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| cintiasoledadvila@gmail.com+61 432 438 314http://www.linkedin.com /profile/view?id=116992067&trk=hb\_tab\_pro\_top

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| AR PASSPORT: AAI959596DATE OF BIRTH: 13 June 1986ADRESS: 66A Malvern ave, malvern 5061 South Australia.nationality**:** Argentinian/Italian

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| HOBBIESWine CookingYogaAstrologyMovies based on a true story |
| GOALS

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|  I am a professional with 11 years of experience working in the food manufacturing industry. Finding out the wine as my passion I moved to Adelaide to get my masters and gain experience around the industry. I love to face new challenges in my life. I am completely open to new proposals where I can develop and growth my professional and cognitive skills. Great capacity to adapt into new places and wellbeing relationships. My plan now is develop my WSET skills to be prepared for the wine business industry while I am studying my master and working in different areas.  |

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| LANGUAGESSpanish: NativeENGLISH: ADVANCED |

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| EXPERIENCEBottling – SIDEWOODAugust 2024 - CurrentCellar hand - Project wineJanuary – May 2024Pressing, Transfers (from tanks, barrels, fermenters), Cleaning and sanitization of equipment, chemical management, additions, safety and compliance, assisting winemakers, record keeping and sampling.CONTRACT MANUFACTURING MANAGER – nestle argentina saJanuary 2022 – July 2023Leadership of both external and internal partnerships to enable, procurement, production, supply chain and financial control of Co-manufacturing, Co-filling, Co-packing and re-packing products to meet customer demand within agreed cost, quality, service and stock targets, whilst ensuring compliance with all relevant regulatory standards and practices.Setting monthly production (MRP) and supervision of daily planning schedules.Liaison with third party companies and suppliers on various technical/commercial matters.Planning and setting work prioritiesQuality assurance specialist – nestle argentina saJanuary 2018 – December 2022Coordination, implementation, review and audit of the Nestle Integrated Management System (NIMS), and ISO 9001 for the RegionManagement of non-conformities and trainingCoordination of DMS: Document Management SystemCoordination, management and training of the CTT system (Compliance Tracking Tool)Review and update Products Brief for Quality, necessary for importations.Reception, analysis and response to all complaints of imported products in Engage tool. Maintenance of Consumer Feedback reports.Regional Quality Pillar (TPM), training for Factory Pillars, monitoring of KPIs.Performance of Quality-Compliance and internal audits (Quality, ISO9001, NIMS).Auditing suppliers and co-manufacturers in Argentina (FSSC22000)responsable for Quality management – 3 arroyos saApril 2015 – January 2018Coordination for activities related to GMP operational prerequisites under FSSC 22000 Food Safety Standard.SGIA administrator. Reviewing/updating procedures, instructions, specificationsMember of the food safety team.Responsible and follow-up Cleaning, Pest Control and Calibration services companies (3rd parties).Internal Audits and GMP Indicators. Supplier Audits.Review and update of HACCP plan.Management of customer and consumer complaints, non-conformities and complaints to suppliers.Monitoring of action plans for customer audits.Environmental management: Verification of compliance with the legislation, monitoring and work in conjunction with the outsourced service of S&H.Corporate social responsibility: support to HR area in training, policies, procedures, audits involving socio-economic and environmental activities. |
| EDUCATIONWSET2 – TAFE – starting 31 july 2024master of wine business – The university of adelaide –currently in 2nd trimester diploma in marketing for Food&Beverages at uces (univerdad de ciencias empresariales y sociales) – 2022mita - international master in food technology at University of buenos aires (argentina) with University of PARMA (Italia) – 2020food Engineer at UNIVERSIDAD NACIONAL DEL SUR, bahia blanca, buenos aires, argentina – 2014 |

SKILLSLead Auditor ISO9001:2015 – Lead Auditor FSSC 22000- HACCP – Good Manufacturing Practices – SAP – Focus on results – Team work – Proactivity – Quality assurance – Attention to details – Excellent communication - Adaptability |