

# Martín Gnecco Heredia

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## Profile

Data Science student transitioning from a decade-long career in fine dining. Building a solid foundation in Python, statistics, and data analysis, with a strong interest in applied, real-world problems

## Education

### Bachelor of Science in Data Science (In Progress)

Kristiania University College — Oslo, Norway

2025 – Present

#### Relevant Coursework:

Linear Algebra · Probability & Statistics · Programming in Python · Databases · Data Ethics · Big Data and Cloud Computing · Information Security · Visual Analytics

### Technical Degree in Culinary Arts

Academia de Cocina Verde Oliva — Bogotá, Colombia

2015 – 2017

## Technical Skills

- **Programming:** Python (NumPy, Pandas, Matplotlib), SQL.
- **Tools:** Git / GitHub, Jupyter Notebooks, Tableau.
- **Other:** Structured problem solving, documentation, technical communication, CLI commands.

## Professional Experience

### Chef — Varemottaket, Oslo

2025 – Present

- Operate in a high-pressure, time-critical environment requiring precision and consistency
- Coordinate workflows and prioritize tasks during live service
- Communicate complex information clearly to guests and team members

**Head Chef — Restaurant Lutlaget, Oslo**  
2023 – 2025

- Set up and organized kitchen operations for a high-volume restaurant from opening
- Developed and refined menus through testing and continuous adjustment
- Led daily operations, including staff coordination, planning, and cost control for 5,000+ guests per month

**Head Chef — Maaemo (3 Michelin Stars), Oslo**  
2021 – 2023

- Led complex operations involving staff coordination, inventory, and supplier management
- Worked closely with R&D teams to translate experimental ideas into repeatable processes
- Maintained quality and consistency under strict constraints

**Additional experience available upon request**