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JOELLE BARCHINI

EDUCATION

Holy Spirit University of Kaslik (USEK)

Masters in Food Engineering

Kaslik, Lebanon

Major of Class (with high distinction)

September 2019- May 2021

GPA: 93/100

HABC

Course in **Effective Auditing and Inspection Skills**

Kaslik, Lebanon

Level 3

September 2019

Succeeded with high distinction

Holy Spirit University of Kaslik (USEK)

Bachelor in Food Science Engineering

Kaslik, Lebanon

Major of Class (with distinction)

September 2016 - May 2019

GPA: 92/100

College Saint-Sauveur

Jeita, Lebanon

September 2002 – May 2016

Lebanese Baccalaureate in life science

WORK EXPERIENCE

Production Manager and Head of the Central Kitchen: At Spiced and Sliced, Kabab-ji's sister company. I did the opening of the Central Kitchen. Assisted the company during the opening of 2 new branches. Responsible of the production, safety and storage of goods. Recruited a full staff, trained them and managed their work.

Head of the innovation and R&D department. Where I created new products, such as "Red Pepper Paste Jars" after finalizing the full study and researches needed: Shelf life, microbiological tests, nutritional facts, consistency and texture tests, organoleptic tests...

Food Safety and Security Manager

February 2019 till present.

Food Safety Team Leader, at L'abeille D'Or Industry, supervising all the Food Safety Team, implementing new policies, assisting the production manager in the development of new items.

June 2017- February 2019

Intern at Total Liban head office, as establisher and implementer of the Food Safety Management System with compliance to the requirements of ISO 22000. I audited as well all "Bonjour" shops in terms of Food Safety.

August 2018 – September 2018

Trainee and inspector volunteer at the Directorate of consumer protection - Ministry of Economy, Beirut

August 2018

Intern as Food Safety supervisor at Le Royal Hotel where I applied the LIBNOR standards in the food processing, Beirut

July 2018 - September 2018

Intern as food safety supervisor at Moulin D'Or, Jeita

July 2017 – August 2017

Personal assistant for the Owner in Logic Outsourcing Solutions, a logistic company

2017-2018

Tutor at CESS afterschool in Jeita

2016 - 2021

Private tutor for complementary and secondary students

2016 till present.

AWARDS & CERTIFICATIONS RECEIVED

- **Miss Keserwan 2018**
- Training Certificate in **Food Safety** level 2 at Moulin D'or
- Merit based **full scholarship** for the Bachelor in Food Science Engineering at USEK
- Opportunity to study at Aleksandras Stulginskis University in Lithuania on a full scholarship chosen from all USEK students.
- **First prize** in zumba dancing competition of “Daraj Al Yassouiyeh” 2014.
- Certificate from the Institut Francais for my good French language skills in 2015
- **BIAF** certificate for being nominated one of the best students in Lebanon

INTERESTS AND ACTIVITIES

- Scouts Du Liban Team Leader
- GC LAU MUN delegate in 2014
- GC LAU MUN first advisor of College Saint Sauveur in 2015
- Hult Prize competitor at USEK in 2018
- Startup weekend Mount Lebanon – Ag/Food/Water innovation competitor in 2018

SUMMARY SKILLS

Skills: Teamwork, patience, public speaking, auditing skills, leadership, team management...

Languages: English: fluent, French: fluent, Arabic: native

REFERENCES

Available upon request