

RAMIRO

PERSONAL INFORMATION

- **Nationality:** Italian / Argentinian
- **Marital Status:** Single (no children)
- **Date of Birth:** February 14, 1982
- **Address:** 16 Quai de la Marne, 75019, Paris, France
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EDUCATION

- **University Diploma: Technical Degree in Gastronomic Management (2011)**

Universidad Católica de Cuyo – Argentina

- **Bachelor's Degree in Tourism and the Specialization in Hotel and Business Administration (2014)**

Universidad Nacional of Cordoba – Argentina

LANGUAGES

- **Spanish:** Native
- **English:** Fluent Advanced
- **French:** A2 Level

TRAINING & CERTIFICATIONS

- **Masterclass in Oriental Cuisine – Iwao Komiyama (2007)**
Mandarin Oriental – Madrid (25h)
- **Intensive Course in French Cuisine – Ariel Rodriguez Palacios (2008)**
Instituto Ibero Americano de Gastronomía (IAG) – Paris (18h)
- **Bakery & Pastry Course – Osvaldo Gross (2018)**
Paris (18h)
- **Mention Complémentaire Sommellerie, París (2019)**
- **BarSmart Advanced, Pernod Ricard, París (2023)**

PROFESSIONAL EXPERIENCE

INSTITUTO CULINARIO IBERO AMERICANO – BARCELONA- (2013-2014)

- ♦ *Professor of Gastronomy & Haute Cuisine* (theory & practice) – International cuisine & culinary events – Bakery & pastry.

RESTAURANT Comptoir Gourmet –Paris (2014-2015)

- ♦ *Food & Beverage Supervisor* – Culinary event management – Kitchen & dining room design – Menu selection & tastings – Staff recruitment – Stock & purchasing planning.

~~Boutary, Paris (2015-2016)~~

- ♦ ~~*Staff Manager*~~ – Event Coordinator – Menu selection & tastings – Staff recruitment – Stock & purchasing management.

GASTRONOMIC CONSULTING - (Beds and Bars group, Paris)

- ♦ *Gastronomic Consultant* – Staff recruitment – Menu development – Full team training –

Kitchen layout & organization – Equipment procurement – Safety regulations compliance – Quality control.

📞 **Reference:**

NikoPapanik(EUFoodDevelopmentManager)–Tel:+3306 35 12 34 65

CORPORATE EVENT ORGANIZATION - (Beds and Bars group, Paris)

- ♦ *Food & Beverage Manager* – Menu selection & tastings – Staff recruitment – Inventory management – Venue selection – Full event execution. 📞 **Reference:** Niko Papanik (EU Food Development Manager) – Tel: +33 06 35 12 34 65

SPECIALIZED TRAINING & SELECTION FOR GASTRONOMIC STAFF - (Beds and Bars group, Paris)

- ♦ *Recruitment Manager.*

📞 **Reference:** NikoPapanik(EUFoodDevelopmentManager)–Tel:+33 06 35 12 34 65

L'ENTENTE, LE BRITISH BRASSERIE – Paris, France (2017 - 2019)

- ♦ *Executive Chef* – Planning – Stock – Payroll.

BEDS AND BARS Hotels – Paris, France (2019-2024)

- ♦ *F&B Manager* – Managing 3 sites plus corporate events and a +40-person kitchen & bar team – Payroll management – Scheduling – Recruitment & training – Menu design – Kitchen layout planning – Equipment procurement – HACCP safety compliance – Quality control – Stock management.

📞 **Reference:** Niko Papanik (EU Food Development Manager) – Tel: +33 06 35 12 34 65