

WOBUS

The words behind our origin

WOBUS

identity

Who am I?
Where do I come from?
What makes me different/special?

me - we

Who are <u>we</u>? Where do <u>we</u> come from? What makes <u>us</u> different/special?











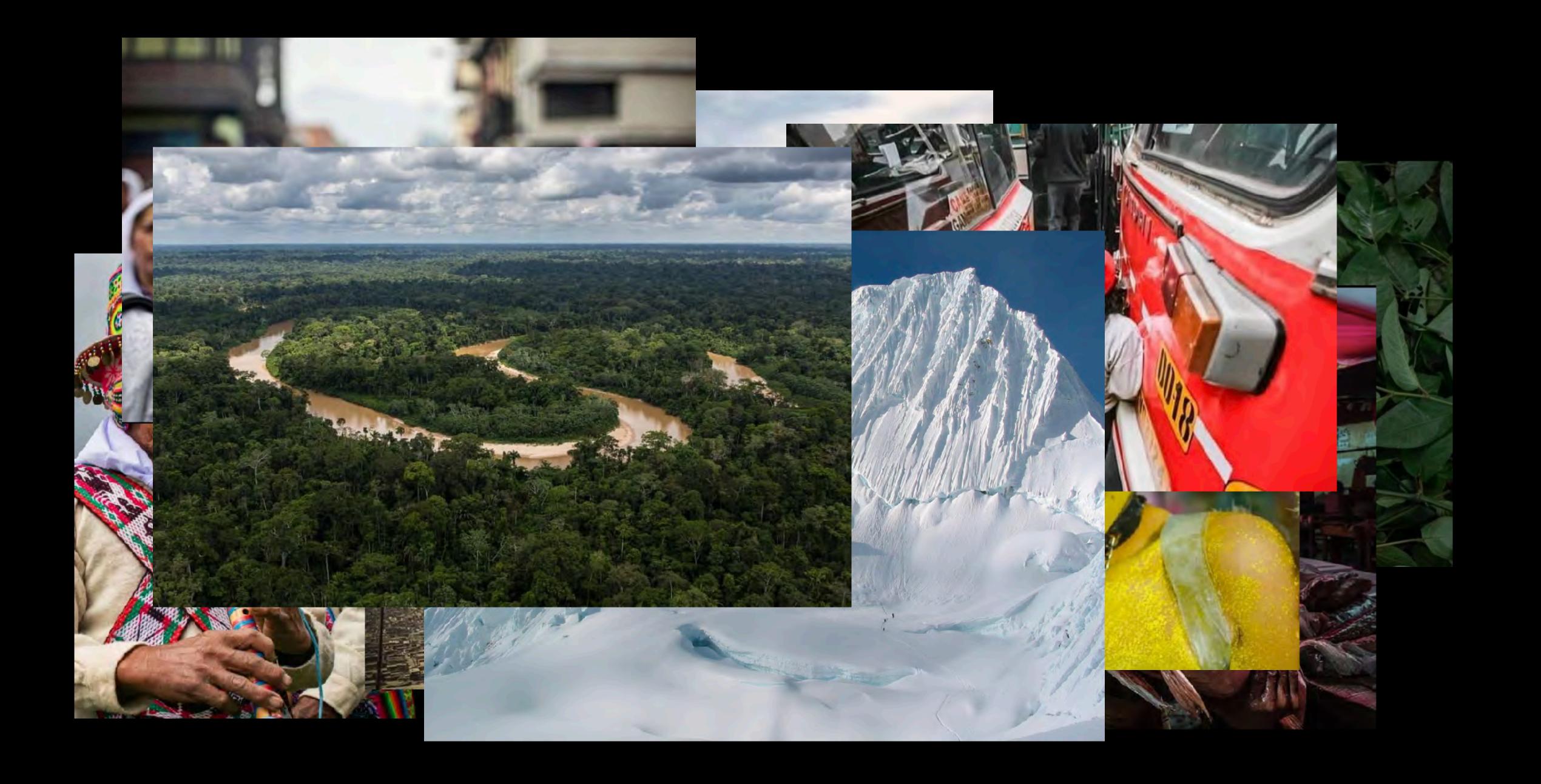




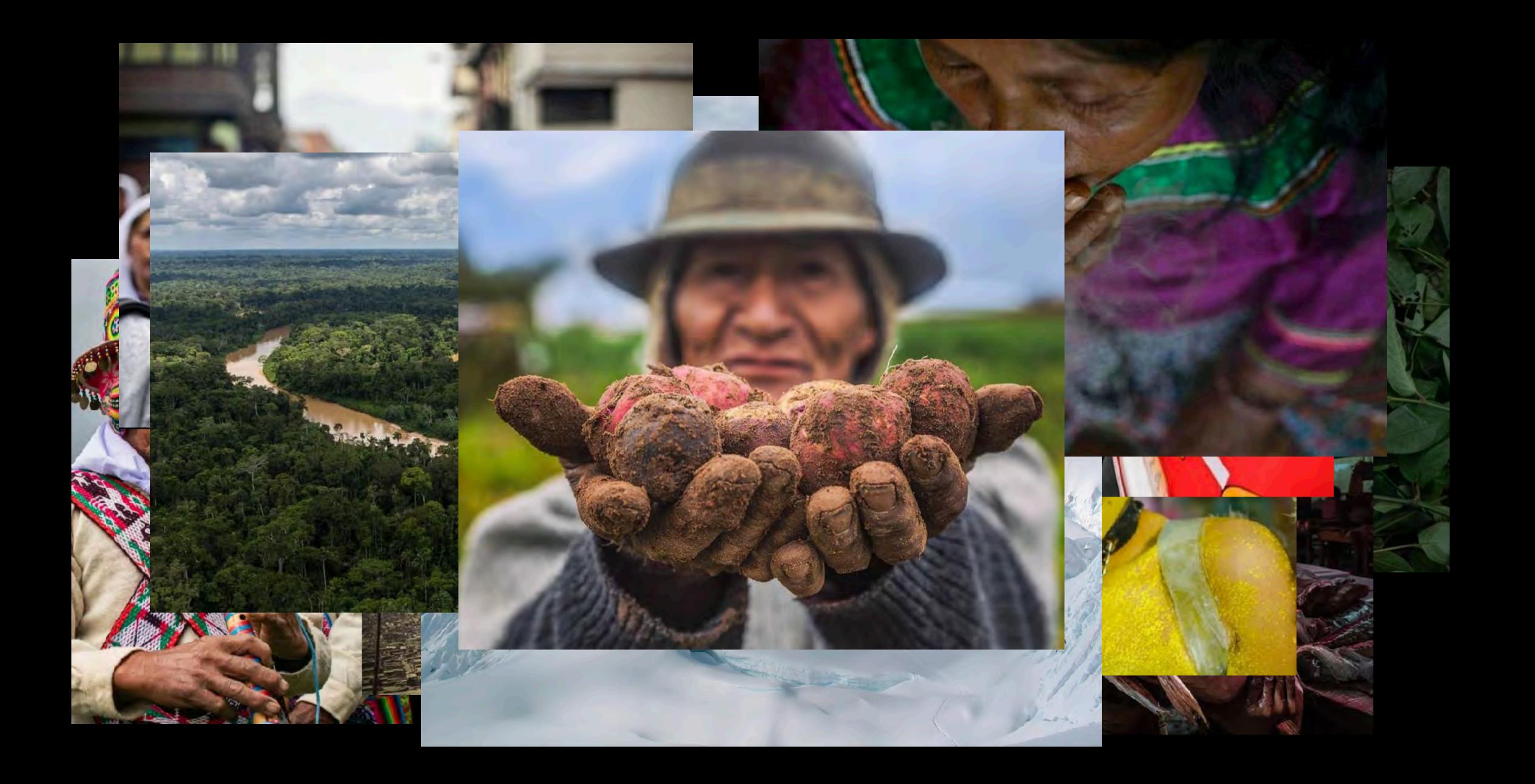














- 1. Brazil
- 2. Indonesia
- 3. Colombia
- 4. China
- 5. Mexico
- 6. Australia
- 7. Peru
- 8. India
- 9. Ecuador
- 10. United States

Top Biodiverse Countries

- 1. Brazil
- 2. Indonesia
- 3. Colombia
- 4. China
- 5. Mexico
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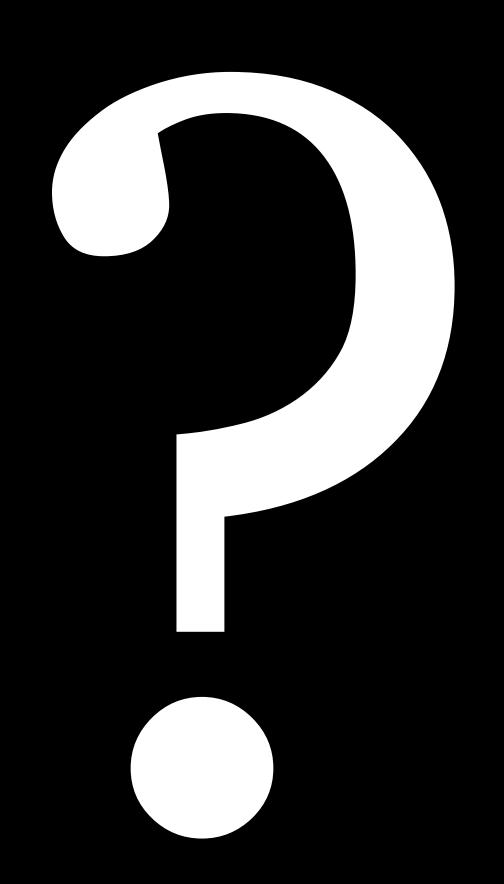
Top Biodiverse Countries

5 out of 10 from 195 countries in the world.

