



Training

CURRICULUM VITAE: DOC. RAQUEL JAHN

FEB.2018

Personal Information

Name **Raquel Jahn**
Address Teodoro Richard 6006 – B° Arguello. Córdoba
Phone/E-mail +54 03543-429276 / raqjahn@hotmail.com

Education

Course:	CHEMISTRY	Grade:	Master
Institution:	NATIONAL UNIVERSITY OF CÓRDOBA- ARGENTINE	Situation:	Concluded
Period:	Start: 1972 End: 1976		

Course:	· “ SCIENCES ALIMENTAIRES: FERMENTATION”	Grade:	Doctor
Institution:	INSTITUT NATIONAL DES SCIENCES APPLÍQUÉES- TOULOUSE - FRANCE	Situation:	Concluded
Period:	Start: 1976 End: 1977		

Course:	·BIOINDUSTRY	Grade:	Specialization
Institution:	JICA, JAPAN	Situation:	Concluded
Period:	Start: 1988 End: 1989		

Course:	·ISO 9000 LEAD AUDITOR, COURSE Nº A 2159, CERTIFIED BY IQA	Grade:	Specialization
Institution:	BATALAS LTD. UK	Situation:	Concluded
Period:	Start: 26/04/99 End: 30/04/99		

Course:	ADVANCED ENVIRONMENTAL MANAGEMENT SYSTEMS AUDITING COURSE (UK)	Grade:	Specialization
Institution:	IEMA	Situation:	Concluded
Period:	Start: 15/04/2002 End: 19/04/2002		

Professional Courses / Training

Course:	Auditor Calibration webinar. Experiences with the BRC Global standard BRC CALIBRATION - VERSIÓN “6”
Date:	April 2016

Institution:	DET NORSKE VERITAS, Italy
--------------	---------------------------

Course:	F&B Auditor's Harmonization Meeting, Buenos Aires BRC CALIBRATION - VERSIÓN "6"
Date:	February 2016
Institution:	DET NORSKE VERITAS

Course:	Technical Review ; ConCert system; ICP-3-8-i1 & DMS Access; Audit Reports; Administrative issues; Competence Criteria; Sales-structure BRC Calibration
Date:	February 2016
Institution:	DET NORSKE VERITAS

Course:	Interpretation of BRC GLOBAL STANDAR FOOD. Accredited by BRITISH RETAIL CONSORTIUM 7ª Ed. BRC CALIBRATION
Date:	February 2015
Institution:	DET NORSKE VERITAS

Course:	High Level Structure - DIS 9001:2015 and 14001:2015
Date:	February 2015
Institution:	DET NORSKE VERITAS

Course:	Training. Next Generation Risk Based Certification BRC CALIBRATION - VERSIÓN "6"
Date:	February 2014
Institution:	DET NORSKE VERITAS

Course:	NVC (WPO) training, June 2013, FSSC V. 3 Self training
Date:	August 2013
Institution:	DET NORSKE VERITAS

Course:	NVC Course Packaging Technology for Auditors
Date:	July 2013
Institution:	NVC Netherlands Packaging Institution

Course:	South America Convention of Auditors: – Sectorial Meeting; Technical Review; Qualification and Monitoring Process; Behaviour; SHE; Customer Relationship
Date:	January 2012
Institution:	DET NORSKE VERITAS

Course:	BRC CALIBRATION - VERSIÓN "6"
Date:	February 2012
Institution:	DET NORSKE VERITAS- ARGENTINA

Course:	BRC FOOD VERSION "5" - THIRD PARTY AUDITOR Note: Qualified for all the BRC product's categories.
Date:	June 2008
Institution:	DET NORSKE VERITAS- ITALY

Course:	EUREPGAP CALIBRATION- IFA VERSIÓN 2007
Date:	July 2007
Institution:	DET NORSKE VERITAS- ITALY

Course:	INTERPRETACIÓN DE ISO 14001:2004
Date:	June 2005
Institution:	DET NORSKE VERITAS

