

# Fatima Jammal

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## Summary

Food technologist eager to learn and develop new skills in the world of food processing and quality control. Extremely devoted & hardworking, consistent, very motivated, team worker and quick learner.

## Education

July, 2016	Saint Joseph University Masters in food technology	Beirut, Lebanon
July, 2014	Saint Joseph University Bachelor in Nutrition	Beirut, Lebanon
2011	Saint Anne Des Soeur De Besancon Lebanese Baccalaureate II with emphasis on live science	Beirut, Lebanon

## Certifications / Achievements

<b>Decoding the changes to the FSSC 22000 standard, SGS</b> <i>Online Webinar</i>	February 16, 2021
<b>Lean Manufacturing in Lebanon: A must to survive the crisis, Afnor</b> <i>Online Webinar</i>	November 18, 2020
<b>Food and Beverage Management, Bocconi University</b> <i>Online course offered by Lebanese Ministry of Labor on Coursera</i>	November 15, 2020
<b>L2 Award in health and safety in the workplace, Boecker</b> <i>Course and Examination</i>	December 12, 2017
<b>L3 HACCP (Hazard Analysis and Critical Control Points), Boecker</b> <i>Award in intermediate HACCP</i>	November 16, 2017

## Work Experience

**Patchi Industrial CO.S.A.L.** June 19, 2018– to present  
*Microbiologist and food safety responsible:*

- o Test raw materials, chocolate and water.
- o Test Salmonella ( Elisa and traditional testing )
- o Test Aflatoxin ( Elisa )
- o Conduct swab tests ( ATP and traditional testing ).
- o Conduct moisture, water activity and viscosity analysis.
- o Conduct Microbiological Proficiency testing with **Europhins Food & Feed Testing Norway.**
- o Monitor on the environmental forms.
- o Monitor on the pest control forms.
- o Update procedures and forms.
- o Responsible on food safety training.
- o Write, review and update food safety and ISO 22000 documents.
- o Training in Electroplating in the Silver Factory.

**Goodies** December 1, 2016 – June 14, 2018

*Food safety supervisor:*

- o Implement QPlatinum Award (QPA) with Boecker.
- o Promote and implement food safety standards and techniques.
- o Write, review and update food safety documents.
- o Check on regular basis the work performance against Good Manufacturing Practice (GMP) and Critical Control Point (CCP)- Operational Prerequisite Programs (OPRP) rules and checklists.
- o Conduct trainings and assessments of employees.
- o Conduct internal audits against food safety management system.
- o Monitor all food handlers to make sure that all food handling tasks are properly and safely carried out .
- o Ensure that food handlers maintain safe personal hygiene.
- o Ensure that food items are stored in an appropriate place .
- o Ensure that food products are labeled and properly packed.
- o Prepare and following up cleaning schedule .
- o Handle customer complaints
- o Prepare and update the bill of material (BOM) for the new items .

## Training

**Usine Laveluxe Industrielle** November 2, 2015 – January 15, 2016

*Quality controller assistant:*

- o Reviewed HACCP , OPRP & PRP plan in the industry.
- o Monitored personal hygiene.
- o Collected product/water samples and carried out microbiological tests.
- o Ensured that products are processed and prepared by following standards of hygiene.
- o Ensured that all raw materials received are of good quality and appropriate quantity.

**Interbrand S.A.L** August 24, 2015– September 11, 2015

*Lab. & Production Division:*

- o Handled chemical tests: pH, Hardness, TDS, Brix, Acidity.
- o Handled physical tests: Viscosity, Color.
- o Supervised all production procedures.

**Patchi Industrial Co. Sal** July 27, 2015 – August 14, 2015

*Lab and production Division.*

**Crepaway** June29, 2015 – July 24, 2015

*Quality controller assistant:*

- o Inspected, analyzed and identified food safety risks in receiving, storage and preparation.
- o Conducted regular inspections of all critical food preparation areas.
- o Ensured hygiene and sanitation practices followed by all personnel, machinery, equipments.
- o Prepared check-lists related to the daily inspections.

**Al-Taghziah** August 15, 2013 – August 26, 2013: *Production Division.*

**Industrial Research Institute – IRI** July 29, 2013 – August 12, 2013: *Chemical Lab.*

## Skills

**Language:** Arabic (Native). English & French.

**Computer skills :** Microsoft Office ( Word,Excel,Powerpoint,Publisher,Dynamics NAV)