

# Nadine Harb

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## Education

### **AMERICAN UNIVERSITY OF BEIRUT (AUB)| BACHELOR OF SCIENCE| 2013 - 2017**

- Major: Food Science and Management Nutrition and Dietetics
- GPA: 84.66%; graduated with distinction.

## Experience

### **FOOD SAFETY CONSULTANT| BOECKER PUBLIC HEALTH| FURN EL CHEBAK, LEBANON| 2018- 2019**

- ISO 22,000 consulting projects.
- HACCP consulting projects.
- Quality Platinum Award (QPA) consulting projects.
- Trainer: L3 HACCP and L2 Food Safety courses.

### **INTERN| SAINT GEORGE UNIVERSITY HOSPITAL (SGUH)| ACHRAFIEH, LEBANON| 2017 - 2018**

- Clinical rotations: medicine, surgery, renal, geriatrics, pediatrics, ICU, CCU, OB-GYN.
- Outpatient clinical work.
- Food service.
- Community.

### **INTERN| NUTRITION AND DIET CENTER| TALLIT AL KHAYAT, LEBANON| JANUARY 2017**

- Food Service training: food safety and quality control.
- Clinical Training: clinical sessions with clients, preparing diet plans, analyzing in-body results.
- Diet Shop: safety and quality control, sales and financial reports, customer communication, ordering and receiving procedures.
- Research: informal sampling techniques, diets for Multiple Sclerosis patients.
- Project: "Food Safety at Home" pamphlet.

### **INTERN| MO GANDOUR & SONS SAL| CHOUEIFAT, LEBANON| SUMMER 2016**

- ISO procedures.
- Microbiology lab procedures.
- Technical data sheets.
- Packaging inspection forms.
- Product Information Sheets.
- Procedural flow charts.

### **INTERN| FRAICK.CO| NAAMEH, LEBANON| SUMMER 2016**

- Hazard Analysis & HACCP plan for "Achta".
- Food safety inspection & microbiological testing.
- Food hygiene training session for employees.
- Research: emulsifying gums and increasing yield.
- Product Development: using whey protein drained from Achta to make Ricotta cheese.

## Skills & Abilities

### **LANGUAGE SKILLS**

- Fluent in written and spoken Arabic & English.

### **TECHNICAL SKILLS**

- ISO 22:000 & HACCP consulting services for food catering and industry.
- Hazard analysis & HACCP plan preparation.
- Food safety work.
- Menu planning.
- Anthropometric, Biochemical, Clinical, Dietary analysis.

### **LABORATORY SKILLS**

- Microbiological testing.
- Food processing.
- Food analysis.

## Certifications & Trainings

- ISO 22,000: Internal Auditor training| **2018.**
- Level 3 HACCP: Award in Intermediate HACCP| **2018.**
- Level 2 Award in Food Safety: Basic Food Hygiene| **2018.**
- Level 2 Training in Basic Child Care Safety| **2018.**
- Level 2 Award in Occupational Health & Safety| **2018.**
- Lebanese American University 3<sup>rd</sup> Nutrition and Food Science Research Conference Certificate| **2018.**

## Activities and Other Experiences

- Elected member of the University Student Faculty Committee (USFC)| **Fall 2016 - Spring 2017.**
- Volunteered in the American Society for Civil Engineering (ASCE) summer camp| **Summer 2016.**
- Co-founder and Vice President of the Food Science and Agriculture Student Society| **Spring 2016 - Fall 2016.**
- Took part in organizing and delivering a nutrition awareness campaign for school students| **Spring 2016.**
- Co-Founder and Vice President of the Women's Rights club| **Fall 2014 - Spring 2015.**