

Food Scientist – R&D Associate

HIGHLIGHTS

- Ph.D. – Food sciences and technologies
- Engineering degree – food microbiology
- About 7 years' experience in R&D, food science and food microbiology
- Team management (3-20 people)
- Excellent communication – French: mother tongue / English: intermediate

EXPERIENCE



Ph.D. Food Science and Technologies – research assistant

Feb. 2018 – Aug. 2021

INAF & Laval University, Québec city, Canada

- Identify the most eco-efficient way of dairy by-products valorization using green technologies
- Produce functional and bioactive compounds (ingredients) from whey proteins and examine the application of the process on industrial scale



Graduate research assistant – EuroMix Project associate

Mar. 2017 – Feb. 2018

Ghent University, Ghent, Belgium

- Conduct research, including a literature review, risk assessments of pesticides mixture in food
- Perform cytotoxicity assays of food pesticides and their mixtures using Agilent XF24 analyzer
- Process and report experimental data to EuroMix research committee
- Maintain good laboratory records, provide project progress & results at EuroMix meetings



Food microbiology associate

Mar. 2016 – 2017

Sodexo & Mérieux NutriSciences, Paris, France

- Perform physico-chemical and microbiological analyses of raw material and finished products
- Provide training, guidelines, technical, operational leadership and guidance to all staff
- Conduct internal audits and cause investigations to ensure consistent application of best practices
- Ensure the required equipment, manpower and materials are available as well as lab inventory



Food quality manager – R&D assistant

Nov. 2015 – Feb. 2016

Corsiglia SA, Aubagne, France

- Develop new confectionery products, participate to sensory testing and creativity sessions
- Ensure quality documents and procedures control to prepare IFS Food V6 certification
- Perform microbiological analysis of finished products and review HACCP Plans
- Provide technical support, guidelines and training to staff, to ensure adherence to GMPs



Food safety research assistant Professor (internship)

Mar. – July 2014

UMR 7313 CNRS, iSm2 Biosciences, Marseille, France

- Conduct a relevant literature review and ensure lab inventory and equipments calibration
- Assay mycotoxins in rice and corn flour and evaluate their toxicity on human cell models
- Perform biotransformation tests of mycotoxins and report experimental data to the Professor



Production manager assistant (Apprenticeship)

Feb. 2012 – Aug. 2013

Groupe Danone, Kazan, Russia

- Sample raw material and finished products for microbiological analyses
- Maintain GLP's, Interpret and log all data and report deviations to the Manager
- Create a raw material traceability system and improve production efficiencies
- Perform CCPs analysis and participate to new dairy product development and sensory

EDUCATION

- **Ph.D. – Food Science & Technologies** 2018 – 2021
Laval University, Québec, Canada
- **Master's and Bachelor degrees – food safety management** 2013 – 2015
Aix-Marseille University, Marseille, France
- **Engineering degree – Industrial & food microbiology** 2008 – 2013
Kazan Federal University, Kazan, Russia

AWARDS

- First oral presentation at STELA international symposium, **Canada** 2019
- First oral presentation at FABE international conference, **Greece** 2019
- FRQNT international mobility grant, **Canada** 2018
- International Committee on Food Microbiology and Hygiene (ICFMH) grant, **Belgium** 2018
- Third place ECOTROPHELIA France – development of innovative bakery product, **France** 2015

PROFESSIONAL SKILLS

- Hand-on experience of using analytical (from bench-top to pilot-scale) equipment including HPLC, LCMS, UV-vis, FTIR, PCR, Agilent XF24 Analyzer etc. and microbiological & dairy food chemistry equipment
- Good command of statistical software (SigmaPlot, SAS, Infostat, SPSS etc.) & leadership quality
- Food quality control and process improvement, science popularization & visual communication quality

References on request