

FREDERICO JARDIM SAMORA – Gelato Maker

- 2010 – Member of the organizing committee of the first Brazilian Gelato Cup
- 2010- Faculty of the Carpigiani's Gelato University for Brazil
- 2010 – Gelato Maker of Brazilian Team – Gelato World Cup – Rimini – Italy
- 2009 – Gelato Maker of Brazilian Team – Gelato in Tavola – Prize of International Press – Rimini – Italy
- 2008 – Coordinator of the space "Gelato Experience" FITHEP/SIGEP – Expo Center Transamérica – São Paulo – SP.
- 2008 – Gelato Maker of Brazilian Team – Gelato World Cup – Rimini – Italy.
- 2007 – Gelato Maker of Brazilian Team – Buontalenti d'oro – Rimini – Italy
- 2006 – Workshop "Gelato Trends" - " The development of ice cream's market in Brasil" at FITHEP – São Paulo – SP.
- 2006 – Gelato Maker of Brazilian Team – Gelato World Cup – Prize of Best Cone – Rimini – Italy
- 2005 – Certificated course of HACCP – SENAC – Uberlândia – MG.
- 2004 – Opened his second gelato store called "Sorvetes Olé Gelateria" in Uberaba - MG.
- 2003 – Master Courses in gelato by Leagel, Aromitália e Kerry do Brasil.
- 2001 – Opened the first gelateria called "Sorvete Ubão" – Uberlândia – MG.
- 2000 – Gelato's basic course.by Kerry do Brasil.
- 2000 – Several courses in business administration.
- 1991 – Graduated as Business Manager by Pontifícia Universidade Católica de São Paulo.
- 1991 – Opened the "Boulangerie Violette" in São Paulo where he worked as a bakery and pastry chef.