- 1. Brazil
- 2. Indonesia
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- 4. China
- 5. Mexico
- 6. Australia
- 7. Peru
- 8. India
- 9. Ecuador
- 10. United States

Latin America: the land of biodiversity.

But also a land of instability, inequality, invisibility...





THE INGREDIENTS FOR A GASTRONOMIC REVOLUTION

1. A megadiverse country.

2. A talented and committed community with a clear purpose and a powerful speech.

GASTON ACURIO

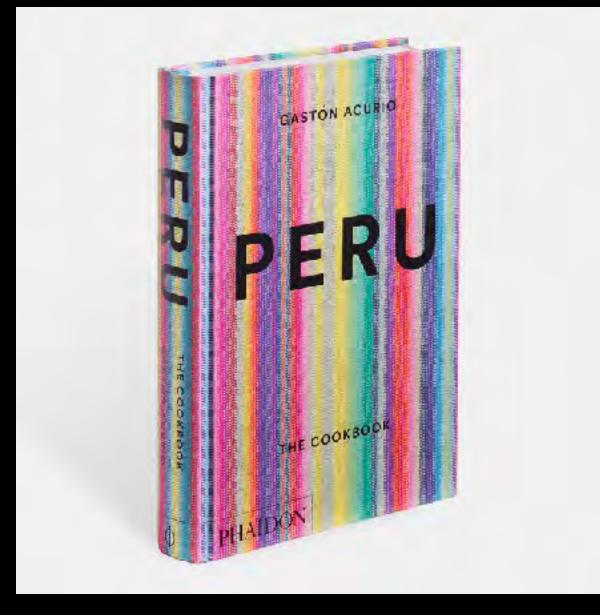
"We went from 400 Peruvian restaurants in the world to 4,500 in ten years.

But the most important thing is the process of vindication, trust,

security, pride, and love for our identity."







VIRGILIO MARTINEZ

"We are lucky to have so many cultures in Peru. We are local, but we see the whole world through 500 years of fusion."





They both lived abroad.

They both mastered the classic cooking techniques.

They both <u>came back to understand</u> who they were and where did they come from.

invisible

invisible

visible

The Guardian

nion

Sport

Culture

Lifestyle

More v

cas Asia Australia Middle East Africa Inequality Global development

• This article is more than 7 months old

Lima's Central restaurant named world's best in boost for Peruvian cuisine

Peruvian eateries have been a fixture in top 50 list for close to a decade and now one has claimed the crown



Colours of Amazonia, a dish from the tasting menu at Central in Lima in 2017. Photograph:



The Guardian

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Peruvian eateries have been a fixture in top 50 list for close to a decade and now one has claimed the crown



Colours of Amazonia, a dish from the tasting menu at Central in Lima in 2017. Photograph:

Gastón Acurio
"We can use our cuisine as a weapon of change."

52 INSIGHTS

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Sport

Cultur

FINANCIAL TIMES

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• This article is more than 7 months old

Lima's Central restau best in boost for Peru Investing in Peru

Peruvian eateries have been a fixture i decade and now one has claimed the cr



Colours of Amazonia, a dish from the tasting m

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How a unique recipe took Peru to the top table of global cuisine

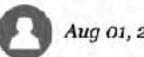
A wealth of ingredients and cultures made food a source of pride and 'agent of change'

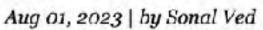


curio ise our of change." BAZATR HOME FASHION BEAUTY CULTURE CELEBRITY TRAVELANT

Harper's Bazaar India in an exclusive conversation with the world's #1 chef, Virgilio Martínez Véliz

Having just won the top spot for his restaurant Central, at World's 50 Best Restaurant, the Limabased chef shares his food philosophy.













52 INSIGHTS

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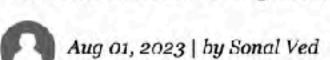
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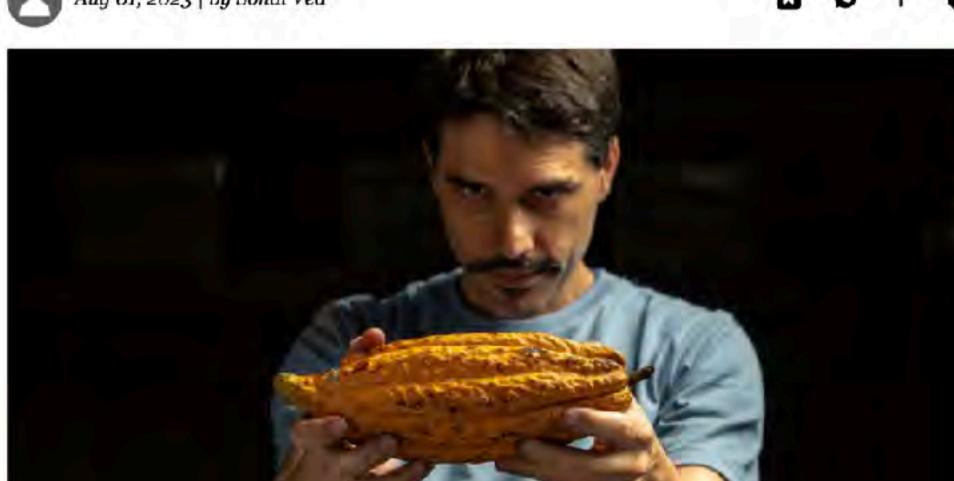


