

Sabine G. Chahine

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CAREER OBJECTIVE:

To occupy a challenging position in any company that will increase my working experience and increase my educational background along with the opportunity to tackle new challenges that will increase my knowledge and expertise in the area of Food Safety, Food science and Technology.

PERSONAL INFORMATION:

Female, Lebanese , Born on 7-11-1993.

EDUCATION :

LEBANESE UNIVERSITY, Faculty of agriculture Dekwaneh, Lebanon

Agriculture Engineer, MSc. Food Science and Technology

October 2015-November 2018

LEBANESE UNIVERSITY, Faculty of public health Fanar, Lebanon

BS. Nutrition and dietetics (GPA: 72.9) June 2015

COLLEGE LA SAGESSE, Achrafiyeh Beirut , Lebanon

Lebanese baccalaureate in Life sciences (SV) May 2011

PROFESSIONAL DEVELOPMENT :

ISO 22000:2018 Transition training, Smg SARL, February 2019

ISO 22000:2018 Auditor training, ISO Liban, September 2018

Food microbiology Laboratory internship, LARI, July-August 2018

ISO 22000:2005 Internal Audit Training, Boeker Public Health, March 2018

Level 3 HACCP- Intermediate HACCP, Boeker Public Health, March 2018

2nd annual NUTRITION AND FOOD RESEARCH CONFERENCE, LAU BEIRUT, 12 APRIL 2016

WORK EXPERIENCE:

▪ **MEFOSA SARL**

Hamra, Lebanon

Project Management trainee:

November 2019 - now

Training at MEFOSA in the department of project management, that includes the management of all the projects regarding the field of food safety, agriculture, consultancy and health risk management and gender based projects.

▪ **DIET DELIGHTS**

Zalka, Lebanon

Food Safety Team Leader

October 2018- October 2019

- Food safety team leader in the central kitchen of Diet Delights health and nutrition center
- Maintain the kitchen's ISO 22000:2005 Food safety management system certification
- Implement and enforce Food safety regulations and requirements internally and externally according to the ISO 22000:2005 Standards
- Develop and maintain documentation for the ISO22000 FSMS along with maintenance of manuals and policy
- Food Quality and portion size inspection of all the packaged food items that are delivered to the clients in their food boxes.
- Assist in the development of new recipes and new products using new technological methods (Approved Food additives, Vegan and vegetarian desserts and pasteries, usage and application of new raw materials –high protein flours- in the development of high protein breads
- Conduct daily Food safety audits on site along with monitoring and supervising all work activities making sure that they all meet Food safety and quality requirements.
- Oversee proper maintenance and sanitation of all facility to comply with food safety requirements
- Ensure that all company food safety and quality assurance procedures are followed and documented correctly at all times.
- Conduct Internal Training for all the employees according to the list of trainings
- Contact approved suppliers on a regular basis, to update all laboratory tests on raw materials and specifications and conduct site audits for approved suppliers

- Conduct external laboratory tests at certified laboratories according to the ISO22000:2005 requirements.

▪ **TAWOOKLAND Restaurant**

Bauchriyeh, Lebanon

Food safety Manager and Quality Control

November 2017-October 2018

Develop and oversee all the food safety policies and regulations in TawookLand Restaurant kitchen:

- Implemented the ISO22000:2005 requirements in the restaurant's central kitchen
- Implement and enforce Food safety regulations and requirements according to the ISO 22000:2005 Standards
- Develop and maintain documentation for the ISO22000 FSMS along with maintenance of manuals and policy
- Conduct daily Food safety audits on site along with monitoring and supervising all work activities making sure that they all meet Food safety and quality requirements.
- Oversee proper maintenance and sanitation of all facility to comply with food safety requirements.
- Ensure that all company food safety and quality assurance procedures are followed and documented correctly at all times
- Contact approved suppliers on a regular basis, to update all laboratory tests
- Conduct external laboratory tests at certified laboratories according to the ISO22000 requirements
- Attained both internal and external certification audit for Tawookland restaurant

Uruguay Public school for boys and girls

Tahwita, Lebanon

Science teacher for Grade 4, 5 and 6

Academic year 2017-2018

Part time Science teacher at Uruguay public school for the Syrian refugees. My duty was to teach the Syrian refugees of grades 4, 5 and 6 all the scientific materials supported with all the laboratory work according to the curriculum needed for their optimal growth and development in the Lebanese community

Sed el bouchriyeh Public School for girls

Bauchriyeh, Lebanon

Science Teacher for Grade 3,4 and 5

Academic year 2016-2017

Part time Science teacher at Sed el bouchriyeh public school for the Syrian refugees. My duty was to teach the Syrian refugees of grades 3, 4 and 5 all the scientific materials needed for their optimal growth and development in the Lebanese community.

MOUNT LEBANON HOSPITAL,

Hazmiyeh, Lebanon

Dietetic internship

July 2015-February 2016

- Completed a training program in the Dietetic department of Mount Lebanon hospital for a period of 6 months. Covered several tasks in the fields of imbalance of body weight, diabetes, Gastroenterology, Kidney disorders, inborn errors of metabolism, oncology, along with several patient consultations, medical file auditing , implementing HACCP and personnel management.

FAQRA CATERING,

Cornish al naher, Lebanon

Food service management intern

July- August 2014

- Completed an internship in food service management and safety at FAQRA Catering. Watched and supervised the production with the help of the resident quality controller. Implemented HACCP and ISO 22000 Standards. Daily auditing and monitoring for the production line.

YAHALA WEDDING COORDINATOR

Sin el fil, Lebanon

Hostess and wedding coordination

Summer 2010 till 2014

- Hosted several weddings and events with YAHALA , along with the coordination and planning of weddings and events

VOLONTEER WORK : Voix de la femme libanaise (NGO)

Captain of a group of kids at **Voix de la femme Libanaise (NGO)** summer camp

SKILLS:

Languages: Arabic (native speaker) , French (wide knowledge), English (Excellent)

Computer skills: Microsoft word, excel, PowerPoint, SPSS

Confident and self-reliant

Flexible and adaptable to ever changing environment

Fast and able to work under pressure

Responsible and efficient in the work field

Great communication skills

REFERENCES AVAILABLE UPON REQUEST