

Issamar ElAmil

Course instructor|clinical dietitian

Dietetics&food safety internship coordinator

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Summary

Motivated and detail-oriented Clinical Dietitian, University Instructor, and Food Safety Specialist with expertise in nutrition, public health, and quality management. Experienced in teaching, clinical practice, and managing food safety systems. Skilled in body composition monitoring, quality audits, and training programs. Fluent in Arabic, English, and French, with strong communication, teamwork, and leadership skills. Seeking opportunities to contribute to healthcare, education, and food safety sectors.

Experience

Course Instructor – Jan 2024 to Present

Lebanese University of Public Health,Beirut,Lebanon

- Teach undergraduate courses in nutrition.
- Develop and deliver lectures, assignments, and examinations.
- Guide students in practical applications and research projects.
- Coordinate academic activities to enhance student learning outcomes.

Nutrition & Food Safety Internship Coordinator – Jun 2023 to Present

Lebanese University of Public Health,Beirut,Lebanon

- Supervise student internships in hospital and food safety settings.
- Establish partnerships with healthcare and food industry institutions.
- Evaluate student performance and provide mentorship.
- Coordinates and directs the internship program for dietetic interns. Includes updating and developing activities, projects, assignments, schedules and supervising the proper implementation of the program.

Quality Control Manager – Nov 2023 to May 2025

Ratioplus S.A.L,Beirut,Lebanon

- Managed quality control operations to ensure compliance with ISO 22000 standards.
- Conducted regular audits and inspections of production lines.
- Developed corrective and preventive actions to improve processes.
- Trained staff in quality assurance and food safety practices.
- Develop and implement food quality control systems and procedures
- Investigate and resolve quality-related issues and customer complaints
- Ensure proper sanitation and hygiene practices are followed

Clinical Dietitian – 2018 to Present

Private Nutrition Clinic,Beirut&south,Lebanon

- Provide personalized dietary counseling for patients with chronic diseases and weight management needs.
- Monitor patient progress using advanced body composition analysis systems.
- Design meal plans tailored to individual nutritional requirements.

Assistant Food Production Manager & Food Safety Specialist – Jan 2023 – Jun 2023

Dagher Group,Beirut,Lebanon

- Assisted in managing food production operations and workforce.
- Implemented HACCP and ISO 22000 procedures across production units.
- Monitored hygiene, safety, and quality standards during operations.

Teacher – Food Technology, Public Health, Food Safety & Sports Nutrition – 2019 to 2023

CIS College,Beirut&south,Lebanon

- Taught multiple courses in nutrition, food safety, and sports nutrition.
- Designed academic materials and guided student projects.
- Delivered workshops to enhance professional competencies.

Shadow Teacher – 2018 to 2022

Private Schools,south Lebanon

- Assisted children with special needs in classroom settings.
- Supported inclusive education programs.

Internships

Hospital Dietitian/Inspector in Food Safety and Quality – 2017 to 2018

Governmental Hospital of Bint Jbeil,Lebanon

- Provide nutrition education to patients, families, and hospital staff.
- Collaborate with doctors, nurses, and other healthcare professionals on patient care.
- Monitor patient progress and adjust dietary plans as needed.
- Develop individualized nutrition care plans for patients, including therapeutic diets (diabetic, renal, low-sodium, etc.).
- Assess and plan patient diets based on medical conditions, nutritional needs, and treatment plans.

Inspector in Food Safety and Quality – 2015 to 2016

Diet Center Lebanon

- Conduct inspections of food production, processing, storage, and distribution facilities.
- Ensure compliance with national and international food safety standards (e.g., HACCP, ISO 22000, local regulations).
- Monitor hygiene practices, food handling, and sanitation procedures.
- Verify that food products meet quality specifications (taste, texture, appearance, nutritional value).
- Review raw materials, ingredients, and finished products for quality compliance.
- Assess adherence to standard operating procedures (SOPs) in food processing.
- Recommend improvements to maintain or enhance product quality.

Education

Master’s Degree in Human Nutrition & Dietetics – 2017 to 2019

Lebanese University Of Public Health,Lebanon

Bachelor’s Degree in Human Nutrition & Dietetics – 2014 to 2017

Lebanese University Of Public Health,Lebanon

Certificates & Courses

- **Teaching Women Enhanced English Program – USPEAK** (Jun 2023)
- **ISO 22000:2018 Internal Auditor – Boecker** (Nov 2022)
- **English Courses – Amideast Access 8 – 2014**

Skills & Expertise

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|------------------------------------------|--------------------------------------------|
| • Case Management & Documentation | • Public Relations & Communication |
| • Archiving & Filing | • Crisis Intervention & Emergency Response |
| • Data Entry | • Program Monitoring & Evaluation |
| • Critical Thinking & Team Collaboration | • Team Leadership & Collaboration |
| • Data Analysis (SPSS) & Reporting | |
| • Project Coordination & Execution | |
| • Teaching & Academic Coordination | |
| • Confidentiality & Risk Management | |
| • Training & Awareness Campaigns | |

Languages

Arabic: Native | **English:** Proficient| **French:** Proficient

REFERENCES:

Department Chief/ carine.issa@ul.edu.lb,+961 3 766 095, Lebanese University Of Public Health

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