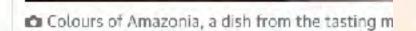


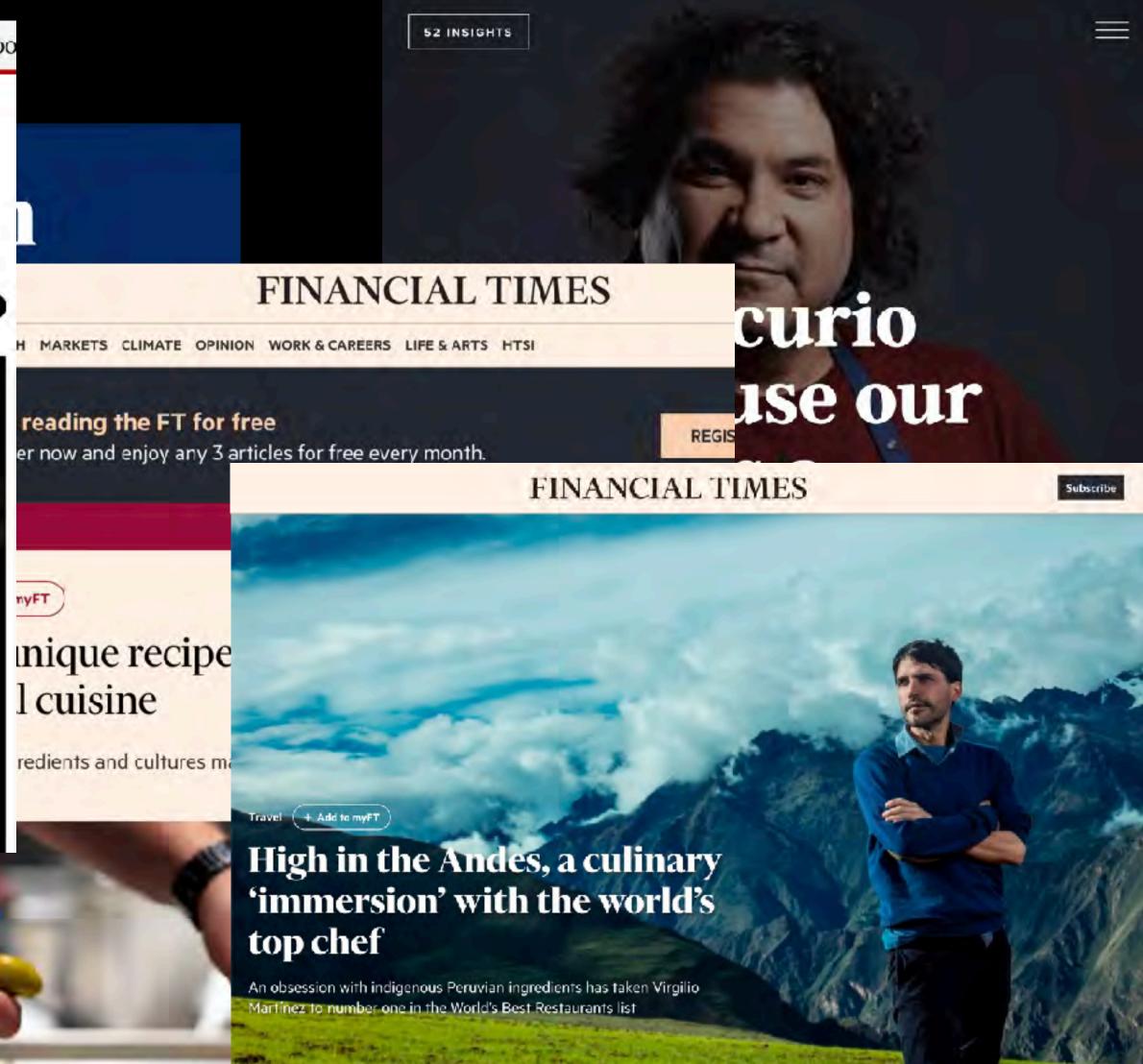


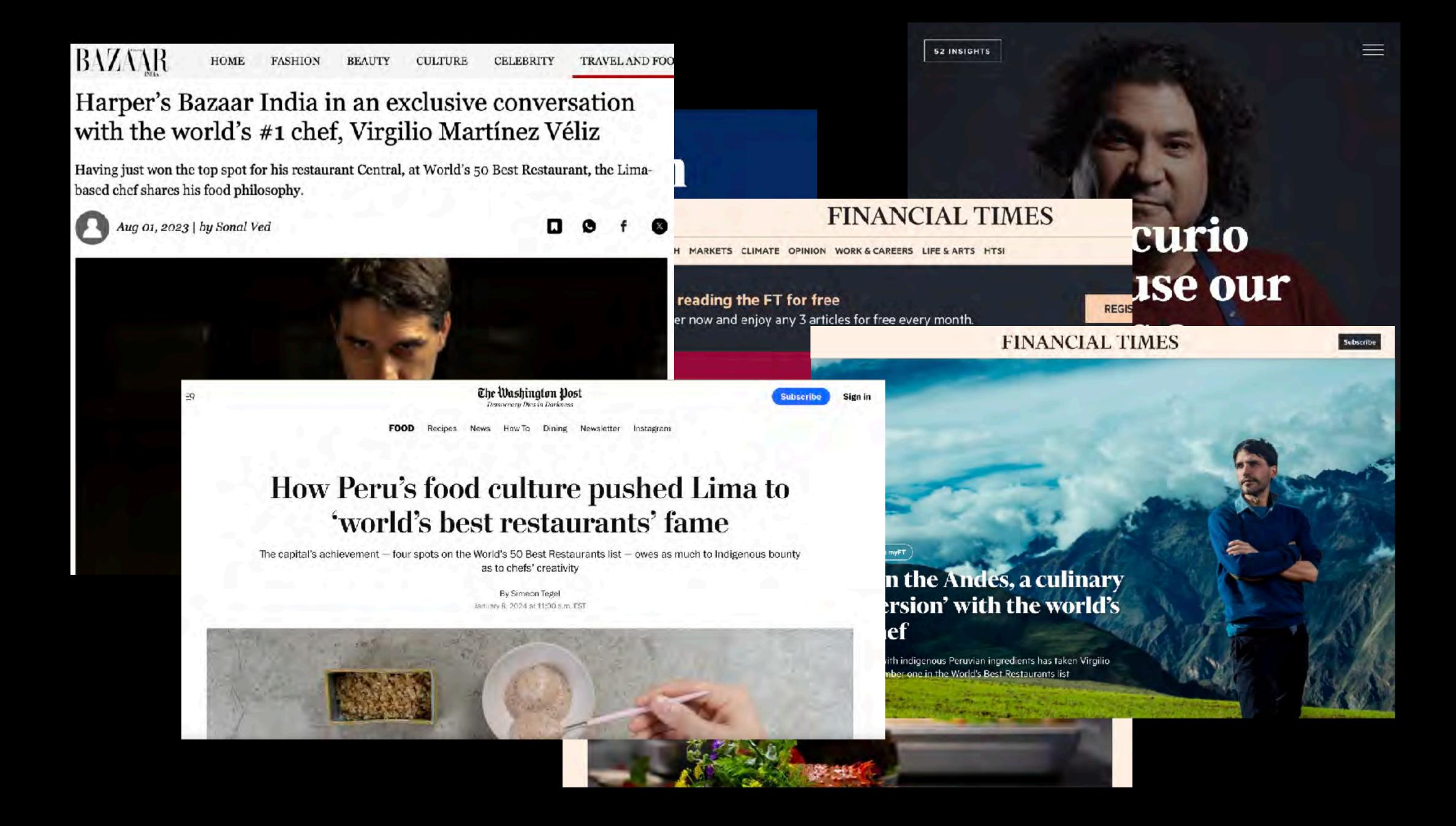
Having just won the top spot for his restaurant Central, at World's 50 Best Restaurant, the Limabased chef shares his food philosophy.















42

Astrid y Gastón

Lima, Peru





14

Astrid y Gastón

Lima, Peru



50

Central





14

Astrid y Gastón Lima, Peru



44

Maido Lima

4

Central





11 Maido

Lima

32 Mayta Lima

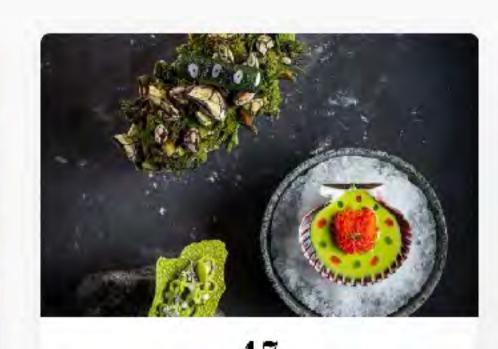
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Central







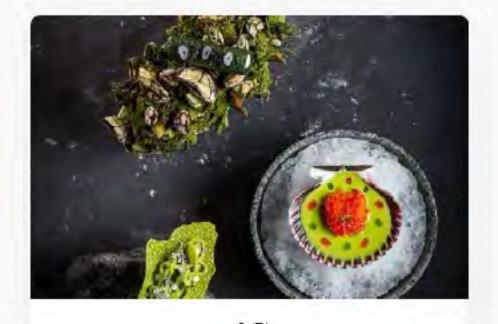


Maido Lima 28 Kjolle Lima 47
Mayta
Lima

1

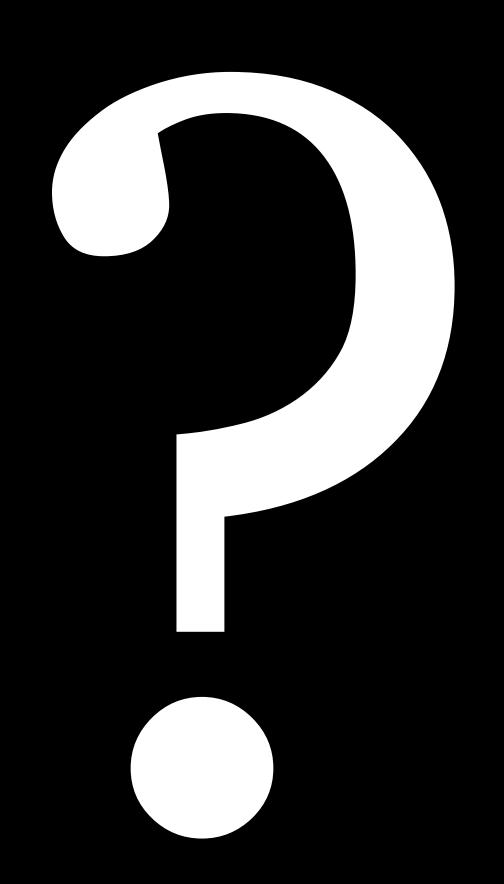
Central





47
Mayta
Lima

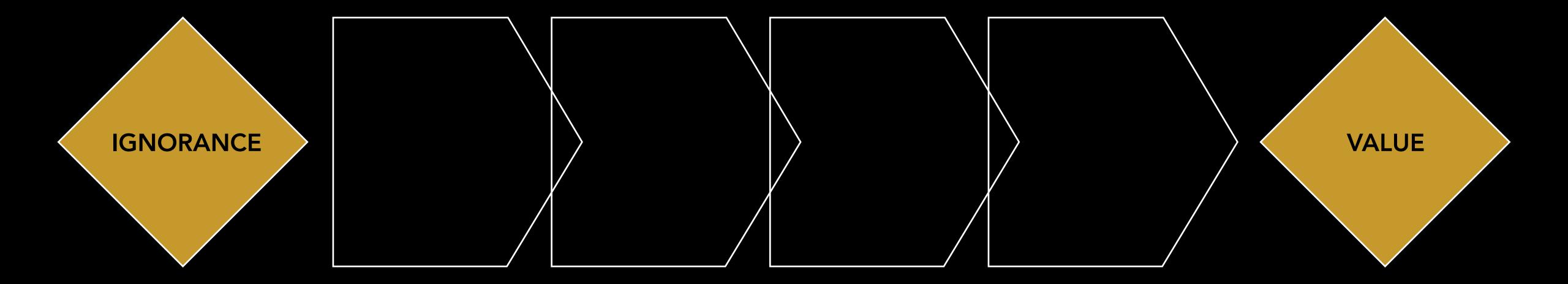
The best restaurant in the world is Peruvian.

