

Samer Nabha

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Beirut, Lebanon

Education

2016 – Fall 2019	Bachelor of Science in Food science and Management GPA: 3.43 Dean's Honor List: Fall 2019	American University of Beirut (Beirut, Lebanon)
Summer 2018	Study abroad semester	University of California Los Angeles (California, United States)
Summer 2016	Engineering Introductory Program.	Oxford Royal Academy (Oxford, United Kingdom)
2012- 2016	French Baccalaureate, Science track. Lebanese Baccalaureate, Life Sciences track.	Sagesse Beyrouth School (Beirut, Lebanon)

Experience

January 2019	Volunteer Abroad (Indonesia) Two projects are foreseen: teaching children and constructing a school.	American Society of Civil Engineers (AUB)
September- December, 2019	Final Year Research Extracting and Quantifying the antioxidant content of the most used spices in the Mediterranean cuisine from three major brands and comparing them.	American University of Beirut
July-august, 2019	Supply Chain Intern <ul style="list-style-type: none">○ Developed a keen understanding of supply chain functions and major roles and responsibilities.○ Assisted sales department on a daily basis.○ Communicated warehouse food safety issues for improvement.	Transméditerranéen Est.

June-July, 2019	Food Safety Consulting Intern <ul style="list-style-type: none"> ○ Learnt the effective auditing skills and attended level 2 food safety training session. ○ Shadowed auditors when conducting inspections. ○ Learnt Level 3 food safety course (Highfield) 	G.W.R Consulting, Lebanon
August- December, 2019	Shift Leader <ul style="list-style-type: none"> ○ Assisted customers at the counter with orders such as preparing hot drinks, cookies and ice cream, smoothies, etc. As well as handled the delivery orders. ○ Followed up with customers custom orders for feedback. ○ Catered various events such as Beirut Restaurant Festival and Train-station Christmas Market. 	Smushkies, Beirut
May-June, 2018	Airport Catering Hygiene Control Intern Trained in the hygiene department which handled customer services, production, quality control and food microbiology testing.	Lebanese Beirut Airport Catering Company (LBACC)
January 2018	Beverage Production and Quality control Intern Trained in the beverages production plant, where all steps and procedures of production and beverage quality control were covered.	Kassatly Chtaura
January 2017- February 2018	Customer Experience for Youth Middle Manager <ul style="list-style-type: none"> ○ Accommodated and assisted international incoming volunteers. ○ Ensured the implementation of the customer flow, Studied the conversion rates and designed and implemented Marketing Strategies. 	AIESEC, Lebanon
October 2016- December 2018	Public School Support Tutor Delivered afternoon reinforcement classes, in physics, chemistry, biology, mathematics and French.	MMKN, Lebanon

Awards & Certificates

- **CITI Biomedical Responsible Conduct of Research** certificate (November 2019)
- **Highfield Food Safety Level 3** certificate (July, 2019)

- **“Customer Service for Excellence”** workshop certificate by Mira.cle (June 2019)
- Certificate upon attending **the Institute of Food Technologists conference**, Chicago (July 2018).
- Certificate upon completion of the **International summer camp Montana Switzerland** (2015)

Skills

Computer Skills: Programming (Python); SPSS; Microsoft office; Adobe Photoshop& Premier pro CC; Final cut pro x.

Languages: Arabic (native), English (fluent) and French (fluent)

Extracurricular Activities

- Cabinet member of the AUB Marketing club (Operations and events) (Fall 19- present)
- Member of the BEYMUN club. (Fall 19- present)
- Member of AUB Red Cross Club & the Latino Dance Club. (Fall 18- present)
- Member of the AUB outdoors construction team & FAFS Society (Fall 18- Spring 19)
- PADI Certified Open Water& Advanced Deep diver