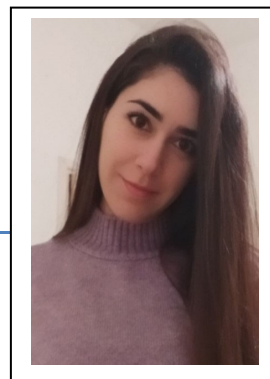


Rosine El Khoury

•Beirut, Lebanon, • +961 70235510 • rosine.khoury@gmail.com



Educational background

- Executive Master of Business Administration (E-MBA) **2016-2019**
Sagesse University
- Professional Master Degree (M2) (Very good) in Analytical Industrial Chemistry **2013-2014**
Lebanese University
- Master of Science (M1) in Biochemistry (Grade: Good) **2010-2011**
Lebanese University
- Bachelor degree in Biochemistry (Grade: Good) **2007-2010**
Lebanese University

Experiences

- Food Safety and hygiene inspector at **Bureau Veritas / FIFA world cup 2022 project**
Doha, Qatar *November 2022 – December 2022*
 - Conduct food safety and hygiene auditing, inspection and testing for **FIFA world cup 2022™**
 - Conduct regular visits to different sites (CPU, stadiums, caterings, hotels, last miles, accreditation centers, airport, training sites, etc.) engaged in the FIFA world cup project
 - Prepare and submit reports in a limited time frame
 - Follow up on corrective actions and investigations
 - Conduct food samplings and send to central food laboratory, perform hygienic swabs
 - Coordinate and communicate with the team and with responsables (Aspire Katara Hospitality, Ministries of Municipality and MoPH)
- Food Safety Consultant & Certified Trainer at **Rentokil Boecker (Public Health)**
Beirut, Lebanon *October 2021 – Present*

- Design, initiate and implement in a timely manner safe food systems such as ISO 22000, HACCP, FSSC, QPA, GMP, Kitchen Audits and other
 - Develop food safety manuals for specific clients (ISO, HACCP, GMP or other]
 - Conduct courtesy calls, visits, kitchen audits and Prepare gap analysis and other relevant reports
 - Organize, provide and deliver Food Safety training programs, Handle exams process and Issue certificates accordingly
 - Maintain data entries and data integrity on systems
 - Participate in the organization of Public Health events internally and externally
 - Support sales team by providing them with leads and technical assistance during prospecting phase
 - Update Food Safety Management System and follow up its implementation
- Senior Quality assurance / Food Safety specialist & Assistant manager at ***Bonjus / Lebanon Fruit Juice Co & Taanayel Les Fermes (Dairy industry) / F&B Plastic Factory sal***

Beirut, Lebanon

July 2015 – September 2021

- Ensure continuous improvement within quality systems
 - Update Food Safety Management System and follow up its implementation
 - Create quality manuals for Quality Control, Microbiological and Chemical activities and Maintenance
 - Create, update and implement raw materials and new products standards
 - Establish a strength communication system between and within departments
 - Assist R&D department and Supervise quality control department and laboratory tests
 - Conduct regular audits and trainings for staff, Coordinate with purchasing and suppliers and Handle customer complaints
- Quality control - Micro lab supervisor at ***Daher International Food Co. S.A.L / Poppins*** (Cereals industry)

Bekaa, Lebanon

January 2015 – July 2015

- Perform sampling — Conduct physical, chemical & microbiological tests on raw materials, water and finished products
 - Inspect production lines and raw materials and issue approval
 - Document QA data and report to management
 - Conduct research on new methodologies for laboratory
 - Ensure laboratory well stocked by preparing inventories and communicating with suppliers.
- Quality assurance coordinator at ***Junal s.a.r.l*** (Juices & powder mix production)

Beirut – Lebanon

September 2014 – December 2014

- Food safety team member
- Contribute to the implementation of ISO 22000 – Food process control

- Internship in the quality assurance department at **Al Wadi Al Akhdar S.A.L.** (Food manufacturer)

Beirut – Lebanon

March 2014 - July 2014

- Prepare for the professional Master 2 thesis “Contribution to the implementation and auditing of the HACCP system for the canning line, according to ISO 22000 standards”
- Contribute in the documentation and infrastructure Auditing, construction of flow diagrams, conducting hazard analysis, identification of critical control points (CCPs) and their critical limits, monitoring procedures at CCPs, control & corrective measures, elaboration of the HACCP plan

- Customer care representative at **Medicals International** (Distributor of Medical, Dental and Optical supplies)

Beirut, Lebanon

2011 - 2013

- Prepare invoices and handle customer needs & complaints
- Manage customers' accounts, process orders, forms, applications and requests
- Communicate and coordinate with internal & external departments and Documentation

- Training - Laboratory technician at winery « **Cave Kouroum de Kefraya** »

Bekaa – Lebanon

September 2011

- Chemical, physical & biological analysis of wine and grapes
- Vineyard inspection

- Internship - Laboratory technician at **Daher International Food Co. S.A.L.**

Bekaa- Lebanon

August 2009

- Cereals analysis, quality inspection and food process control

- Tutor in biology & chemistry (complementary & secondary cycles)

2007 - 2009

Certificates

- **Certificate of appreciation – Food safety and hygiene auditing, inspection and testing for FIFA world cup - from Bureau Veritas, Qatar, December, 2022**

- **Certificate of achievement – Consultant of the quarter** – *from Rentokil-boecker*, Beirut, January 2023
- **Highfield Level 4 International Award in Managing Food Safety for Catering** – Merit – November 16th, 2022
- **Highfield Level 3 Award in HACCP for caterers (RQF)** - Distinction – October 26th, 2022
- **ISO22000:2018 Internal Auditor training** – *Chartered Institute of Environmental Health (CIEH) & Highfield* – UK - *Rentokil-Boecker*, January 2022
- **L3 intermediate HACCP training** - *Rentokil-Boecker* – Lebanon, on 19th & 20th of January 2022
- **L2 Food Safety training** – *Chartered Institute of Environmental Health (CIEH) & Highfield* – UK - *Rentokil-Boecker*, October 2021
- **L1 Health & Safety training** – *Rentokil Boecker* – Lebanon, October 2021
- **ISO 22000:2005 Internal auditor training** - *Boecker* - Beirut - Lebanon, February 2017
- **“HACCP principles & CCPs”** – Internal training program – *Daher International Foods* - Lebanon
- **“Advanced ISO 22000:2005”: Further strengthening of quality management capabilities and infrastructure in Lebanon** - conducted by *QUALEB quality program, Ministry of Economy & Trade* -Beirut, Lebanon, October 2014

Languages & Computer knowledge

- Proficiency in English, French and Arabic (read, written & spoken)
- Microsoft Office – Software proficiency (Word, Excel, PowerPoint & Visio)
- National instruments LabView program (VI)