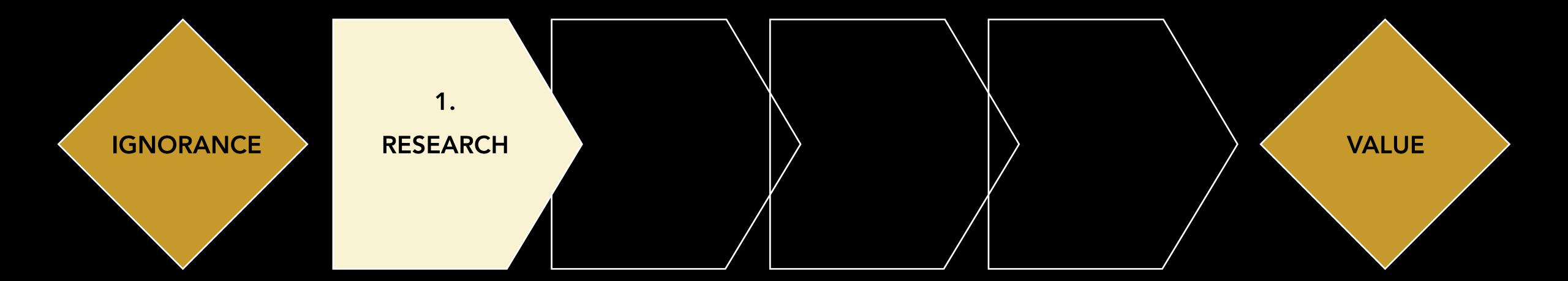


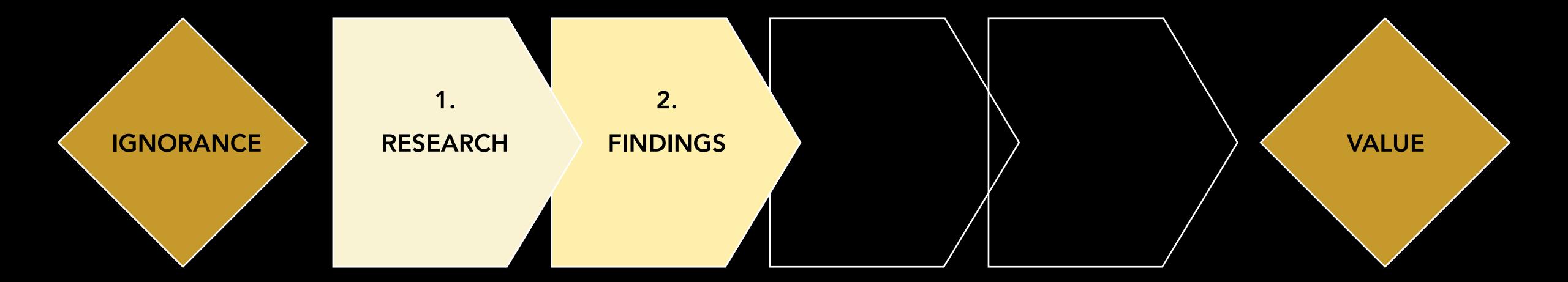
And what is the connection between this talk and design?

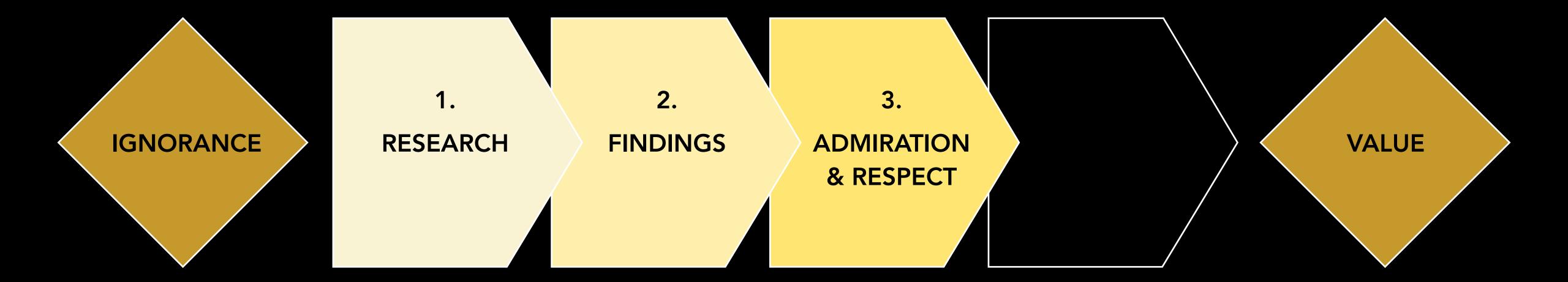
Design is a process to find a solution and give meaning.

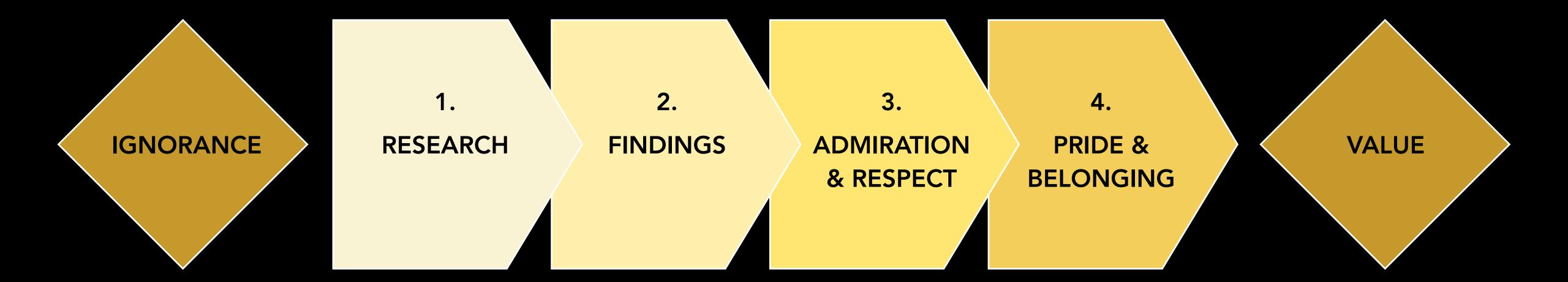
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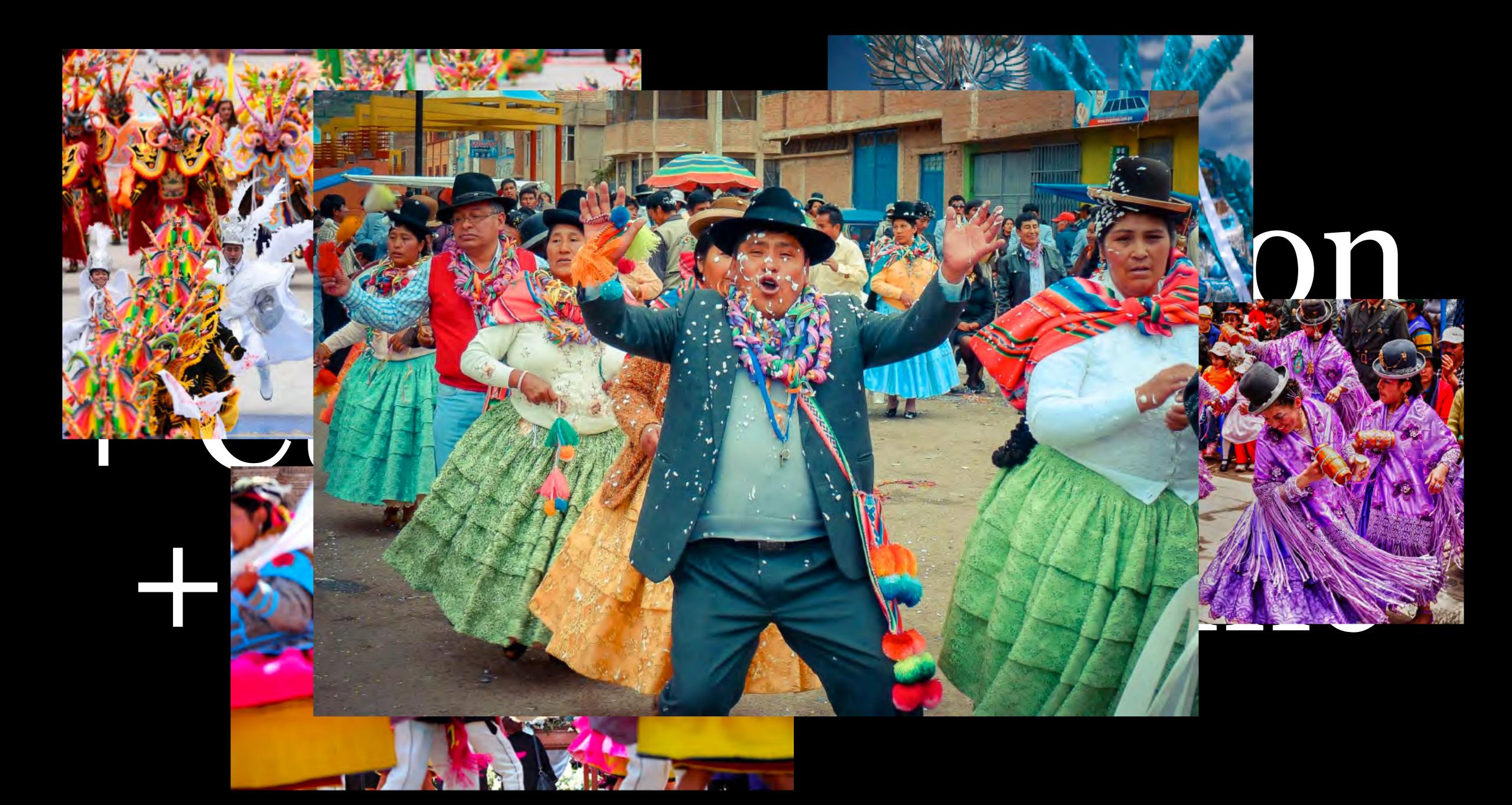


