

*Ronaldo*TM
FULIERI



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Ronaldo Fulieri is nutritionist and holistic chef.

Ronaldo is open, friendly, energizing and definitely an inspiring Brazilian who is passionate about nutrition and cooking. He loves and respects food and knows that fresh ingredients have to be used adequately to preserve maximum nutrition and bio availability.

Born and raised in Sao Paulo, Brazil, nutritionist and chef Ronaldo Fulieri's first book, Ronaldo's Kitchen: The Superpower of Nutrition brings not only delicious and simple recipes to your dining room table but, well informed nutritional information that will help you to enjoy good food and experience weight loss at the same time.

www.ronaldofulieri.com

VIDEOS HISTORY



Have You Got The Guts To be Healthy Video Clip 2013

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Ronaldo & actress Jessica Green interview on wholefoods 2013

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Brazilian Tour – Book Launch – TV Show ‘Sabor de Vida’

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Ronaldo's interview Brazil – Cookbook launch ‘Cozinha do Ronaldo’ 2012

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VIDEOS HISTORY



Ronaldo's Kitchen Tour Launch 2011

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Ronaldo's Kitchen Promo 2011

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Ronaldo's Kitchen 2011 – Quinoa Super Salsa

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CAREER HISTORY



The screenshot shows the Endeavour College of Natural Health website. At the top, there's a navigation bar with links for ONLINE COURSES, ON-CAMPUS COURSES, HEALTH COURSES, BEAUTY COURSES, FITNESS COURSES, and CPE. A shopping cart icon shows 0 items. Below the navigation bar, the breadcrumb trail reads 'Home > CPE > Cooking for Children's Nutrition'. The main heading is 'Cooking for Children's Nutrition'. To the left is a photo of a chef in a white uniform and hat, smiling while preparing food. To the right, it says 'This course is provided by: ENDEAVOUR COLLEGE OF NATURAL HEALTH'. The price is listed as '\$225.00', with a 'Student Price - \$225.00'. Below that is a link 'Cooking for Children's Nutrition Course Info' and a button 'View course dates & add to cart'. A paragraph at the bottom states: 'Children's nutrition has never been so important with the fast paced world we live in, kids these days are lacking the vital nutrients needed for healthy development.'

September 2012 - Present

Host and presenter of Endeavor College of Natural Health Short Courses Nutritionist and chef in the series of health courses about cooking and nutrition

[View online](#)



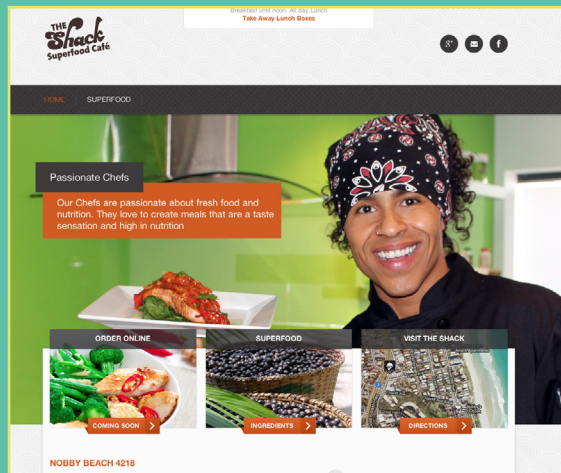
The screenshot shows the Ronaldo's Kitchen website. At the top, there's a navigation bar with links for HOME, ABOUT, CLASSES, COOKBOOK, VIDEOS, BLOG, and CONTACT. Social media icons for Facebook, Twitter, and Pinterest are also present. The main heading is 'Delicious' in large red letters, followed by the subtitle 'food and nutritional wisdom. Start living a nutritiously rich life today'. To the right is a photo of a chef in a white uniform and hat, smiling while preparing food. Below the photo, there's a paragraph: 'Be the first ones to have the first book of the Trilogy series Ronaldo's Kitchen: the superpower of nutrition. This is a book that will speak to everyone and is as packed with delicious food as it is with nutritional wisdom. So go ahead, turn the page and start living a nutritiously rich life today.' To the right of this paragraph is another paragraph: 'Each recipe is a fusion of both traditional Brazilian flavours combined with the tastes of multicultural Australia, which have inspired Ronaldo at home on the Gold Coast. With Ronaldo in your kitchen, you'll fall in love with making good food and understanding the benefits of a nutritiously packed diet and what it can do for you and your health.' Below this is the price 'Paperback - only \$29.95' and a button 'Add to Cart'. At the bottom, there's a section 'To buy the ebook go to:' with logos for Lulu and Amazon, and a button 'Available on the iBookstore'.

August 2011 - Present

Author - Launch of my first nutrition and healthy cooking educational book - Ronaldo's Kitchen - The superpower of Nutrition:

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CAREER HISTORY CONT.



Jan 2009 – 2011

Director, nutritionist and healthy chef at
NUTRIFOOD PTY

Host, chef and nutritionist responsible to teach
and coach nutrition and cooking classes and
provide quality information and education to
help improve peoples' quality of life.

July 2011 - Present

Head Chef - Creator and developer of a
new concept of healthy fast food, where
functional nutrition is the focus and only
healthy ingredients are used on the menu.
My job as nutritionist and chef is to create
recipes using 'super foods', gluten free and
dairy free ingredients.

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Feb 2008 – 2010

Personal Trainer

Winning Award of Personal Trainer
of excellence 2008 by the Australian
Institute of Fitness.

Academic Education

2012- 2016	ENDEAVOUR COLLEGE OF NATURAL HEALTH Bachelor of Health Science – Naturopathy
2010 - 2011	HOLMES COLLEGE Diploma in Commercial Cookery
2007 - 2009	HOLMES COLLEGE Diploma in Business Management and Marketing
2007 - 2008	AUSTRALIAN INSTITUTE OF FITNESS Certificate III and IV in fitness and personal training
2006 - 2007	ADVANCED ACADEMIC ENGLISH IELTS Certificate
2001 - 2005	PONTIFÍCIA UNIVERSIDADE CATÓLICA DE CAMPINAS - UNIVERSITY OF CAMPINAS Bachelor in Nutrition and Dietetics

Complimentary Education in Nutrition

April 2009	VP NUTRITIONAL CONSULTING LTDA Nutritional Supplementation in Clinic and Sport
May 2009	CARBOHYDRATE COUNTING COURSE Carbohydrate counting for Diabetes (5hr)

