 03.2022 | **Torreon del Monje Restaurant & Café – Mar del Plata. Argentina.**

- **Restaurant Service Supervisor**, human resources management, wine menu creation, operations and procedures documentation. Overall Food & Beverages Services operations consultant.

03.2020 – 03.2023 | **National University of Central Buenos Aires – Tandil.**

- **Trainer** at online workshops: Ceremonial and Protocol – Wine and Cocktails – Whisky and Beer

06.2020 – 12.2021 | **Entrepreneurs Subsecretary. National Productive Development Department.**

- **Mentor in the Mentor Community of the Entrepreneurs Subsecretary at the Casilda, Santa Fe branch.**

07.2019 – 12.2019 | **EyT Institute – Necochea**

- **Trainer** of Events Decoration and Entertainment and Health & Safety for Hospitality and Culinary Services.

03.2018 – 12.2019 | **National University of Central Buenos Aires - Quequen**

- **Trainer** of Events Decoration and Entertainment and Event Planning and Management.

03.2017 – 12.2019 | **Culinary Superior College – Mar del Plata.**

- **Trainer** of Events Decoration and Entertainment, Culinary Management and Direction, Food Handling, Ceremonial and Protocol for Food & Beverages, Waiter and Matiere, Event Planning and Management, Wines Tasting and Pairing Services.

03.2017 – 12.2019 | **Business and Industrial Association - Necochea**

- **Trainer** of Food Handling, Ceremonial and Protocol for Events and Socials, Waiter and Matiere, Wine and Beverages Services.

11.2011 – 05.2017 | **La Matanza National Univeristy – Buenos Aires Province.**

- **Adjunct professor** of the Food Technology and Bromatology class in the second year of the Nutrition degree.

03.2015 – 03.2016 | **Maimonides University – City of Buenos Aires**

- **Teacher** of the Food Control and Analysis class in the second year of the Nutrition degree.

09.2015 – 02.2016 | **Siglo XXI University – Cordoba City.**

- **Online Content Teacher** of the Food & Beverage class for the Hospitality degree.

04.2006 – 03.2014 | **La Matanza Municipality – Operations Planning Department**

- **Health and Safety Inspector**, overall operations planning, control, verification and audit of food and beverage businesses.

09.2005 – 03.2006 | **Education and Culture General Department – Professional Formation Centre 403 – Necochea.**

- **Trainer** of the Food Conservation Course at the National Agricultural Technology Institute.

04.2005 – 03.2006 | **Education and Culture General Department – Superior Institute of Teaching Formation 31 – Necochea**

- **Adjunct professor** of the Food & Beverages class of the Hospitality Technician degree.

03.2005 – 03.2006 | **FASTA University – Mar del Plata.**

- **Adjunct professor** of the Dieting Techniques and Bromatology classes for the Nutrition degree.

03.2004 – 12.2004 | **Torrealta Culinary and Hospitality School – City of Buenos Aires.**

- **Teacher** of the Food & Beverages class for the Profesional Matiere Degree, and Ceremonial and Protocol in the Culinary Technician degree.

12.2002 – 10.2004 | **Buenos Aires Hilton Hotel – City of Buenos Aires**

- **Banquet Supervisor in the Food & Beverages Department. Trainer and teacher.**

01.2004 – 03.2004 | **Metropole Hilton Birmingham Hotel – London, England**

- **Catering Logistics Supervisor.**

03.2002 – 12.2003 | **Argentinean Educational Institute. City of Buenos Aires.**

- **Teacher** of Food Technology and Bromatology class in the Professional Chef degree.

04.2001 – 04.2002 | **Prof Dr A Posadas. Morón Hospital – Buenos Aires Province.**

- **Food Services Administration**, dietary therapy in surgery patients, both adults and infants.

04.2001 – 10.2001 | **Buenos Aires University – Medical College – Nutrition School**

- **Public Health Tasks:** food health & safety

04.2000 – 03.2001 | **Ateneo College – City of Buenos Aires.**

- **Teacher** of Food & Beverages class for the Hospitality degree.

03.1996 – 04.1999 | **Marriot Plaza Hotel – City of Buenos Aires.**

- **Banquet, Restaurant and Room Service Supervisor in the Food and Beverages Department.**

10.1990 – 02.1996 | **Alvear Palace Hotel – City of Buenos Aires.**

- **Events logistics and management, Banquet Maître for social and corporate events, Tea, Lobby Bar and Room Service Maître. Social and corporate events coordination.**

Academic Formation

03.2023 – Present | Institute Gato Dumas Culinary College – On line. Hotel Management. In progress.

05.2021 | Ávila Catholic University – E-learning for university professors online Workshop Seminar

04.2021 | Belgrano University – Virtual Classroom Boost and Development Workshop

09.2019 | Mentor Network at the Entrepreneurs and SME Subsecretary. National Production Secretary.

- Mentoring in the Early Development stage
- Mentoring in the Strengthening stage
- Mentoring Specialist
- Triple Impact Business Introduction Workshop

2013 | Tres de Febrero National University.

International Food Business Quality and Logistics Specialist

Graduated.

2012 | Tres de Febrero National University. Post-graduate Seminars: Internal Audit and Quality Assurance and Management (ISO > 22000)

2012 | Tres de Febrero National University.

Masters in International Business Relations. Thesis in process.

2011 | **Tres de Febrero National University.**

Post-graduate degree in International Food Business Logistics Management Specialist, Graduated.

2010 | **Tres de Febrero National University.**

Post-graduate in Food Quality and Logistics, Graduated.

2012 - **Escuela Argentina de Sommeliers - Sommelier**

03.1995 - 12.2002 | **Buenos Aires University.**

Nutritionist, Graduated.

03.1980 - 12.1984 | **Pio XII Institute – Necochea, Buenos Aires Province.**

High School, Graduated.

Dissertations and Presentations

- **Culinary Businesses Mentor and Consultant.** Mentor Community in the Entrepreneurs Subsecretary. National Productive Development Department. 2020.

- **Food and Beverages Services During a Pandemic” Webinar** Belgrano University and Argentine Tourist Hotels Association, 2020.

- **“Immunonutrition and Food Safety” Webinar** Belgrano University and Argentine Tourist Hotels Association, 2020.

- **Online Workshops “Wine Tasting and Pairing”, “Beer and Whiskey Tasting and Pairing”, “Ceremonial and Protocol – Best Practices”, and “Event Planning”.** National University of Central Buenos Aires. 2020

- **“Event Planning Seminar”,** City of Buenos Aires, November 26th, 2015, at the athenaeum organized by the Food Department of the Health Division of the City of Buenos Aires Government

- **“Events Catering and Banquets” Seminar,** Asuncion City, Paraguay, April 22nd and 23rd, 2014. Organized by the First Paraguayan Institute of Events Ceremonial and Protocol studies.

- **“Nutritional Services in Hospitals, centres of food and processes” Seminar** in the Post-graduate Course Physical Resources Design and Management, December 12th, 2013, at the Argentine Hospital Engineering and Architecture Association, city of Buenos Aires.

- **2nd Event Planning National Conferences** at the Borges Cultural Centre in the City of Buenos Aires, September 5th and 6th, 2013. Participation: presentation on the topic “Event Catering and Culinary Businesses”.

Languages

English. First Certificate – Advanced Speaking, Writing and Reading levels. Last used: currently.