We can only add value to something we know, understand, admire and respect.





Anew beer brand proud of our culture.





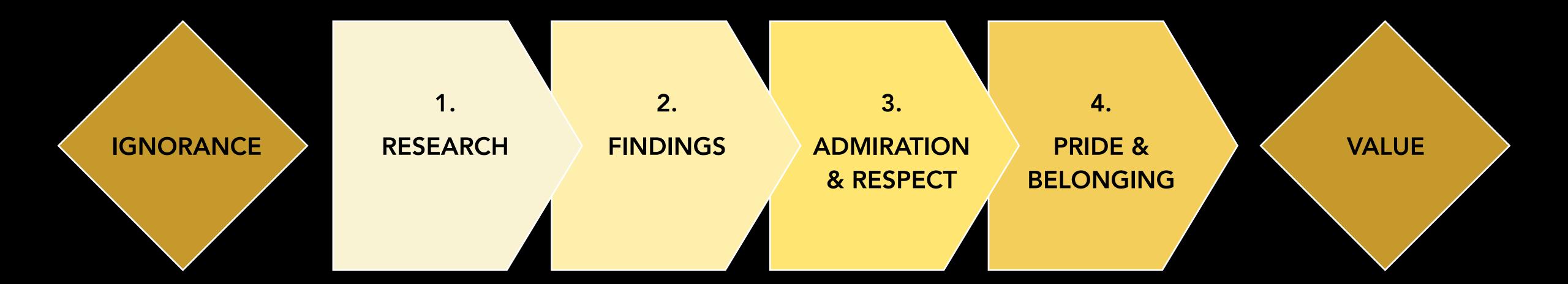






















Owning our culture.









Anew erafor Latin American women in tech.





DATA - PERU

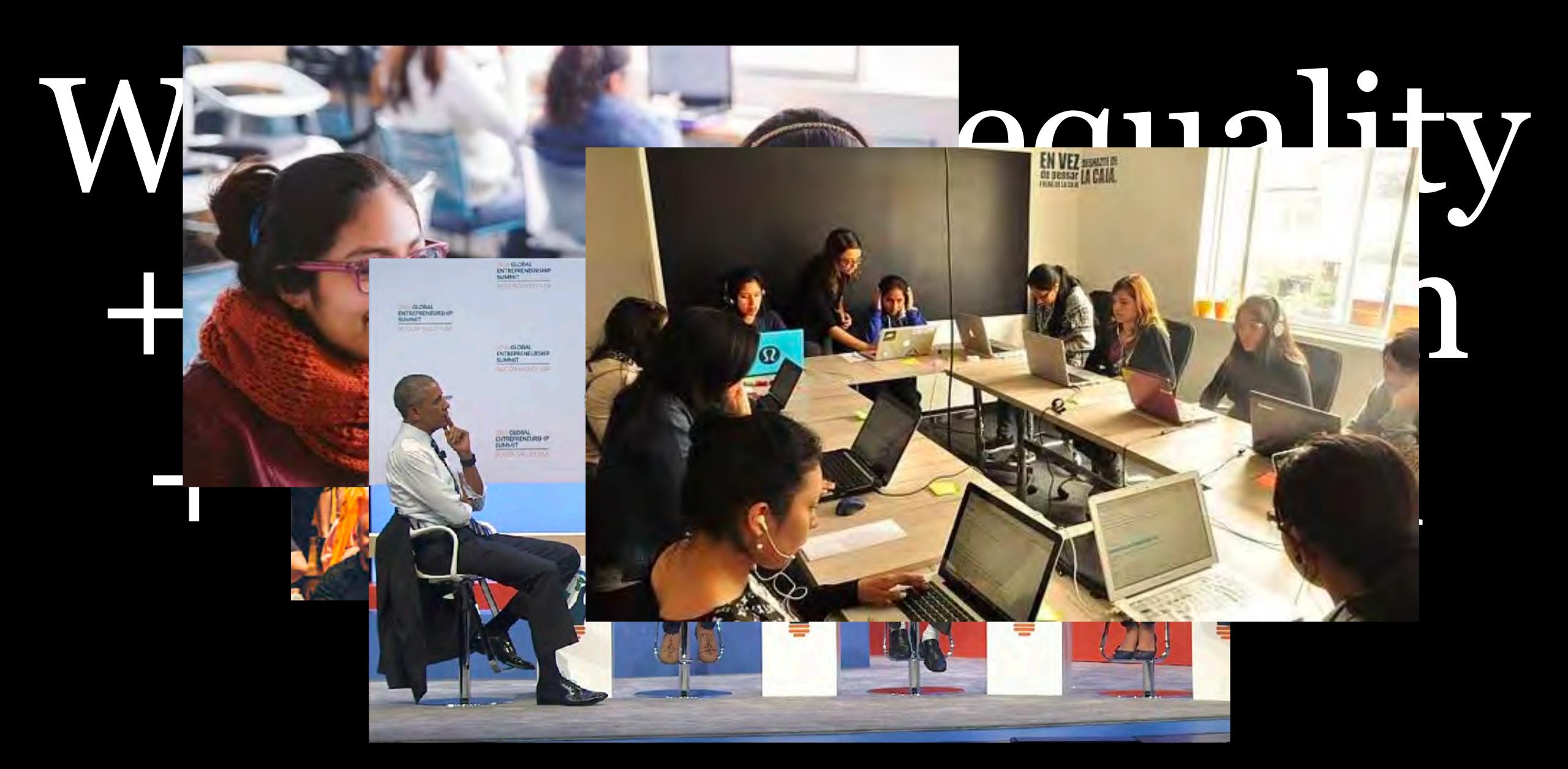
- 32.3% of Peruvian women have experienced physical violence from their spouse or partner.
- Every month 12 women are murdered by their partners.
- In 81% of attempted femicide cases, authorities did not take measures to protect the survivor, and 24% of women were subsequently murdered.

Source: Wikipedia (2014 survey by the National Institute of Statistics and Informatics of Peru / The Peruvian Ombudsman)













+ Boldness

Women + Inequality - BOLCINESS

Women + Inequality + Empower + Tech + Transformation +Boldness

< laboratoria >

#Guadalajara

quedan 5 dias

<laboratoria>



cambia tu vida

Solo para mujeres con ganas de comerse el mundo

<laboratoria>



POSTULA HOY!!!

