

# ANGIE DÍAZ B.

CREATIVE GASTRONOME

## ABOUT ME

I am a former Graphic Designer with experience in branding, copywriting, and editorial design, currently pursuing a Master's Degree in Gastronomy. I am a proactive and creative professional, capable of bringing assertive solutions to personal and work-related issues, always willing to learn and find new ways to put my passion for food at the service of those who also want to explore and connect with the gastronomic world through stories and immersive projects.

## LET'S CONNECT

 [My project portfolio.](#)

 [Send me an email.](#)

 [My LinkedIn.](#)

## EDUCATION

### MASTER'S DEGREE

University of Gastronomic Sciences

Currently Pursuing  
Pollenzo, Italy.

Postgraduate studies in **New Food Thinking**: a program focused in approaching food relationships and experiences through art, philosophy, and sustainability.

### BACHELOR'S DEGREE

Universidad del Norte

2018 - 2022  
Barranquilla, Colombia.

4-year undergraduate studies in **Graphic Design**.

## PROFESSIONAL EXPERIENCE

### HEAD OF DESIGN

Francesca Miranda & The Gloria  
2022 - 2023

Led the brand's communications team in the making of editorial projects (lookbooks, catalogs, sample kits, etc), social media content, blog entries, email newsletters, decks and event management.

### FOOD WRITING INTERN

Taste Atlas  
2024

Conducted research, and wrote engaging texts about traditional foods and restaurants around the world for Taste Atlas' communication channels (website, social media, book),

### FOOD DESIGN RESEARCH ASSISTANT

The Eatelier ("The Fish Knows Everything" -  
For Dutch Design Week, 2024)

Currently taking part in a research project that examines the lives of 4 more-than-human beings, and uses gastronomy as a tool for speculation on desirable futures, and reflection on the present environmental crisis.

### ENOTECA ASSISTANT

Enoteca Sardo  
2024

Providing assistance to customers in store, from pairing tips to creating wine lists for their events.

## LANGUAGES



Native speaker



Fluent



Professional competence

## REFERENCES

Katinka Versendaal | Food Design Research Lead, The Eatelier.  
+31 6 43750783 | hello@katinkaversendaal.com

Andrea Jassir | Brand Coordinator, Francesca Miranda & The Gloria.  
+57 317 5134765 | asjassir08@gmail.com

Nicola Perullo | Pro-Rector and NFT Master's Coordinator, UNISG.  
n.perullo@unisg.it

## OUTSTANDING SKILLS

- Excellent communication skills.
- Creative & Gastronomical driven thinking.
- Teamwork.

## ACADEMIC ACTIVITIES & PROJECTS

### EDITORIAL DESIGN TUTOR

Universidad del Norte

2021

Supported graphic design students to sharpen their skills for producing a strong editorial portfolio.

### COMMUNICATION SKILLS TUTOR

Universidad del Norte

2020

Supported L1 students to sharpen their academic reading and writing skills.

### "SPOON IT OUT" PROJECT

University of Gastronomic Sciences

2024

A multi-sensory exploration of the act of eating without cutlery.

### "THE TASTE OF YOUR DREAM" WORKSHOP

University of Gastronomic Sciences

2024

3-day workshop oriented towards representing personal dreams through artistic and culinary exploration of a single ingredient: the egg.

## EDITORIAL & ONLINE COLLABS

### "TETERO DE HOJAS AND OTHER 110 ANCESTRAL RECIPES"

Editorial Uninorte | 2020

Role: researcher & illustrator

<https://editorial.uninorte.edu.co/gpd-tetero-de-hojas-y-otras-110-recetas-ancestrales.html>

### "A TASTE OF SUMMER: FOOD TIPS AND IDEAS FOR YOUR SEASONAL WEDDING"

The Gloria | 2023

Role: writer

<https://thegloria.co/blog/a-taste-of-summer-food-tips-and-ideas-for-your-seasonal-wedding/?v=42983b05e2f2>

### "THE TASTE OF YOUR DREAM": REVIEW

UNISG communication's portals | 2024

Role: writer

<https://www.unisg.it/voices/a-glimpse-into-the-taste-of-your-dream/>