



Ghenwa Abou Chrouch

I am a Food Science and Technology Engineer graduate. I am currently working as a Quality Control Lab Technician at Café Najjar. Interested in Quality Control, Quality Assurance and Food Safety.

✉ Ghenwa_ab@live.co.uk

☎ +961 71 905 499

📍 Sabtiyeh, Ferdaws Street Aawad building

📅 15 February 1996

🌐 <https://www.linkedin.com/in/ghenwa-abou-chrouch-493005164/>

LANGUAGES

Arabic Native language

French Professional proficiency

English Professional proficiency

SKILLS

Computer Software: Microsoft Office (Word, PowerPoint, Excel), Statistica, SPSS statistics.

INTEREST

Food Science, Volunteering, Statistics, Reading.

REFERENCES

Available upon request.

EXPERIENCE

➤ **Quality Control Lab Technician** – Café Najjar, Fanar. September 2020 - Present

- Ensure that the quality standards of Coffee production are met by testing it through all the steps of production.
- Testing materials and finished products to ensure they conform to all applicable laws and company standards.
- Make recommendations for adjusting process conditions.

➤ **Sales and Cashier** – Mes Petites Ballerines, Le Mall Sen El Fil. 2019-2020

- Provide customers with information on available products and their prices and discount options.
- Ensure customer satisfaction.

➤ **Technician in Water Microbiology Lab** intern – LARI, Fanar. August 2018

- Preparing culture media.
- Identifying bacteria growing on culture media.
- Working in sterile conditions.

➤ **Plant Production Engineer** intern - Château Ksara, Zahlé. September 2016

- Monitor laborers while harvesting.
- Sampling at the vineyard to determine the date of harvest and to monitor the evolution of the phenolic maturity of the red grapes.
- Regular visits to the different planting areas: monitoring of the phenological stage and the health and vegetative state of the vines
- Follow-up of the harvest season in the different areas of grape

EDUCATION

➤ **Lebanese University – Faculty of Agriculture and Veterinary Sciences**, Dekwaneh 2014 - 2019

Master's Degree in Food Science and Technology Engineering.

➤ **Lycée Officiel des Filles**, Jdeideh 2013 - 2014

Official Baccalaureate: General Science

EXTRACURRICULAR ACTIVITIES

➤ **Volunteer** – The Volunteer Circle. May 2020 - Present

- Quality Control for Nationwide Food Relief Campaign with Beit El Baraka and Lebanese Food Bank
 - Zarri3et albi' Initiative
 - Making assessment, after Beirut's explosion, for people's needs in all affected regions with the Volunteer Circle and Arc En Ciel
- ### ➤ **Winner of AVSI entrepreneurship Competition** – AVSI, Fanar September 2018
- Learning how to create a pitch deck and a business model.
 - Getting to know the market needs and setting a growth strategy with future goals.