

ARTURO FRISINA

I'm a specialist in food technology and data analysis.

I have always been fascinated by science and innovation.

INFO ·

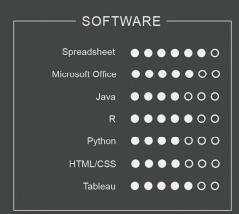
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HOBBIES









EDUCATION

2021 - 2023 UNIVERSITÀ DI MODENA E REGGIO EMILIA

Food Safety and Control

Master's degree (final mark: 110/110)

Skills: statistics, machine learning, food engineering, food safety. Thesis on predictive statistical models and infrared spectroscopy applied to food control.

2023 REBIS ACADEMY

Java developer (professional course: 180 hours)

Skills: Java language, OOP, shared project management.

2022 GOOGLE ADVANCED DATA ANALYTICS

Specialization certificate (online course)

Skills: data analysis, database management, data visualization.

2018 - 2021 UNIVERSITÀ DI MODENA E REGGIO EMILIA

Università degli studi di Modena e Reggio Emilia

Bachelor's degree (final mark: 109/110)

Thesis on the development of innovative formulations for ice cream through multivariate analysis and DOE.

PROFESSIONAL EXPERIENCES

2021 - 2022 DISARONNO INGREDIENTS s.p.a. (Vicenza)

Food Specialist - R&D

- · Processing software for balancing ingredients
- Development of new products for ice cream and bakery
- · Collaboration with quality control
- · Collaboration with marketing and sales

2019 - 2022 GSP s.r.l. (Reggio Emilia)

R&D consultant

- · Development of innovative ice cream formulations
- · Products shelf-life management

2017 - 2019 EMILIA CREMERIA s.r.l. (Reggio Emilia)

Production manager

- Store manager
- Production manager
- Purchasing Manager
- · Staff training for sales outlets in Italy and abroad

PREVIOUS EXPERIENCE

2006 - 2016 Work experience in the hospitality industry (Rome)