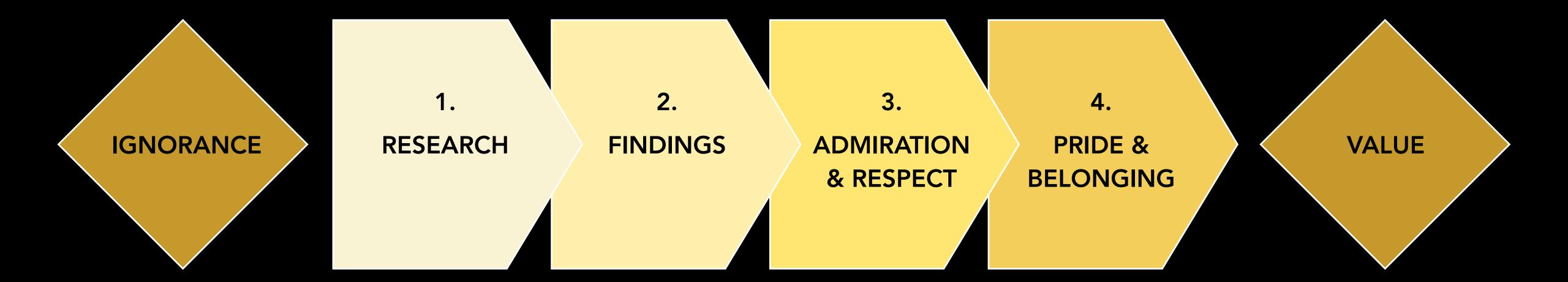
Puedes cambiar tu vida aumentando tus ingresos y formándote como desarrolladora web



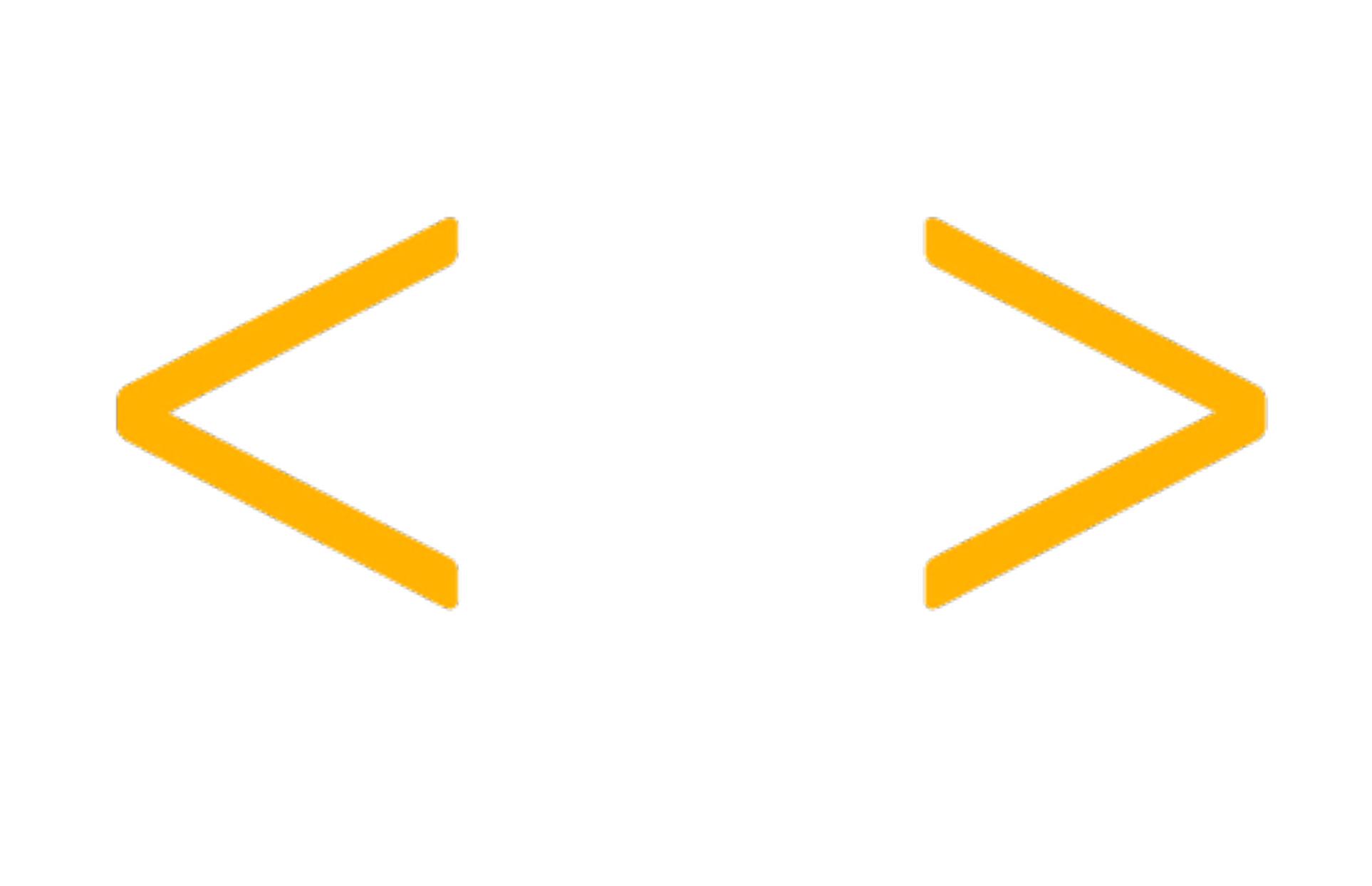
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Starting the project from a respectful point of view.

