

Elianor E. Abboud

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SUMMARY

Quality Assurance Specialist with a Master's degree in Food Technology and strong expertise in ISO 22000 and FSSC 22000 standards. Experienced in food safety audits, regulatory compliance, and risk assessment within manufacturing environments. Proven ability to implement quality systems, train teams, and maintain compliance with international food safety standards.

HIGHER EDUCATION

September 2021 – September 2022 **MSc – University of Reading (UK), Food Technology**

- Specialized in quality assurance systems, legal compliance, hazard analysis, and sustainable process design.
- Research on valorizing coffee waste through chemical and functional property analysis.

September 2015 – June 2020 **BSc – Notre Dame University, Food Safety and Quality Management**

- Specialized in food processing, microbiology, risk assessment, and product safety.
- Research project evaluating rice consumption risks and health impact assessment.

RELEVANT EXPERIENCE

September 2025 – Present **First Company – Quality Assurance Specialist**

- Ensure compliance with ISO 22000, HACCP, and internal food safety standards.
- Conduct internal audits and monitor effectiveness of quality management systems.
- Investigate product quality issues and implement corrective and preventive actions.
- Coordinate training programs to promote food safety awareness.

December 2023 – June 2024 **Societe des Huiles et Derives – Quality Assurance Officer**

- Maintained ISO 22000:2018 implementation and supported transition to FSSC 22000.
- Supervised a team of three quality inspectors.
- Investigated customer complaints related to food safety and product quality.
- Ensured traceability systems and product recall procedures.
- Conducted food safety training across departments.

November 2022 – December 2023 Linktrade – Quality and Safety Specialist

- Managed food safety compliance across two manufacturing sites (Atayib and Misk Foods).
- Ensured compliance with ISO 22000, HACCP, GMP, and local regulations.
- Conducted internal audits and updated food safety procedures.
- Implemented corrective actions for identified non-conformities.

June 2020 – July 2020 Boecker Public Health SAL – Operations Officer Intern

- Contacted customers for feedback and scheduled follow-up visits.
- Maintained operational records and entered service data.

June 2019 – July 2019 Le Royale Hotel – Food Safety Intern

- Assisted in ISO 22000 compliance monitoring and CCP documentation.
- Conducted swab tests and hygiene inspections.

PROFESSIONAL QUALIFICATION & TRAINING

- Basics of Project Management – Haigazian University (September 2024)
- Legal Requirements & Labelling of Food Products – Q Pulse (May 2024)
- FSSC 22000 V6 Internal Auditor Training – Boecker (November 2023)
- Basic HACCP Training for Food Safety Professionals – USAID (July 2023)
- Preventive Controls Qualified Individual Certification – FSPCA (September 2020)

OTHER EXPERIENCE

McDonald's – Kitchen Crew (January 2022 – August 2022)

Zara Home, Azadea Company – Sales Associate (August 2017 – July 2018)

H&M, Alshayaa Company – Sales Associate (September 2015 – October 2016)

IT SKILLS

Microsoft Outlook, Word, PowerPoint, Excel, Visio, Access

LANGUAGES

Arabic: Fluent in reading and writing

English: Fluent in reading and writing