

RIMANE BOUTROS AZIZ

PERSONAL INFORMATION

Date Of Birth: 20/01/1994

Nationality: Lebanese.

Marital Status: Single.

EDUCATION

2015-2017: Saint Joseph University- (USJ)

Master's degree in Industrial Technology.

2012-2015: Saint Joseph University- (USJ)

Bachelor of Science in Biology/ Biochemistry.

2015: Saint Louis University

Intermediate proficiency certificate.

2009 – 2012: Jezzine Official High school

Bacc II Life Science.

LANGUAGES

English, Arabic and French.

COMPUTER CAPABILITIES

Spread Sheets: Word, Excel, and Access.

Programming: VB.Net, Algorithm, Lab View, Statgraphics, Arduino, Ultimaker Cura (3D Printer), Silhouette Studio.

Software Trouble Shooting.

WORK EXPERIENCES

December 2020- Current: Shareholder - Factory Manager at AgroFITT- Agro Food Industries Trading and Technologies S.A.L for fruits and vegetables dried bites.

- Company' strategy and requirements identification, analysis and design.
- Implementation' identification, analysis and design.

- Supervising implementation and integration phases.
- Employment' qualification and skills identification.
- Conducting employees' interviews.
- Conducting staff training.
- Identification of risk areas and managing risk assessment.
- Generating reports.
- Analyzing and identifying weaknesses and strengths of the company's workflow from reports generated.
- Purchasing raw materials.

October 2019- November 2020 Production, Quality Control and Purchasing Manager at Sesobel.

- Dealing with suppliers and purchasing raw materials.
- Setting, managing and maintaining production line and timeline.
- Monitoring and controlling production quality.
- Generating daily reports and participating in mid-level management decision making.
- Working on continuous improvements.
- Establishing and developing wine product new in line.

June 2017- Current: Shareholder - Laboratory Control and Research Officer at AgroFITT- Agro Food Industries Trading and Technologies S.A.L for fruits and vegetables dried bites.

- Studying the effect of pre-dehydration treatments on fruits and vegetables.
- Controlling dehydrator parameters (before, during and after process).
- Optimizing the dehydration process of apple using the central composite experimental design with two factors technique.
- Conducting statistical analysis on the final product.
- Conducting experiments for new products and flavors.
- Creating and maintaining production line.
- Analyzing potential improvements and risks.

- Preparing quality metrics.
- Applying ISO 22000 standards and documentations.

August 2017- October 2019: Technical Coordinator at Agro-Food Development Center & Labs, Chamber of commerce, industry and agriculture in Sidon and South Leb.

(A center in South Region to test food, water and oil products).

- Preparing and controlling microbiological culture media.
- Applying microbiological food tests according to Libnor Standards.
- Applying microbiological and physico-chemical tests on water according to Libnor Standards.
- Applying Free Fatty Acid test on oil and olive oil.
- Generating and analyzing tests reports.
- Applying ISO 9001 on equipment (weight calibration and temperature control).
- Managing inventory.

November 2016- June 2017: Lificorp - Lebanese International Food Industries Corporation S.A.L, Jezzine

Optimization of the apple chips product theses: 89/100 (Excellent)

- Studying the effect of pre-dehydration treatments on apple.
- Controlling dehydrator parameters (before, during and after process).
- Optimizing the dehydration process of apple using the central composite experimental design with two factors technique.
- Conducting statistical analysis on the final product.
- Creating apple chips production line.

System used:

Statgraphics centurion XVI for analyzing the results of the experimental design.

IBM SPSS Statistics Version 23 for analyzing the results of the statistical analysis.

August 2015- April 2016: Tabriyeh Group

This company produces Tahini which is an ingredient used in certain food

Quality Control Manager And Food Safety Team Leader:

- Tahini requirements identification and analysis.
- Ordering and supervising the receipt of primary material and resources.
- Executing daily supervision and calibration of levels of resources used in the production of Tahini.
- Daily sanitation supervision and control (materials and workers).
- Worked on the achievement of ISO 22000 standards.

Other managerial tasks:

- Customer contact and support.
- Taking product orders and billing.
- Supervising product stock quantities.
- After sales support.
- Other office work.

System used:

QuickBook for daily tasks: cash in, cash out, generating sales and stock reports, and billing.

2012- 2014: Instructor

- Teaching Chemistry and Biology at Saint Coeur Jdayde and the Education Center in Mansourieh.
- Private teaching in particular courses.

CURRENTS PROJECTS:

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- Winner of the 2nd call for ideas-Jezzine Hub with the Brainy-P project (automatic watering system for plants).
 - Fruit beer project with Peers.

TRAININGS AND INTERNSHIPS:

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- 2019- Level 3 HACCP (Hazard analysis and critical control points) training course with merit degree.

- 2017- Fab Lab (global network of local labs, enabling invention by providing access to tools for digital fabrication) level 1 training course.
- 2015- ISO 19011:2011 Quality systems internal auditor-training course.
- 2014- Neonatal screening laboratory – Faculty of medicine – University of Saint Joseph – Lebanon.
- 2014- Ksara and Kefraya’s wine studying at the research laboratory of the University of Saint Joseph – Lebanon.

MEMBERSHIPS

Jan 2015 – Current - Red Cross

Rescuer, Team Leader, Warehouse Manager, Prehospital trauma life supports skills

2004 –2005 - Scouts

HOBBIES

Swimming, Reading, Biking, Jogging, and Internet.

CHARACTER

-Highly motivated, ambitious, hard working in addition to excellent analytical skills.

-Strong communication, interpersonal, learning and organizing skills matched with the ability to manage time and people effectively.

REFERENCE

Available upon request.