

NADIA SÁNCHEZ LEGUIZAMÓN



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📍 Av pueyrredon 1644. Córdoba capital

🎂 07/07/1998

EDUCATION

Primary education
Santo Cristo
2005 - 2009

High School education
Luterano Concordia
2010 - 2015

Trainings
Hotel management
2016
Italian language
2017

LANGUAGES

English (intermediate/advanced)

Spanish (native)

WORK EXPERIENCE

● OCTOBER 2016 - MARCH 2017

RINCON VERDE | Vegan restaurant | Dean funes 732.

Customer service and kitchen assistant.

My tasks were based on receiving the client, explaining the daily menu, being very careful with people with celiac disease. Complying with hygiene standards. I was also in charge of helping with the production of the daily meals.

● DECEMBER 2018 - JANUARY 2019 | AUGUST 2019 (season)

CACHAVACHA | Toy store | Av duartes quiros 1400

Customer service and sales.

Reception of the client and advice on the type of item they were looking for and providing personalized advice.

● JANUARY 2019 | APRIL 2019 - JULY 2019 | DECEMBER 2019 - JANUARY 2020

SWEET SWEET WAY | Candy store | Av duartes quiros 1400

Customer service and sales.

● MARCH 2021 - AUGUST 2022

PRODUCTOS JULIETA | Natural store | Av duartes quiros 1400

Customer service and sales.

● OCTOBER 2022 - OCTOBER 2023

AZUR REAL HOTEL BOUTIQUE & SPA | Restaurant |
San jeronimo 257

Hostess, community manager and content creator.

Welcome the guests who attended breakfast and lunch, explain what our service was like, escort them to the assigned table. Take reservations through phone and social media. Make sure everything is fine and problem resolution. Manage the social media, do the production of photos and videos for the content weekly. Solve problems.

● OCTOBER 2023 - MARCH 2024

BISTRO MONDRIAN HOTEL | Restaurant| Doha, Qatar

Hostess

Welcome the guests in the morning for breakfast, ask for their room number and mark it on the pre-printed list. Escort them to the table and tell them how the buffet works. Take reservations and put it them in the SevenRooms system. Prepare feedbacks from guests who came to the restaurant and know about their experience.