MARCELA LOPEZ ALI

NUTRITIONIST AND DIETITIAN

CONTACT

+5492914417735

marcelalopezali@gmail.com

@nutrimali

Bahía Blanca, Argentina

SKILLS

Strong interpersonal comunications skills

Active listening

Critical thinking and problem solving

Food Science and Nutrition

Strong dietary knowledge

Effective time managment

Positive attitud

Effective coaching skills

Ability to work in team

EDUCATION

Bachelor of Human Nutrition and Dietetic

Universidad del Norte Santo Tomas de Aquino

2004-2010

Graduated

LANGUAGES

Spanish



PROFILE

I am a passionated and ethical Nustricionist focused on realfooding and promote a healthy lifestyle owning a small business of Salads. As an enthusiastic and formed professional I also provide services to the community such as nutritional education and diet therapy applied to several pathologies. Talks and workshops for companies and the community to develop notions of food and nutritional safety, good manufacturing practices and quality.

I do offer advicing services for companies when is require for quality control and audits within the food and beverage department, monitoring food catering, food products, suppliers, raw materials.

WORK EXPERIENCE

Nutritionist and dietitian

Cedic - Bahia Blanca

2011 - present

- · Clinical and sports nutrition surgery.
- · Diabetes education. Carbohydrate counting.

Nutritionist and dietitian

Instituto de Obesidad del Sur (IOS)

2020 - present

- Bariatric Nutrition surgery.
- Pre-surgical and post-surgical nutritional preparation. Long-term weight management and monitoring.

Nutritionist and dietitian

2014-2019

Volunteering at Hospital Interzonal de Agudos "Dr. Jose Penna"

- Endocrinology Service:
- Diabetes education. Outpatient care with diabetes 1 and 2. Gestational diabetes outpatient care in surgery.
- Nutrition service:
- · Inpatient care. Preparation of individual diets, enteral nutritional support, nutritional evaluation.

Nutritionist

2013-2014

Codyela S.A. for Food Service at Hospital Interzonal de Agudos "Dr. Jose Penna"

- Supervision of personnel during the preparation, distribution and conservation of foods.
- Planning, development, control and evaluation of sanitation, hygiene and safety in the food production, processing and handling.
- · Control and compliance with the specifications.
- Preparation of the menu.
- · Stock control of fresh and dry foods.
- · Direct purchase of dry and fresh groceries.
- · Control of the reception of fresh and dry products.

MARCELA LOPEZ ALI

NUTRITIONIST AND DIETITIAN

CONTACT

+5492914417735

marcelalopezali@gmail.com

(anutrimali

Bahía Blanca, Argentina

REFERENCES

Dra. Joufree Graciela - Endocrinology Service

+5492914126469

Dra. Graciela Gonzalez Prieto - Municipal Acute Hospital

+5492914220203

PUBLICATIONS

Calcium intake in pregnant women with gestational diabetes. Our endocrinology clinic. XXIII Scientific Conference "Dr. J. C. Plunkett" From November 24 to 26, 2015 HIG "Dr. José Penna"

INTEREST

Full stack developer - Approved course. Universidad Tecnologica Nacional -07/2022

Front end developer - Course in progress. Universidad Tecnologica Nacional

Online cooking course. In progress.

ENTREPRENEURSHIP

Fit salad - Salad´s entrepreneurship. 2022 @fitsalad - Instagram

WORK EXPERIENCE

Nutritionist

VALE - U.T.E. (Andrade Gutierrez – Skanska) Colorado River Potassium Project 2012-2013

- Food service in industrial dining room.
- Control, supervision, communication, decision making, coordination, evaluation both qualitative and quantitative of the service.
- Quality control and compliance with the critical point methodology of control.

Telemarketer

2009-2010

Teleperformance

• Customer service in a telecommunications company.(call center).

POSTGRADUATE COURSES

- Postgraduate course in Bariatric Surgery. Nutritional and psychological aspects of management perioperative. Sociedad Sociedad Argentina de Nutrición (SAN). 120 hours, with approved final evaluation. 12/2020
- International and Interactive Course on Bariatric and Metabolic Surgery. 08/2020
- Postgraduate course on Inflammatory Bowel Disease. Federación Argentina de Gastroenterología. 60 hours, with approved final evaluation. 08/2020
- Postgraduate course in vegetarian and vegan nutrition. Colegio de Nutricionistas de la Provincia de Buenos Aires. 60 hours, with approved final evaluation. 08/2020
- Nutritional management of athletes with type 1 diabetes. Sociedad Argentina de Nutrición. 100 hours, with approved final evaluation. 04/2020
- Analysis and interpretation of anthropometric data, third edition. American College of Sports Medicine. MSc. Francis Holway. 40 lecture hours, with approved final evaluation. 11/2019.
- Sports Nutrition Course for Team Sports. First Edition. American College of Sports Medicine. 160 hours with approved final evaluation. 01/2019.
- Sports Nutrition applied to Specific Sports. Third edition. American College of Sports Medicine – MSc. Francis Holway. 160 lecture hours with approved final evaluation. 01/2019.
- Essentials in exercise physiology. Sociedad Argentina de Nutrición. 100 hours with final evaluation approved. 11/2018
- ISAK Level II Anthropometrist Technique (International Society for the Advancement of Kinanthropometry). Theoretical-practical exam approved. 09/2017.
- Postgraduate course "BPM and Management of food services", at a distance. Asociación Argentina de Dietistas y Nutricionistas Dietistas (ADYND). 184 hours with approved final evaluation. 10/2013
- Postgraduate Course in Obesity. Universidad Favaloro. 300 academic hours with final evaluation approved. 11/2011
- Postgraduate Course -Promotion and Prescription of Physical Activity in Risk Factors of Non-communicable diseases. Universidad Nacional de LA Plata. 95 hours with evaluation end approved. 2011

