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# Specialist in Industry and public Health (analyses, quality, nutrition and food security)

Relation Food and Health  
Research new flavours  
Analyses in Laboratory  
Create new products  
Insure the quality

## Work experience

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July 2006  
October 2006

### **Analyses Assistant**

**Mission:** To assist for the certification of cyanobacteria's genesystem method

March 2004  
September 2005

### **Head of Quality**

**Mission:** Management of Quality, Employees and food "problems"

Audit  
Management of business quality  
Creating new products

**Means:** "Hazard Analyses Critical Control Point" (HACCP)method

**Appraisal:** performed mission

April 2003  
July 2003

### **Head of Quality**

Biscuits Mistral Provence, Saint Andiol - France

**Mission:** Control Quality  
Following the management of Quality  
Creating new products  
Management of employees

**Means:** HACCP method

**Appraisal:** performed mission

July 2002  
August 2002

### **Head of laboratory**

SERAM, Marseille - France

**Mission:** Control the quality of water  
Standard analyses  
Management of Analyses

**Means:** HPLC  
Chromatography MS  
Spectrometry IR

**Appraisal:** performed mission

April 2002  
July 2002

### **Management of Salad bar**

PIZZA PAÏ, Cabries - France

**Mission:** Preparing the salad  
Management of supplies  
Management of Salad bar  
Control quality of products

**Appraisal:** performed mission

March 2001  
July 2001

### **Assistant Dietician**

Compass group, Bouc Bel Air - France

**Mission:** Control Quality  
Management of menu  
Creating new method to learn good nutrition for the children  
Participating to the production in the catering industry

**Appraisal:** performed mission

July 2000  
August 2000

### **Technician of quality control**

SIBELL, Gémenos - France

**Mission:** control quality in the laboratory  
control quality in the production  
analyses humidity-fat and salt quantity in the products

**Means:** distillation  
spectrometry IR

**Appraisal:** performed mission

July 1999  
September 1999

### **technician in Laboratory of currents assays**

Province's Refinery TOTAL, La Mède - France

**Mission:** control quality of water  
analyses  
standard analyses : DBO, DCO, pH, TAC, matters in suspension, conductivity, halogen

**Means:** distillation, GC, spectrometry

**Appraisal:** performed mission

July 1997  
October 1997

### **Laboratory assistant**

NOVARTIS, Bâle - France

**Mission:** bio cells analyses: microbes culture, dilution

**Means:** ELISA's test  
methods of dilution

**Appraisal:** performed mission

## **Diplomas and education**

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November 2005  
February 2006

### **GRETA, Aix in Provence**

Intensive course in Professional English to prepare the TOEIC's test

**Area of specialisation:** Professional English

November 2002  
September 2005

### **ENSBANA (Food and nutrition school), Dijon**

Create new product and demonstrate the nutritional interest  
Management of Innovation

**Area of specialisation:** industry and health (nutrition and security)

September 1999  
September 2002

### **Professional University Institute (IUP) "Industrial process engineering"**

Create new product in a virtual Industry

Microbiology  
Organic Chemistry  
Biochemistry  
Biotechnology  
Management of Quality

**Area of specialisation:** Analyses and Quality

September 1997  
September 1999

### **University Montperrin, Aix in Provence**

Biochemistry  
Organic Chemistry  
Analytic Chemistry  
Thermodynamic

**Area of specialisation:** biology

September 1993  
September 1996

### **School Vauvenargue, Aix in Provence**

French secondary school in mathematics, physics and biology

**Area of specialisation:** Biology

## **Language skills**

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### **German**

**Speaking competence:** Basic level, **Written competence:** School level

### **French**

**Speaking competence:** Native speaker, **Written competence:** Native speaker

### **English**

**Speaking competence:** Intermediate, **Written competence:** Fluent