Course:	IFS TRAINING COURSE
Date:	August 2004
Institution:	DET NORSKE VERITAS, ITALY

Course:	RISK BASED CERTIFICATION
Date:	September 2004
Institution:	DET NORSKE VERITAS
Course:	GESTIÓN DE MANTENIMIENTO EN PYMES
Date:	OCTOBER 2003
Institution:	DET NORSKE VERITAS

Course:	VI SEMINARIO DE AUDITORES DE DNV
Date:	April 2003
Institution:	DET NORSKE VERITAS

Course:	TÓXICOS PRODUCIDOS POR EL PROCESAMIENTO DE ALIMENTOS
Date:	May 2001
Institution:	DR. M. O. GARCÍA ROCHÉ- INSTITUTO DE NUTRICIÓN E HIGIENE DE LOS ALIMENTOS- LA HABANA- CUBA- CURSO DICTADO EN CÓRDOBA

Course:	CONTROL ESTADÍSTICO DE PROCESOS
Date:	February 2001
Institution:	DET NORSKE VERITAS

Course:	ACTUALIZACIÓN EN ISO 9000, VERSIÓN 2000
Date:	Mars 2001
Institution:	DET NORSKE VERITAS

Course:	ORGANIZATION FOR ECONOMIC COOPERATION & DEVELOPMENT- GOOD LABORATORY PRACTICE STANDARDS FOR ANALYTICAL FACILITIES
Date:	May 1999
Institution:	CEPROCOR- CÓRDOBA

Course:	SEMINARIO INTERNACIONAL SOBRE ALIMENTOS PROBIÓTICOS
Date:	Mars 1999
Institution:	CONICET- CERELA

Course:	METODOLOGÍA PARA LA IMPLANTACIÓN DEL SISTEMA HACCP
Date:	Mars 1999
Institution:	TUV RHEILAND

Course:	PRIMER ENCUENTRO DE TÉCNICOS DE ALIMENTOS DEL CONO SUR AFLATOXINAS: PRODUCCIÓN, PREVENCIÓN Y DETECCIÓN
Date:	April 1994
Institution:	UNIVERSIDAD DE BS AS

Course:	TOTAL QUALITY AND NATIONAL QUALITY AWARD
Date:	Mars- September 1998
Institution:	ERIZE & ASOCIADOS

Course:	QUADRATIVITY- INDUSTRIAL PLANNING AND MANAGEMENT
Date:	September 1996
Institution:	E. FOLINO PLANNING & MANAGEMENT

Course:	BIODEGRADABLE POLYMERS
Date:	May 1995
Institution:	ARGENTINE CHAMBER OF THE PLASTIC INDUSTRY. Lecturer: Dr. S. GUILBERT (CIRAD-ENSAM, France)

Language

Language	Speak	Read	Write	Remarks
ESPAÑOL	Good	Good	Good	Native language
FRANCÉS	Good	Good	Good	DIPLOME ALLIANCE FRANÇAISE- ADVANCED LEVEL
INGLÉS	Well	Good	Good	DIPLOME OXFORD UNIVERSITY
ITALIANO	-----	BIEN	-----	
PORTUGUÉS		BIEN		

Qualification as BRC, FSSC, HACCP, GMP, Lead Auditor

PRODUCT CATEGORIES
1- Raw read meat
2- Raw poultry
3- Raw prepared products
4- Raw fish products
5- Fruit vegetables and nuts
6- Prepared fruit and vegetables
7- Dairy
8- Cooked fish/ meat
9- Raw cured fermented meat
10- Ready meals
11- Low / high acid in cans/ glass
12- Beverages
13- Alcoholic drinks
14- Bakery
15- Dried food ingredients
16- Confectionery
17- Breakfast cereals snacks
18- Oils and fats

Work Experience

Organization/ Company:	DET NORSKE VERITAS	
Products/Services:	CERTIFICATION	
Main processes:	QUALITY ASSURANCE- FOOD SAFETY	
Function	Activities	Period
LEAD AUDITOR/ TRAINER	BRC FOOD & PACKING STANDARD	Start: 2004 End:

