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|  | **ESTHER TATENDA CHAWANDA**     |  |  |  | | --- | --- | --- | | Summary  A driven, diligent, and enthusiastic individual with the capacity to work both independently and in groups. Making a difference, having an impact on the world, and participating in the change that results in positive influence for those around me are the foundations of my work. I have experience in food industries, NGOs and governmental organizations to understand stakeholder expectations on sustainability, with a focus on the global food sustainable systems.  **RESEARCH INTEREST**   * Healthy diets and society * Food security and rural development * Food urban markets management * Urbanization and diet transition   **EXPERIENCE**  Rikolto International s.o.n. - Food Smart Cities Intern  Leuven, Belgium • 09/2022 - 11/2022   * Contributed to projects where Rikolto and FAO worked together to develop a strategic plan for the Green Cities Initiative in Africa, which aims to increase local food production of nutritious food and encourage inclusive, sustainable, and circular urban and peri-urban development. * Researched the current food initiatives, green infrastructure, food flows, and food waste in Mbale City (Uganda) and Toamasina (Madagascar), and recommended entry points for action in these cities. * Participated in consultation workshops for Kenya and Ghana to learn more about the unique problems the cities are facing and to find potential routes for expanding the Green Cities Initiatives.   University of Teramo - Graduate Intern  Teramo, Italy • 04/2021 - 06/2021   * Analyzing the impact of agronomic practices and processing on fruit and vegetable quality, with a particular emphasis on bioactive compound content and antioxidant activity * Determination of the content and pattern of bioactive compounds by spectrophotometry and HPLC using Folin Ciocalteu Method   **Quality Control Technician**  *Gweru, Zimbabwe* ***•*** *12/2016 - 06/2019*  **•** Increased quality of yeast through the analysis of raw materials, in process and final product.  **•** Mimicked the industrial baking process in order to predict how yeast will act under the conditions of a customer's baking, ensuring bread quality.  **•** Reduced production costs, working effectively with Production department to avoid product recalls.  **Web sites, Portfolios, Profiles**  <https://www.linkedin.com/in/esther-chawanda-096aab110?lipi=urn%3Ali%3Apage%3Ad_flagship3_profile_view_base_contact_details%3B4yAFkTchS5iU3g%2FQb%2FK7aw%3D%3D> |  | Contact  tatenda.chawanda@gmail.com  +32 497 311 645  Gent Belgium  **SKILLS**   * Computer skills (MS Office). * R- Studio data analysis and modeling. * Qualitative and quantitative research methodologies. * Stakeholder analysis * Intervention development   **EDUCATION AND TRAINING**  Master of Science: Food Science and Nutrition  Poznan University of Life Sciences  *Poznan, Poland • 03/2021*   * Awarded Erasmus + Mobility program, Erasmus + Internship program * 4.41 GPA * Thesis: Effect of enzymatic treatment on gluten-free bread quality and Maillard reaction product formation.   **Supervisor:** Prof. Sylwia Mildner-Szkudlarz  Bachelor of Science: Food Science and Nutrition  *Gweru, Zimbabwe • 12/2018*   * Degree class: 2.1 * Thesis (Published): Comparative analysis of the malting properties of quinoa and barley.   **Supervisor:** Dr Shepherd Manhokwe  <https://www.hindawi.com/journals/jfq/2022/5279177/> | |  |

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