**Joanna El Azzi**

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Date of birth: February 8, 1991(26years old)

**CAREER OBJECTIVE:**

I am looking forward to begin a career in food safety & quality control. I have shown myself to be self-motivated, committed & determined in achieving my goal. I have also demonstrated negotiating and organizing skills, a firm sense of responsibility and a capacity to work hard under pressure. I am able to relate to a wide range of people, as proven by my varied work experiences in Ministry of Lebanese public health, restaurants, catering, hospitality work and patient care.

**EDUCATION:**

**Registered Dietitian Nutritionist License 07/ 2014**

License granted bythe Ministry of Public Health in Lebanon after having passed the Colloquium.

**Bachelor of Science in Human Nutrition and Dietetics 10/2009 to 06/ 2013**

Holy Spirit University of Kaslik (USEK) – Kaslik, Lebanon

Faculty of Agricultural and Food Sciences GPA: 73

**Lebanese Baccalaureate in Life sciences 10/1994 to 07/2009**

Notre Dame des Soeurs Antonines - Hazmieh – Jamhour

**CERTIFICATIONS:**

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| * **Quality systems internal Auditor, ISO 19011:2011** | **11/2016** |
| Define the responsibilities of the internal auditor within the continual improvement cycle. Plan, conduct, and report an internal audit program | |
| * **Training provided by the Ministry of Public Health and WHO: Waterborne Diseases and Water Sampling Techniques** | **10/2016** |
| * **Training provided by the Ministry of Public Health and WHO: Principles of Food Safety** | **07/2016** |
| * **Food Safety Management Systems Foundation, ISO 22000:2005** | **03/2015** |
| Implementation of adequate food hazards control in order to ensure that food is safe at the time of human consumption | |
| * **Training provided by ISO Liban: HACCP principles** | **03/2015** |
| Hazard Analysis and Critical Control Point training program addresses and analyzes effective measures to ensure the proper control of physical, chemical and biological hazards that may arise in the food industry from the preparation of raw foods, handling of food products, and the distribution and consumption of the finished meal. | |

**WORK EXPERIENCE:**

* **Food inspector officer (**Ministry of Public Health&UNICEF) **Metn Caza 06/2015 to present**

Implementing grading system to encourage food establishments to provide customers the best Safe food, by auditing and monitoring food production chain.

* **Freelance Nutrition Consultant 08/2014 to present**

Coordinating all phases of nutrition care including: loss and gain weight diet, chronic diseases, counseling of hospitalized patients and outpatients, and educate patients and mothers.

* **Internship Assistant quality control officer (**Abela Delices)  **Fiadieh 03/2014 to 04/2014**

Internship covering: Food and Beverage control, Food safety, purchasing and ensuring a high food quality.

* **Internship Assistant Dietitian in Public Health (**Chronic Care Center) **Fiadieh** **02/2014 to 03/2014**

Issuing a community oriented brochure regarding a healthy living with diabetes.

Dietary intervention methods for diabetic patients with self-care education and practical monitoring during follow up.

* **Internship Assistant Renal Dietitian (**Sacré-Coeur Hospital) **Fiadieh 01/2014 to 02/2014**

Expertly feeding renal patients, and delving deeper into renal diet and artificial nutrition such as enteral and parenteral feeding.

* **Internship Assistant Dietitian (**Saint Charles Hospital) **Fiadieh 07/2013 to 01/2014**

Reviewing records and assessing the nutritional condition of each patient and dividing meal plans in line according to patients' needs.

Educating the kitchen stuff in order to improve their knowledge about food quality and quality control to minimize food-borne illness.

**Other jobs have also included:** Sales supervisor at Sista brown’s pop up store, Mystery shopper at Zaatar W Zeit and sales at Bledina Danone.

All of my work experiences have involved working within a team-based culture. This involved planning, organization, coordination and commitment.

**SKILLS:**

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| **Research Dissertation** | Researched both in paper journals and on the Internet and library based research. |
| **Teamwork** | I have successfully undertaken various team projects within both academic and non-academic environments. |
| **Communication** | My degree course greatly enhanced my written and verbal communication skills due to the many presentations, assignments, posters, and projects required. |
| **Willingness to learn** | I am keen to develop my understanding and acquire new skills through employment. |
| **Problem solving** | Ability to solve problems efficiently |
| **Languages** | Arabic, English and French: Read, written and spoken |
| **Computer skills** | Windows 7, MS Word, MS Access, using email and Internet. |

**INTERESTS:**

Snorkeling, swimming and hiking