

CHANTAL HANNA TAWK

Bakak El Dine, Okaibeh - Keserwan - LEBANON

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Born on June 13th, 1989, Bcharreh

Single



PROFILE

I am a motivated, fast learning and hard working microbiologist that has a reputation of a detail oriented and well organized person, with ability to work under stress, prioritize tasks and meet deadlines.

I am able to successfully work individually or as an effective member of a team. My experience with employees of diverse educational and cultural levels has enhanced my interpersonal/communication skills which I believe, are essential for a better work environment.

EDUCATION

Since February 2017	Student - MSc in Food Safety and Quality Management Notre Dame University - Louaize (NDU), Zouk Mosbeh Expected graduation year : 2019	----
2011-2012	Master 2 degree – Applied Microbiology Lebanese University, Faculty of Sciences 2, Fanar <u>Acquired knowledge:</u> Bacterial virulence and pathogenicity, antimicrobial agents and development of resistance; Microbiological engineering, process engineering and bioproduction; Microbial interactions, environment and risk management; ISO22000, ISO9001, ISO17025.	GPA: 83.60/100 «Grade A pass» Rank : 1/9
July 2011	Master 1 degree – Life and Earth Sciences Lebanese University, Faculty of Sciences 2, Fanar <i>“Honor award” for being ranked 2/66</i>	GPA: 82.55/100 «Grade A pass»
October 2010	Bachelor’s degree in Life and Earth Sciences Lebanese University, Faculty of Sciences 2, Fanar	GPA: 75.48/100 «Grade B pass»
July 2007	Lebanese Bacculaureate in Life and Earth Sciences Collège de la Sainte Famille Française – Jounieh	GPA: 14/20 «Grade B pass»
	French Bacculaureate – Scientific domain, Specialization in Mathematics Collège de la Sainte Famille Française - Jounieh In cooperation with: Académie d’Aix-Marseille, France	GPA: 15.56/20 «Grade B pass»

PROFESSIONAL EXPERIENCE

Since February 2015	Laboratory Analyst/Quality Control Coordinator – AL RIFAI Roastery, Halat, Lebanon <ul style="list-style-type: none">- Perform physical inspection on raw material upon reception, conduct chemical and microbiological tests on raw material, semi-finished and finished products, from sampling to interpretation of results, and ensure that the product is safe, of high quality and meets the local and international standards.- Ensure traceability of obtained results through documentation.- Maintain all laboratory equipment and ensure their periodic calibration, list and order all needed reagents and laboratory consumables.- Approve the quality of products upon roasting; identify non conformities and suggest corrective actions.- Assist the QA in maintaining ISO 22000, ISO 22005 and IFS systems: ensure that employees are working in compliance with internal policies including personal hygiene, participate in trainings, update procedures when necessary, update and implement data records.- Check the monitoring & measurement daily records, ensure that they are properly documented.- Conduct R&D research and experimental studies to develop and improve the product especially regarding its shelf life.
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- December 2012 – January 2015 **Medical transcriptionist – Dictalive, Sarba, Lebanon**
Convert voice-recorded reports as dictated by physicians or other healthcare professionals, into text format, in real time.
- February-June 2012 **Graduation internship in a research center : Lebanese Agricultural Research Institute (LARI)**
In the Water Analysis Laboratory - Fanar
Title: Study of some PET derivatives impact on the growth of *Pseudomonas aeruginosa* in bottled water
- July 2010 **Training in a medical laboratory: Vividal Medical Laboratories – Haret Sakher, Highway**

SKILLS

- Computer** **Internet Surfing, Microsoft Office** (Word, Excel, PowerPoint, Outlook), **Graph Pad Prism, SPSS**
- Languages** **Arabic** (mother language), **English & French** (well spoken, read and written)
- Academic** **-Familiarity with research methods**
Immunological techniques based on Ag/Ab interaction including ELISA; microscopic observation and study of plant, animal and microbial cells; In vitro culture of plant and microbial cells; electrophoresis and chromatography; titration and spectrophotometry; DNA manipulation including extraction, Polymerase Chain Reaction.

TRAININGS & CERTIFICATES

- July 30, 2016 **Certificate of Participation to the “Introduction to IFS Food Version 6” Training**
By: Management Mix - Fouad Shehab Avenue, Beirut Central District, Lebanon
- April 28, 2016 **Training by an international company: PepsiCo AMEA**
1) “Microbiological Environmental Monitoring Programme”
Topics: Control of Pathogens in food, *Salmonella* in Low Moisture Foods, Sources of Pathogens (including Salmonella), Spread of Microbes in Facilities, Microbiological Risk Assessment, Environmental Controls for Microbes in Facilities, Verification of Controls (EMP)
2) “IPM Introduction & Implementation”
Topics: Definition and importance of IPM (Integrated Pest Management), IPM Key Principles & Strategies, IPM implementation framework.
- April 21&22, 2016 **Certificate of Participation to the “Food Safety Management Systems ISO 22000:2005” Training**
APAVE – Beirut, Lebanon (In collaboration with AFNOR)
Objectives: Identify the ISO 22000 requirements and how to implement them; identify the opportunities for improvement in HACCP plan.

HOBBIES & INTERESTS

Music: Guitar student at “Mozart Chahine School of Music” since September 2016.
Other: Reading, cooking, biking and socializing.

REFERENCES

Claude DAOU, PhD

Past: Head of Water Analysis Department – Lebanese Agricultural Research Institute, Fanar, Lebanon

Present: Professor at Lebanese University – Faculty of Science 2, Fanar, Lebanon

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May HOKAYEM, PhD

Past: Head of Master 2 “Applied Microbiology” department

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Layal ABDELNOUR, Food Safety Specialist

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