



## FORMAL EDUCATION

**Technical High School Diploma in Electronics**

**E.E.S.T. N°8 Morón | 2012 – 2018**

Solid academic and practical background in electronics, digital and analog systems, PLC programming, soldering, C++ coding, 3D design and technical drawing.

## COURSES

English Certificate – PET (Preliminary English Test)

Instituto Inglés Haedo | 2008 – 2017

English Level: Intermediate

## WORK EXPERIENCE

### Compuclínica – Caballito

**Technical & Administrative Assistant | 2012–2014**

- Preventive and corrective maintenance of IT equipment
- Workstation cleaning and basic office assistance

### Industrias Todarello

**Production Assistant | 2018**

- Operated machinery such as sandblasters and bending machines
- Assembled and shaped metal parts and tubing for industrial components

### Antares – Ramos Mejía

**Waiter & Classic Bartender | 2019**

- Customer service and beer sommelier experience
- Table reservations and complete knowledge of the menú

### Uber Eats – Buenos Aires

### Antares Naón Branch (CABA)

**Bartender & Beer Ambassador | 2020–2022**

- self-employment work
- Pickup and delivery of food orders

**Delivery Rider (Motorbike) | 2020**

**Head**

- Responsible for full bar mise en place and cost control
- Liaison with suppliers and stock management
- Delivered beer education talks and food pairings to enhance customer experience

### PENTOS – Ramos Mejía

**Bartender → Head Bartender → Bar Supervisor | 2023–Mid 2024**

- Oversaw bar operations across 7 branches: PENTOS Ramos Mejía, PENTOS Castelar, PENTOS Colegiales, PENTOS Devoto, PENTOS Monte Grande & PENTOS Ituzaingó (FIVE locations)
- Led intensive training sessions in cocktail recipes, basic flair bartending, inventory care, and hygiene protocols
- Created and standardized cocktail menus for all branches
- Built custom inventory tracking spreadsheets (Excel/Drive) for managers and owners

### CEPA Wine Bar & APOLONIA Pizza y Pasta – Ramos Mejía

**Bar Supervisor (External) | 2023–2024**

- Provided training and onboarding for bar staff with distinct cocktail menus
- Responsible for menu explanation, basic flair teaching, stock management and cleanliness protocols
- Developed custom inventory control systems in shared files

## PROFESSIONAL GOALS AND SKILLS

- To expand my professional experience in the hospitality and bar industry
- Strengths: team leadership, staff training, communication, adaptability, work under pressure, creative cocktail development, and stock control
- Passionate about delivering quality customer experiences and continuous learning in mixology

(1704)

- Date of Birth: 22/11/1999
- Civil status: Single
- D.N.I.: 42.224.628