

ALPHONSE ABOU ANTOUN



Date of birth: 1994

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OBJECTIVE

Seeking a position where I can contribute to the process development by performing quality analysis, understanding the reactions taking place and installing control systems to enhance my skills for the growth of the company.

EXPERIENCE

Quality control specialist/Laboratory analyst-Lebanon Fruit Juice Co & Taanayel Les Fermes S.A.L

"This industry is specialized in the production of dairy products and their derivatives including Ice cream".

Lebanon, Fanar.

March 2018 – present

- Responsible of taking samples.
- Approve/reject all procedures, specifications, methods, and results with the approval of quality manager
- Approve/reject all raw materials, packaging materials, labeling and finished products with the approval of quality manager
- Review all production records for accuracy and conformity before approving for distribution and storage.
- Perform all laboratory analysis on all the line of production (Physico-chemical, microbial and sensory analysis) to ensure that products are meeting the food standards and regulations.

- Assist in the writing and updating of Quality Control documents and lab procedures.
- Responsible of choosing lab instruments and equipment suitable for the Laboratorial needs with the monitoring of cost control and consumption.
- Responsible of Tetra Pak Dairy documents.
- Investigation of consumer complaints.
- Evaluation of new supplier/materials.
- Inspection of personal hygiene (GHP).
- Review and check plant sanitation and cleaning Procedures by testing CIP and COP Reagent for each department.
- Responsible of sampling plan in UHT department.
- Knowledge in UHT sterility test protocols.
- Reporting events during filling in the UHT department.
- Responsible of Tetra Pak package testing to ensure the integrity of the packaging.
- Inspection of storage room and packaging material status before production.
- Perform all microbiological and physico-chemical tests of milk & other raw material used in UHT products to ensure there are meeting Food standards and regulations.
- Troubleshooting and analysis of problems related to UHT plant
- Verification of CIP and disinfection process linked to the UHT plant (TBA fillers, Sterilizer, Aseptic tank, Buffer tanks)
- Perform all microbiological and physico-chemical tests of UHT finished products to ensure their good for the release to the market.
- Responsible of customer complaint related to UHT products.

Club supervisor-Square Fit Fitness Club

Lebanon, Baabdash

April 2017–present

- Working on training program for the clients
- Providing steps for intensive exercise
- Scheduling classes program
- Organization of lectures and training
- Responsible of filing, accounting and administration duties
- In charge of reception

Quality control intern -quality control department-Dairy Khoury & Co S.A.L

Beirut

Aug 2018

Physico-chemical analysis of milk and dairy products:

- pH, acidity
- Fat
- Density
- TSNF
- Antibiotics
- Moisture and salt content

Internship_Laboratory of mycology and food safety (FS-USJ)

Beirut

February 2016 –April 2016

Physico-chemical analysis of mycotoxins (Ochratoxin A, Aflatoxins) on Lebanese wheat (Faculty of Sciences, Saint-Joseph University (USJ), Mar Roukos, Beirut)

Quality Control _Laboratory analysis and valuations of wine product (FS-USJ)

Lebanon

August 2014

Qualitative and quantitative analysis of the grapes dedicated for wine production (Faculty of Sciences, Saint-Joseph University (USJ), Mar Roukos, Beirut)

Monitoring, analyzing and controlling:

- pH
- acidity (g/L tartaric acid)
- % Alcohol
- Volatile Acidity (VA, g/L)
- Free and Total Sulfur Dioxide
- Malic Acid Concentration
- Sugar Content(Brix)
- Phenolic compound quantification

Pharmacy assitant

Lebanon, August 2014

- Product Inventory
- Knowledge of the main pharmaceutical and para-pharmaceutical products

- Knowledge of pharmacist profession
- Assistance in consultation with patient

EDUCATION

Master in Food Chemistry _Saint-Joseph University

Beirut, Lebanon-July 2017

This master degree integrate scientists in the field of Food science and technology, scientists will therefore be able to integrate the academic research sector as well as the Research& development department in food industries as well as auditing, food safety and quality control and production.

Main courses: Food chemistry, Food physics, Food safety, Microbiology, Toxicology, Food technology, Molecular biology.

Bachelor of Science, Life & Earth Sciences-Biochemistry _Saint-Joseph University

Beirut, Lebanon-July 2015

Main courses: cellular& reproductive biology, Chemistry, Biochemistry, Physiology, Botany, Zoology, Microbiology, Virology, parasitology and Anatomy.

High School Diploma _CE (College Elysee), Hazmieh Lebanon

Beirut 2011

Lebanese baccalaureate in life science.

LAB SKILLS:

- Biology (Academics).
- Chemistry (Academics & Professional).
- Microbiology (Academics & Professional).
- Molecular Biology (Academics).
- Biochemistry & Enzymology (Academics).
- Dairy science (Professional).
- Lab supply purchasing & installation (Equipments, Machines, consumables).

SKILLS

- Languages: read, speak and write Fluent Arabic, English and French.

- Computer: SPSS Statistics, Stat Graphics, Mendeley, Microsoft Office
- Scientific Research skills.
- Tetra Pak UHT “Ultra High temperature” onsite training, installation – Operation and quality control of the new UHT production line installed at “Taanayel les fermes”.

ACHIEVEMENTS

Working on Whey protein extraction from dairy waste with my colleague (postponed)

Reference available upon request