

RIM GHANNOUM

Food Safety & Quality Assurance Specialist

rim99.gh@hotmail.com | +961 70 43 35 16 | Tripoli, Lebanon | doi.org/10.1038/s41598-025-01936-w

PROFESSIONAL SUMMARY

Results-driven **Food Safety & Quality Assurance Specialist** holding a Master's Degree (M1–M2) in Food Analysis and Safety (GPA 3.69/4.0) and a Bachelor's Degree in Health Science – Nutrition and Dietetics. Certified in ISO auditing (Internal & External), Six Sigma, and Occupational Safety. Proven ability to implement HACCP plans, Food Safety Management Systems (FSMS), and GMP Prerequisite Programs (PRPs) in production and consultancy environments. Experienced in microbiological analysis, physicochemical testing (HPLC, MS, PCR, spectrophotometry), and food quality evaluation. Published researcher in *Nature Scientific Reports* (2025). Seeking roles in food safety, quality control, regulatory affairs, or nutritional science across EU and MENA markets.

CORE COMPETENCIES

- HACCP Implementation & Verification
- ISO 22000 / FSSC 22000 / GMP
- Internal & External Food Safety Auditing
- Microbiological Testing & Culture
- Analytical Chemistry (HPLC, MS, PCR, UV-Vis)
- Food Quality Parameters Analysis
- Regulatory Compliance (EFSA, Codex)
- Risk Assessment & CCP Management
- Six Sigma Process Improvement
- Nutritional Assessment & Diet Planning
- Scientific Research & Publication
- SPSS Statistical Analysis

PROFESSIONAL EXPERIENCE

February 2025 – March 2025

Quality Control Inspector

IQ Inspection Quality (Food Safety & Consultancy) – Lebanon

- Implemented and verified Prerequisite Programs (PRPs) for food safety and quality control across client facilities.
- Conducted HACCP-based quality inspections and documented corrective actions in compliance with ISO 22000 standards.
- Assessed supplier and production-line compliance with food safety regulations; produced detailed inspection reports.
- Collaborated with cross-functional teams to identify Critical Control Points (CCPs) and improve safety protocols.

July 2024

Laboratory Technician – Microbiology

IQ Inspection Quality – Lebanon

- Performed microbiological culture, identification, and enumeration tests on food samples.
- Applied standard ISO laboratory protocols to detect pathogens and spoilage organisms.
- Maintained accurate laboratory records and ensured compliance with biosafety procedures.

September 2023 – May 2024

M2 Research Intern – Food Analysis & AI Applications

Beirut Arab University & University of Bonn (Germany)

- Designed and executed an AI-driven assessment of polyphenol content and maturity indices in Lebanese pomegranate varieties.
- Applied HPLC, UV-Vis spectrophotometry, and colorimetric methods for phenolic compound quantification.
- Developed and validated machine learning models to predict technological and phenolic maturity with high accuracy.
- Co-authored peer-reviewed publication in *Nature Scientific Reports* (published May 2025).
- Attended EEDA Autumn School on Artificial Intelligence, Bonn, Germany (December 2023).

March 2022

Quality Control Intern

Dolly's Factory – Beirut, Lebanon

- Performed physicochemical and sensory quality control analysis on ketchup products throughout the production line.
- Measured food safety parameters (pH, Brix, viscosity, colour) and documented results against specification limits.
- Gained practical experience in GMP compliance and production hygiene monitoring.

EDUCATION

2021 – 2024

Master's Degree (M1–M2) in Food Analysis and Safety

GPA: 3.69/4.0 (Very Good) | Beirut Arab University, Beirut, Lebanon

November 2020

Lebanese Dietetic Licensure – Dietetic Colloquium Exam

Ministry of Education and Higher Education (MEHE), Lebanon

2016 – 2019

Bachelor's Degree in Health Science – Nutrition and Dietetics

Beirut Arab University, Tripoli, Lebanon

2015 – 2016

Baccalaureate in Life Sciences

Al-Manar High School, Kalamoun-Tripoli, Lebanon

TECHNICAL SKILLS

Food Safety Systems:	HACCP, ISO 22000, FSSC 22000, GMP, Prerequisite Programs (PRPs), Critical Control Points (CCPs), Food Safety Management Systems (FSMS)
Analytical & Lab Methods:	HPLC, Mass Spectrometry (MS), PCR (Molecular Biology), UV-Vis Spectrophotometry, Colorimetric Analysis, Microbiological Culture & Identification
Quality Parameters:	pH Measurement, Moisture/Humidity Analysis, Temperature Monitoring, Brix, Sensory Evaluation, Nutritional Quality Assessment
Software & Data:	SPSS, Microsoft Excel (Advanced), Microsoft Word, PowerPoint, IC3 Global Digital Literacy Certification (CERTIPORT)
Languages:	Arabic (Native) English (Professional Proficiency) French (Intermediate)

CERTIFICATIONS & PROFESSIONAL DEVELOPMENT

March 2026	Understanding Potentially Dangerous Foods & Protecting Vulnerable Consumers <i>Highfield Qualifications (Online Workshop)</i>
December 2025	Exposome and Breast Cancer: Nutrition, Chemical & Social Environments <i>Institut de Cancérologie de l'Ouest, France (In-site Workshop)</i>
January 2025	External Audit Internal Audit Occupational Safety & Health <i>IQ Inspection Quality, Lebanon (Online Workshops)</i>

December 2024	Quality Control Mastery <i>IQ Inspection Quality, Lebanon (Online Workshop)</i>
December 2023	EEDA Autumn School on Artificial Intelligence <i>Bonn, Germany</i>
April 2022	Six Sigma Principles <i>University System of Georgia – Coursera</i>
December 2020	Foodborne Diseases – Bacteria and Foods <i>LEAD Academy (Online)</i>
2020 – 2021	Oncology Nutrition Pediatric & Neonatal Nutrition Advanced Nutrition <i>CATALYST / Udemy (Online)</i>
October 2019	Anti-Cancer Lifestyle Medicine Lifestyle Medicine & Nutrition Prescriptions <i>Notre Dame University – Faculty of Nursing & Health Sciences, Beirut</i>
February 2019	Obesity Treatment and New Directions – European Guidelines <i>Beirut, Lebanon</i>

SCIENTIFIC PUBLICATION

Ghannoum R. et al. (2025). "Unleashing the Power of AI in Predicting the Technological and Phenolic Maturity of Pomegranates Cultivated in Lebanon." *Scientific Reports* (Nature Publishing Group). Published: 30 May 2025.

DOI: <https://doi.org/10.1038/s41598-025-01936-w>

ORGANISATIONAL & SOFT SKILLS

- | | | |
|---|---|---|
| • Communication & Scientific Report Writing | • Teamwork & Cross-functional Collaboration | • Time Management & Task Prioritisation |
| • Strategic Planning & Project Management | • Documentation & Regulatory Reporting | • Self-Motivation & Continuous Learning |

REFERENCES

Dr. Nada EL DARRA | Professor of Food Safety & Technology, Beirut Arab University | n.aldarra@bau.edu.lb