FROM IGNORANCE TO VALUE - A FRAMEWORK -

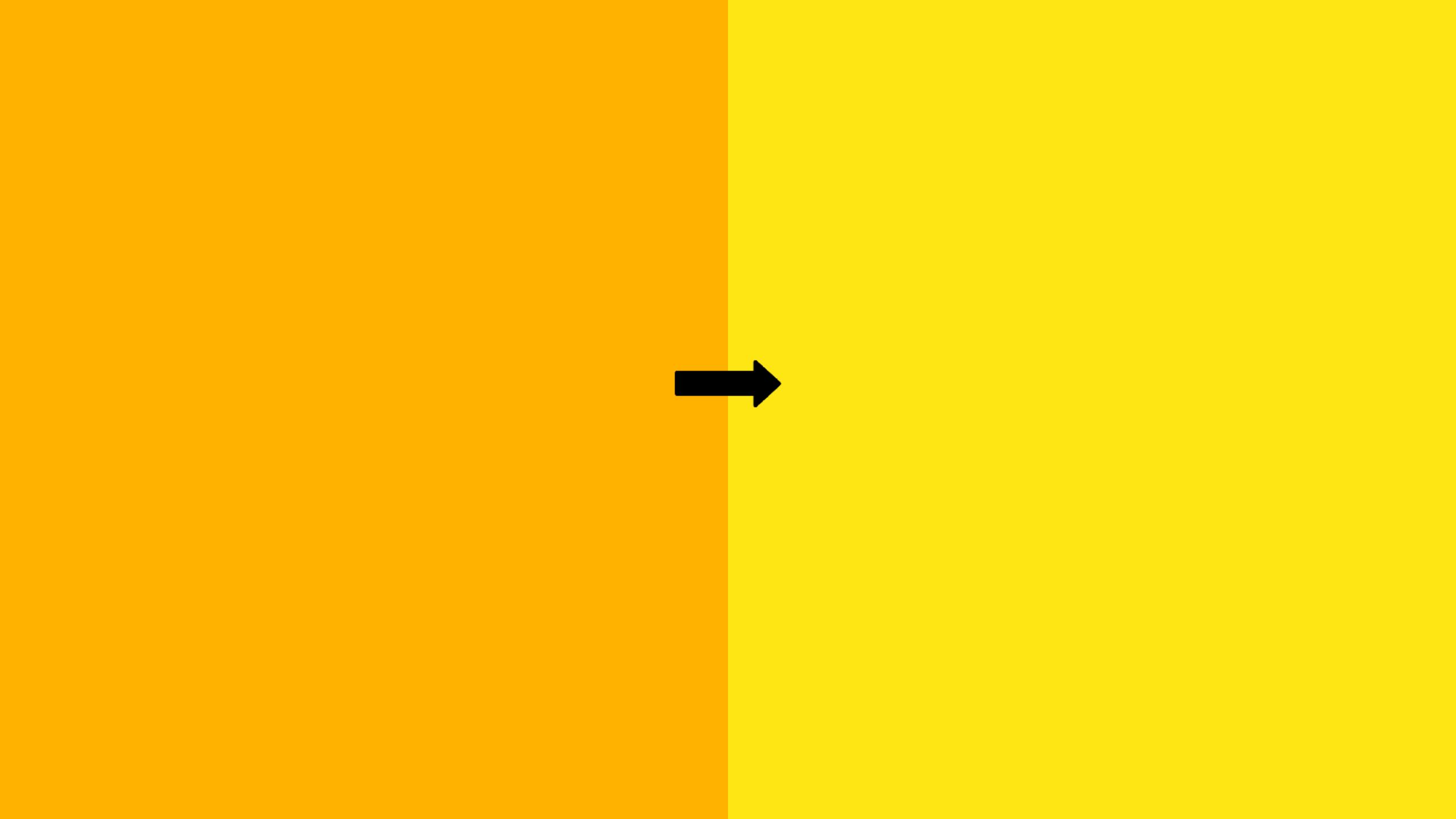


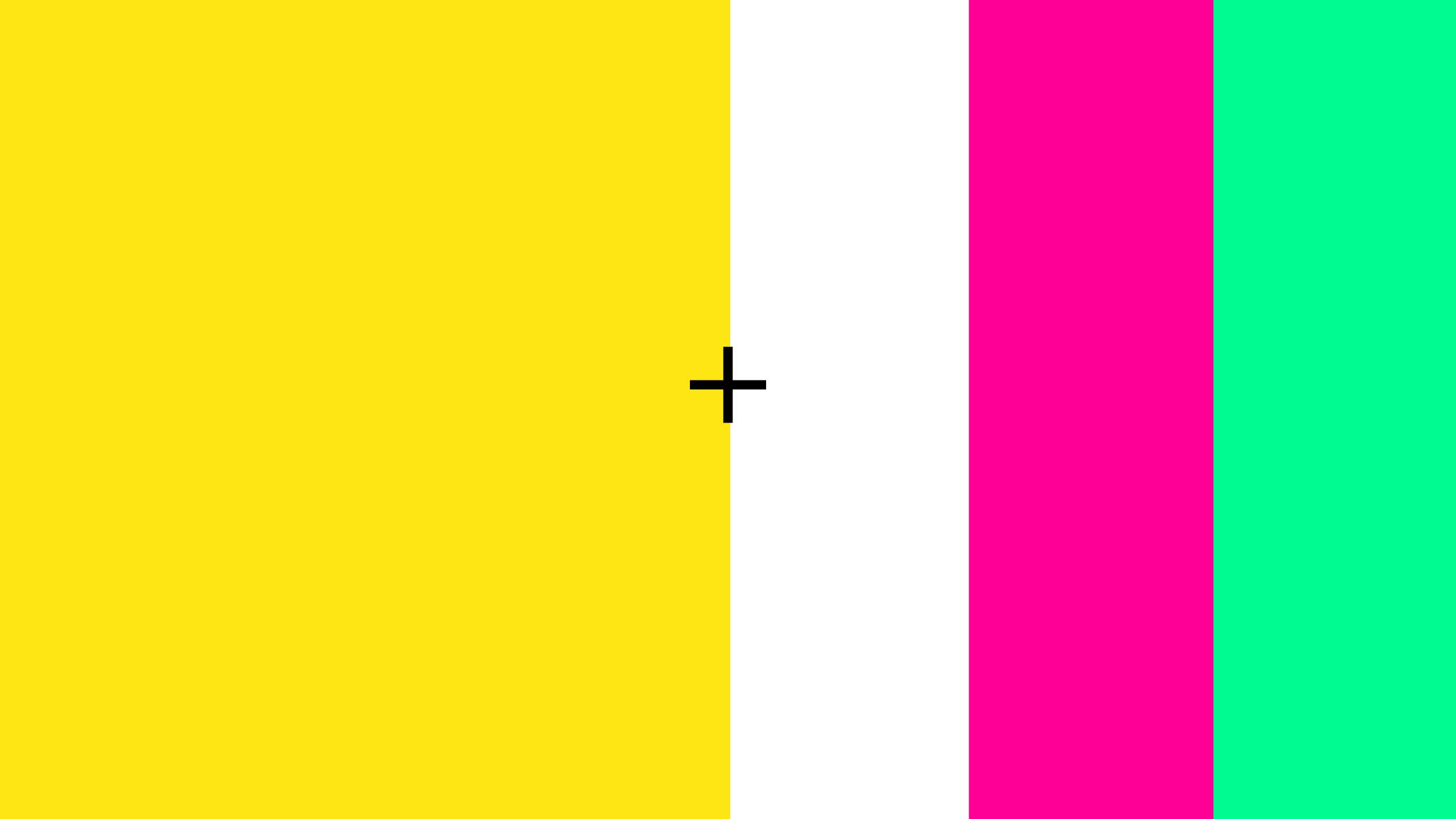
"What is our origin? What is valuable and should we keep?"





"And what should we improve or change?"





Brackets



Evolution



(Laboratoria)

Before

Now

Evolution



Before

Now



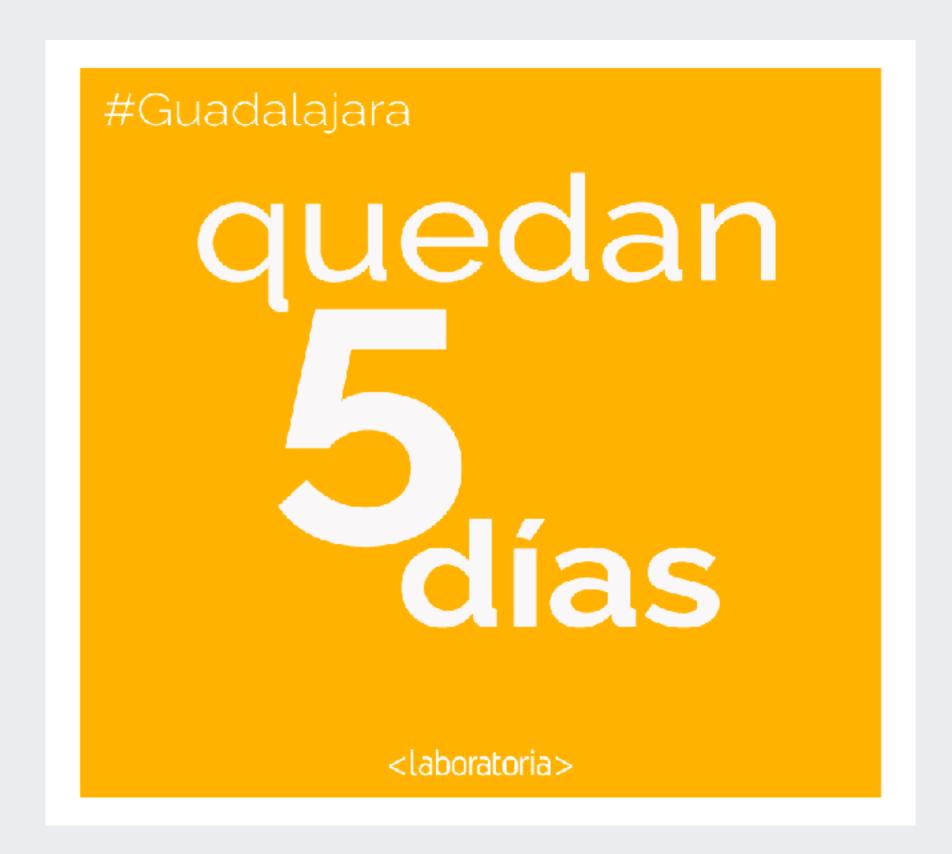
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Talent that transforms



















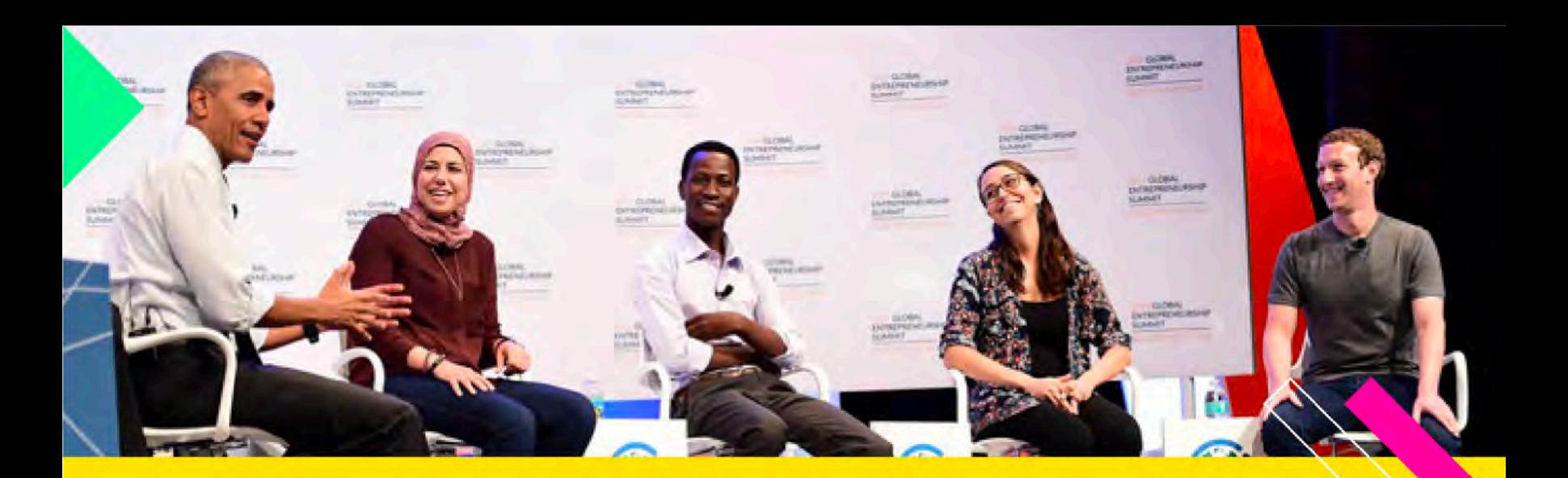












Laboratoria ha sido reconocida por Obama y Mark Zuckerberg

¡No lo dudes más y comienza una carrera en tecnología con nosotras!

