

Food Engineer (R&D)

Passionate about healthy and sustainable innovation, food formulation and gastronomy !

PROFESSIONAL EXPERIENCES

R&D project manager (frozen ready meals)

Tipiak PCS (Fouesnant, 29170, FRANCE) | November 2022 – September 2023
 Managing the product developments for our clients (Freezer Centers) :
 formulation (management of an R&D technician), cost price, industrialization.
 Organization of client meetings : creativity, presentation of recipe books.
 Managing optimization projects in collaboration with the various departments.
 Participation in transversal projects (ex: waste sorting, security).

Student entrepreneur diploma to develop *Butternot*

PeeL (Nancy, 54000, FRANCE) | October 2021 – September 2022
 Managing R&D, supplies, industrialization and eco-conception.

Internship as an engineer R&D (Clean Label bakery)

CRT AGIR (Talence, 33402, FRANCE) | April 2021 - September 2021
 Bibliography ; experiments ; result analysis ; optimization ; scale-up.

Winner of the *Ecotrophelia (FR & EU)* food innovation competition

ENSAIA (Nancy, 54000, FRANCE) | October 2020 – June 2021
 Project manager (10 people team), leading process and eco-conception.

Internship laboratory of molecular gastronomy AgroParisTech/INRAE

Groupe de gastronomie moléculaire (Paris, 75231) | March 2020 - May 2020

Various experiences

- Student projects : **Formulation of a veggie *Smart Food salad*** (C&DAC), **Development of a local tray-meal catering service** (Les Fermiers d'ici)
- **Line operator (production and packing)** in a factory (Colorado Cookies)
 - Works on **cryo-concentration** and vacuum impregnation (Iqemus)
- **Extension conference** « science & cooking » (Association Délires d'encre)
 - Voluntary participation in the event « **48h to innovate** »
- MOOCs : **aromatic** (ISIPCA), **culinary trends** (Ferrandi), **quality** (ACTIA)
 - Internships in **restaurant** and **bakery**
- Student jobs : **versatile employee** in restaurants, **phone interviewer** for my University, **fruit picker**, **seller** on a market

EDUCATION

- 2017 - 2021 **Double degree Food Formulation Engineer – Recherche Master Food Nutrition Cosmetics**
 ENSAIA (Nancy, 54000, FRANCE)
- 2019 - 2020 **Erasmus mobility Food and Nutrition**
 Warsaw University of Life Sciences (POLAND)
- 2015 - 2017 **Classe préparatoire BCPST**
 Lycée du Parc (Lyon, 69006, FRANCE)
- 2012 - 2015 **Equivalent to A-levels in Physics, Maths and Chemistry**
 Lycée polyvalent du Cheylard (Le Cheylard, 07160, FRANCE)

SKILLS

General

- **Project management** • **Marketing**
- **Communication** • **Team working**

Specifics

- **Research and Development** • **Process**
- **Ingredients** • **Food technology**
- **Analytical physico-chemistry** • **Sensory analysis**
- **Nutrition** • **QHSE**
- **Toxicology**
- **Industrialization**

Language

- **French** : Mother tongue
- **English** : B2 (TOEIC 920/990)
- **Italian** : B2 (CILS B1 + 4 months in country)

Computer

- **Word and data processing**: Word, Excel, Powerpoint, ImageJ
- **Programming** : Python, Matlab, Maple, VBA, R
- **Formulation** : Recipe, Nemrod, Foodworks

Driving license

ASSOCIATION ACTIVITIES

- **Occasional panelist** in a sensory analyzes company (Qualtech)
- **Itinerant woofing** in Italy (summer 2019, 3 months in 3 farms)
- **Volunteer** for the commission **animation** of a student event

HOBBIES

- **Culinary arts and sciences** : personal practice, master classes
- **Self-learned guitarist**
- Chorister in **the university choir**
- **Badminton** university courses