

JESSICA CLAIRE

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Professional Summary

Microbiology with emphasis in foods, food protection specialist, Master of Science. Experience in university teaching in areas: Quality and foodsafety, Food Microbiology, Microbial Toxicology, Environmental and Industrial Microbiology. Research Experience: Design of based biodegradable packaging whey protein incorporated as controlling Lactic acid bacteria *Listeria monocytogenes* in smoked salmon applied. CONY CIT project - D04i153 FONDEF, Chile. Antimicrobial films and lactic acid bacteria with potential use in the industry. Experience in implementation of plans and programs and Safety management systems in food companies (GMP, HACCP) training and education to food handlers. Internal Quality Auditor. Statistics management tools applied in the industry for quality control. Experience in application of lactic acid bacteria (LAB) of interest to industry and application of bacteriocins in foods.

Core Qualifications

Master of Science mention microbiology	University Austral of Chile, Valdivia, Chile (2007-2008)
Food protection specialist	University of Pamplona, Pamplona, Colombia (2001-2003)
Microbiology emphasis in food	University of Pamplona, Pamplona, Colombia (1992-1999)
Graduate Training Competency Curriculum Development Department	University of Santander UDES. Bucaramanga, time intensity (TH) 144 Hs. (2010).
Internal Quality Auditor diploma under the ISO 9001: 2000.	Industrial University of Santander. Colombia. TH: 120 hours. (2006).

Experience

Teacher, 2010 to 2015

Childhelp â€œ Beaumont, CA,

Teacher. Department of Microbiology. Science Faculty. Pontificia Universidad Javeriana. 2010-2015. Bogotá, Colombia (currently).

Teacher. Self Record qualified support and accreditation purposes of Industrial Microbiology and program monitoring industrial practices. UDES University of Santander, Bucaramanga, Colombia January to July 2010.

Teaching - Head of Microbiology Laboratory. Department of Biology. Faculty of Science and Engineering. University of Boyacá, Tunja, Colombia. First half of 2009.

Food service intervening in the XX Central American and Caribbean Games in Cartagena, Colombia. June and July 2006.

Teacher. Department of Microbiology. School of Basic Sciences. University of Pamplona, Colombia. First half of 2000-2006

Director Department of Microbiology with emphasis on food. School of Basic Sciences. Pamplona University, Pamplona. Academic first and second half of 2005; and Teacher. Department of Microbiology with emphasis on food. School of Basic Sciences. University of Pamplona, Colombia. Academic first and second half of 2005.

Education

High School Diploma: Microbiology, 2010-12-27

Universidad de Pamplona - Pamplona, Norte de Santander

GPA:

Magister: Science - Microbiology, 2008

Universidad Austral de Chile - Valdivia, Los Rios

GPA:

Master en Science mention Microbiology University Austral of Chile, 2008

Professional Affiliations

Publications

Daniel Rubio, Gustavo Barbosa, Ana Karina Carrascal, Deyci Rodriguez. (2014). National Health profile of raw milk for direct human consumption in Colombia. Ministry of Social Protection and Health, Colombia.

Risk assessment of *Listeria monocytogenes* in meat products cooked in Colombia. D National Health Institute. Address (2014). Surveillance and Risk Analysis in Public Health, Risk Analysis Branch immediate response and public health, Risk Assessment Group on Food Safety. Expert. Currently in public consultation.

Amortegui, J., Rodriguez, A. Rodriguez, D. Carrascal A., Mel ndez, A., Almeciga, J., Sanchez, O. (2014). Characterization of new bacteriocins from *Lactobacillus plantarum* LE5 and L24 isolated from ensilade corns. Vol. (172), Issue 7, pp

Rodriguez D., Moreno, H. Orjuela, S. Lopez L. (2013). Use of antimicrobials films in the meat Factory. Porcicultura Colombiana. Disponible en: <http://issuu.com/porcicol/docs/170>

Evaluation *in vitro* of antimicrobial film from protein isolated whey WPI against *Listeria monocytogenes*. Memories: 16th. World congress of Food Science and Technology. XVII. Latin American Seminar OF Food Science and Technology, ALACCTA, IUFOST 2012. Available in: <http://iufost.org.br/sites/iufost.org.br/files/anais/index.htm#tema9> Moreno B. H., Orjuela M. S., Sep lveda, L. y Rodriguez C. D.

Perfil de Riesgo *Bacillus cereus* en alimentos listos para consumo no industrializados. de Salud, Unidad de Evaluaci n de Riesgos para la Inocuidad de Alimentos UERIA. Colombia. 2011.

Rodr guez. D. y Sch lbitz R. (2009). Pel cula antimicrobiana a base de prote na de suero l cteo, incorporada con bacterias l cticas como controlador de *Listeria monocytogenes*, aplicada sobre salm n ahumado. Revista Biotecnol gica en el Sector Agropecuario y Agroindustrial. Universidad del Cauca, Facultad de Ciencias agrarias, ISSN. Vol. 7(2): 49 -54. Disponible en http://www.scielo.unal.edu.co/scielo.php?script=sci_arttext&pid=S2009000200007&lng=es&nrm

Pi eros, O., Useche, Y., Rodriguez, D., Huertas, L., Castellanos, E., Pe a, A., Benavides, Y., Botero, I. (2010). Evaluaci n de la calidad microbiol gica y par metros fisicoqu micos del queso fresco (artesanal) distribuido en la ciudad de Tunja (Colombia). Revista Argentina de Microbiolog a. Buenos Aires, Argentina. Vol.42 (2) 118pag. Comunicaci n en Congreso Disponible en <http://www.aam.org.ar/congreso/descarga/posters.pdf>.

Presentations

V Congreso de Microbiolog a Industrial. Pontificia Universidad Javeriana. Ponente

Skills

Microbiolog a, Director General, Directora, Industrial, Jefe De Laboratorio, Acta, Bpm, Bpm (business Process Management), C, Carne De Cerdo, Carne Porcina, Control De Calidad, Data Mining, Farmac utica, Farmac utico, Iso, Iso 9001, Manipuladores, Microbiolog a, Producci n, Programaci n, Qu mica, Qu mico, Sas, Seguridad, Toxicolog a, Tutor, Vigilancia