

ANNA LAI

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EDUCATION

Columbia University Graduate School of Journalism, New York, USA: Master of Science, May 2009 • Concentration: Magazine. Additional training in Radio and Photography.

University of Bologna, Bologna, Italy: BA in Political Science, February 2006 • Thesis: An analysis of the phenomenon of the Private Military Companies in comparison with the colonial Merchant Companies.

Universidade Federal de Minas Gerais, Belo Horizonte, Brazil: April 2003 – December 2003. Coursework in: Brazilian Politics, Latin American History, Political Development.

Institut d'Etudes Politiques, (Sciences-Po) Paris, France: July 2002 • International Program Diploma.

United World College of Southern Africa, Mbabane, Swaziland: November 1998 • International Baccalaureate.

EXPERIENCE

Currently freelancing from Berlin • Publications include: *Il Caffè*, *Harper's Magazine*, *Monopol*, *Global Post*, blogs. Ongoing long-form projects: Sardinian wine, blue-fin tuna fishing.

Summer 2010 • Two months coverage (articles and photographs) of the 2010 world cup from South Africa and Mozambique for *Il Caffè*.

Suagrhigh.de, Berlin, Germany: June 2009 – August 2009 • Editor and founder.

Fact Checker at The New York Times Syndicate, New York, USA: October 2008 – December 2008

Label Manager at Beatport.com, Berlin, Germany: July 2007 – June 2008
Beatport.com is the largest online retailer of electronic music in digital format. My tasks consisted of managing the company's relations with 1,000 record labels from southern Europe and selecting the content the store would sell from each record label.

Owner and Chef, Bar das Meninas, Itacaré, Brazil: November 2006 – May 2007
Built, opened and managed a bistro that served Italian and French cuisine.

SKILLS AND OTHER ACTIVITIES

Speaks Italian, English, German, French, Portuguese, Spanish.
Deep interest in the arts, especially film and music.
Interested in food, wine and the cultural implications of the way we eat..