



Curriculum Vitae

Federico Alejandro Bokenhans

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Personal Statement

Leading global expert on meat processing and food service applications and standards. An experienced international businessman with proven success in business practices coupled with technical expertise in the food processing and quality control industry. Having lived and worked in Europe, the Middle East, the USA and Argentina Federico has sound knowledge of cultural and commercial practices. Federico has proven himself in the ability to transfer his business and technical expertise to corporate management and food processing operations. Fluency in Spanish, English, German and French provide a commercial and personal foundation for trade and technical applications.

Skills

Processing plant design and operation	Contact Management
Technical expertise in food processing	Finance Management
ISO 9001-2000	Multi-lingual
Applied Sanitation standards in the food industry	Restaurant and kitchen management
Experienced Marketing of technical equipment	

Education

Hotel School Zurich, Switzerland
"Schweizerische Fachschule. Für Das Gastgewerbe Belvoirpark"

Kitchen practice Marriott Arg. Ezeiza

Kitchen practice Hotel Frankfurter Hof-Frankfurt/Main - Germany

Training course Dulles Int. Airport - Washington D.C. - Marriott Int. Food Services / Big scale food production/Personal management

Scholarship granted by MITI Japan / Export-Marketing& Sales - Yokohama - Japan

Current Employment

Consultant 2020DC November 2000-current.

Country Manager for 2020DC working with other 2020DC associates around the world to source and market products in the Mercosur market. Products worked on for 2020DC range from financial services, equipment leasing, beverage sourcing and importation and marketing of Chinese manufactured tractors.

Sales Prodcutos Alimenticios Harmony SA

November 2005-current.

Rosario area of Givaudan Flavors – Givaudan Flavors is a global leading in flavouring for the food industry.

Work History

Quality Control Manager Prodcutos Alimenticios Harmony SA

November 2003-November 2005

Being to exclusive distributing agent for GIVAUDAN FLAVORS for Argentina, Paraguay, Peru and Ecuador, I was responsible for: flavor application in food products; ISO 9001-2000; quality control; formulation of food products & client adviser.

Beef Quality Control Manager Marfrig Ltda

May 2002- November 2003

Control of production of beef cuts according Marfrig specifications. Shipping and cargo control Training at meat productions facilities.

Manager New Products Development Swift - Armour Soc. An. Argentina

April 1998- February 2001

Developed in conjunction with Campbell Soup technical team (Meat technology Group) a new technology for cooking anatomic beef cuts and beef chunks including an injection of a beef solution optimizing cost and yields.

Developed for Campbell Soup a beef product modifying formula and thermal processing, obtaining a raw/cooked yield close to 100%. This product is the raw material for the IQF cooked beef cubes exported to Campbell's.

Coordinated the development of the production process for the IQF cooked beef cubes.

Developed the process in order to reconstitute damage beef tenderloins, optimizing and reducing cost.

Coordinate reformulations of all potted / spreadable beef formulas, reducing costs by 10 to 30% without losing quality.

Created specifications and production procedures for "Kosher" raw beef cuts for exports to Israel.

Technical / Culinary advisor & Sales representative Givaudan Argentina

November 1994- March 1998

Developed dry soups / sauces formulas for flavor presentations at clients.

Obtained the first sales of savory flavors for Givaudan Argentina to be an ingredient in the production of cold cuts and hamburgers.

Manager and Technical Advisor Proa - Productora de Alimentos Srl

August 1993- October 1994

Create modifications in the production process for frozen fruit pies and chopped washed lettuce served at the McDonald's restaurants improving shelf live, quality and cost

Sales representative Haarmann & Reimer GmbH- Savory Flavors Europe

November 1991-June 1993

Manager – Markets & New Product Development Swift-Armour Soc. An. Arg. (Campbell Soup Int.)

October 1988-September 1991

Export Division

Chef New Products Development Ref. De Maiz Sicf / CPC International

October 1981- September 1988

Marriott International

January 1976- August 1981

Marriott Arg.Cisa – Catering Services
Manager – Sales & Promotions (01.81 – 08.81)

Logistic Support Group / Marriott Int. Food. Services - Riyadh – Saudi Arabia
Production Manager (Executive Chef) (12.77 – 12.80)

Marriott Int./ Dulles Int. Airport / Washington D.C./ Usa (06.77 –11.77)

Marriott Argentina

Sous-Chef – Inflight Catering Aeroparque (01.76 – 05.77)

Belvoirpark Zürich – Suiza

November 1974-October 1975

Restaurant Management & Kitchen Practice

Frankfurter Hof / Germany

April 1973-October 1974

Kitchen Assistant & Practice