< Laboratoria >



¡Atención Santiago y Lima!

Podrás iniciar una carrera en la industria tecnológica en sólo 6 meses. Te acompañaremos en todo el proceso de insersión laboral ¡POSTULA HOY!

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Explota tu talento al máximo ¡Postula hoy!

<Laboratoria>



Descubre tu potencial y reescribe tu futuro profesional.

¡Postula ya!

<Laboratoria>



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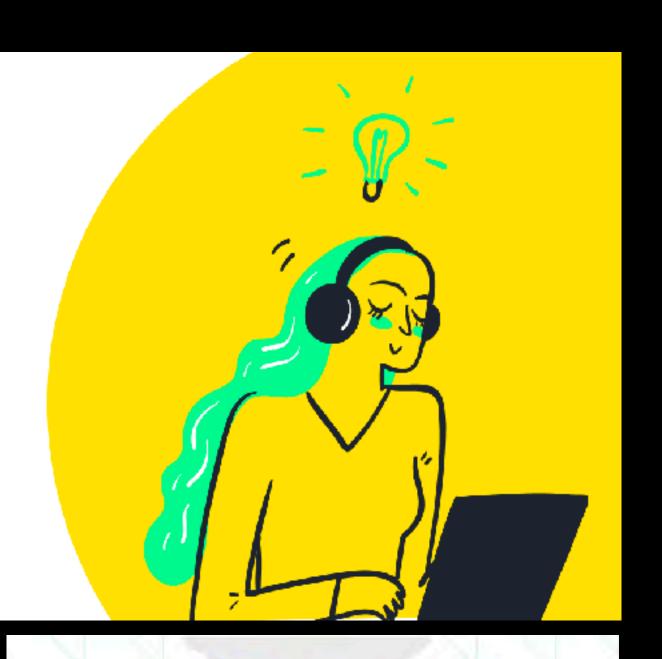
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Newsletter

Nuevas opciones de contratación y capacitación del talento *tech* para el 2024

<Laboratoria>



+200

empresas empleadoras en diferentes países de Latinoamérica.



Estas empresas apostaron por más mujeres en tecnología en el 2023

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Of course, not everythingis "perfect", but...

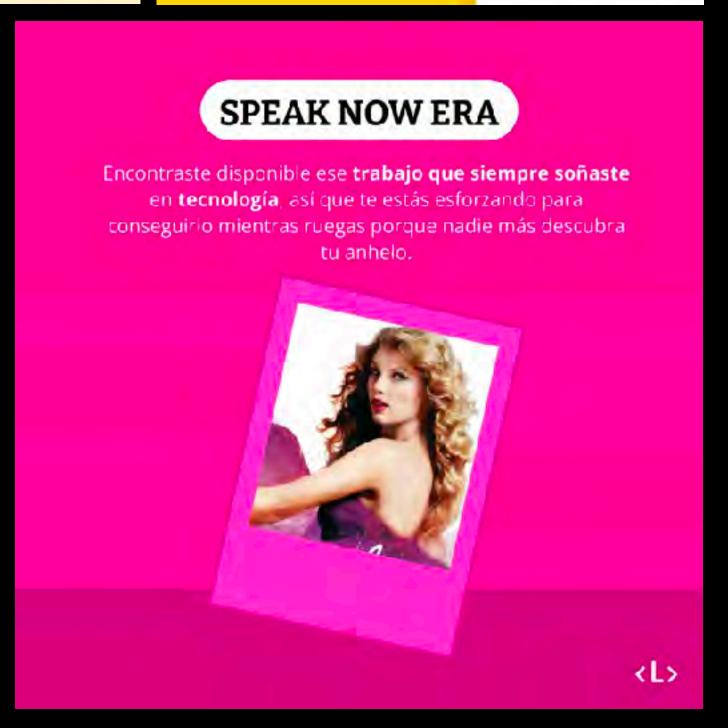




















Ellas son talento con alto potencial en JAVA

<Laboratoria>



¡Pero tú no! 🙉

La convocatoria para el bootcamp de Desarrollo web continuará abierta

<L>

SPEAK NOW ERA

Encontraste disponible ese **trabajo que siempre soñaste** en **tecnología**, así que te estás esforzando para conseguirlo mientras ruegas porque nadie más descubra tu anhelo.



≺L>

One brance leads to another

Godigo M



And another...

Laboratoria+



Laboratoria +



TALLER GRATUITO

LIDERAZGO Y AUTOCONOCIMIENTO CON MARIANA COSTA

El liderazgo es un camino que comienza mucho antes de tener un equipo a tu cargo, reconociendo tu potencial y ejerciendo tu influencia. Te invitamos a descubrir cómo.

O martes 17 de octubre a las 6pm. MX ~ 7pm. PE/CO ~ 9pm CL

Laboratoria +



ESTRATEGIAS PARA LA COMUNICACIÓN EFECTIVA

Ven y aprende a convertirte en una mejor comunicadora para crecer en tu carrera.



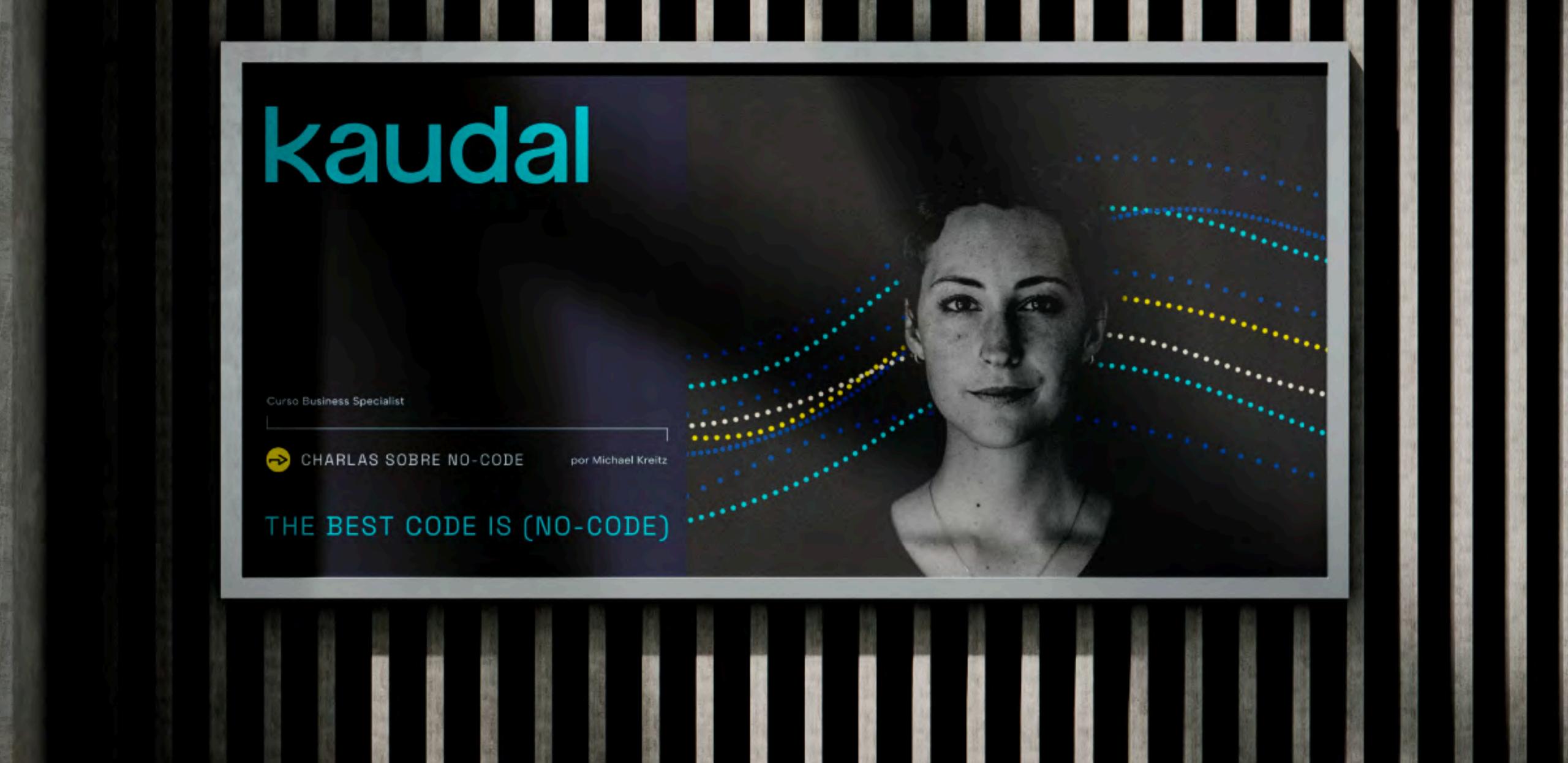
Mariana Costa Co-founder de Laboratoria+



Founder de 5xMinority

and another...

Raudal



Just 01 more thing.

Wenever know enough, and we should always have a look at our origin to find value.

in Sed:branding

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