LEAD AUDITOR/ TRAINER	EUREPGAP STANDARD	Start: 2002 End: 2007
LEAD AUDITOR/ TRAINER	HACCP/ GMP STANDARDS	Start: 2000 End:
LEAD AUDITOR/ TRAINER	ISO 9000	Start: 1999 End:

Organization/ Company:	ARCOR S.A.I.C.	
Products/Services:	DEVELOPMENT, PACKAGING AND EXPEDITION OF FOOD & CONFECTIONERY PRODUCTS	
Main processes:	Food & Confectionery Production: Candies, filled wafers, chewing gums, Christmas torrone, chewing candies, cereal bars, chocolates- Dried goods: powders to prepare hard desserts, cakes, drinks with cacao - Canned foods, marmalades & preserves- Aseptic fruit pulps (e.g.: tomato and peach purée)- Corn flour & snacks- Corn oil production- Fish products- Eggs products- Ethanol and CO2 production from sorghum- Manufacture of cookies and cakes- Syrups and starch from maize- By products from corn syrup production- Corn gluten feed and Corn gluten meal for animal feed- Packaging production: corrugated paper & flexible layers	
Function	Activities	Period
SCIENTIST	<p>RESEARCH & DEVELOPMENT DIVISION: R&D for the products indicated in "Main processes"- Quality control: Development of analytical control procedures for products and raw materials- Training courses for employees (quality control, physico chemical and microbiological - GMP- HACCP- Pest control- ISO 9000).</p> <p><u>Some of the Principal Subjects of work - R&D and Quality Management in the Food Industry:</u></p> <p>-CANDIES & SWEET PRODUCTS PRODUCTION: Development of product formulations. :</p> <p>- CORN WET MILLING INDUSTRIAL PLANTS: - Starch liquefaction for syrup production - Production of high glucose syrup-Production of high maltose syrup for use in brewery</p> <p>- Use of beta –amylase as saccharifying enzyme-Use of pullulanase in the saccharification of liquefied starch</p> <p>- Activity and productivity of immobilized enzymes in industrial reactors .</p> <p>- Glucose syrup production from maize starch-Beta amylase immobilization: Carrier selection and optimization of immobilization conditions.</p> <p>- High fructose syrup production from corn starch - Gluten feed & gluten meal from corn wet milling..</p> <p>-DRIED GOODS:</p>	Start: 1978 End: 1999

	<p>- <i>Trials of mixtures and packaging</i> for the manufacture of powder desserts, powder cakes and powder drinks. Microbiology of raw materials and products, hygiene control of lines production, particularly pneumatic transport of mixtures</p> <p>- <i>Starch drying</i>: physical drying and biological conditions of the production lines; influence of drying in the SO₂ content of the product.</p> <p>- <i>Gluten meal drying</i>: drum conditions; biological and chemical characteristics of final product.</p> <p>- PACKAGING</p> <p>- <i>Aseptic Packaging</i>, of citric juices, orange and grapefruits</p> <p>- <i>Corrugated paper production</i>: participation in the optimization of production conditions. Microbiology of the line production in order to maintain fiber and starch properties.</p> <p><i>Flexible layers production for the food industry</i>: mono, bi and tri laminated. Participation in the production of the packaging material.</p> <p>-CANNED FOODS, MARMALADES & PRESERVES</p> <p><i>Assessment and selection of raw materials</i> contract suppliers: prevention of damage by insects and micro- organisms and of contamination with pesticides residues.</p> <p><i>Training of suppliers</i> for safe production and good handling and transporting practices.</p> <p><i>Implementation of good manufacturing practices and food safety</i> assurance in industrial production of canned tomatoes, peaches, peas, beans, corn and chickpeas.</p> <p>-SWEET POTATO JAM</p> <p>- Assessment, training and selection of sweet potato contract. Training of suppliers for safe production and good handling and transporting practices.</p> <p>- Development of aseptic sweet potato paste.</p> <p>- ASEPTIC FRUIT PULPS: TOMATO and PEACH PURÉE</p> <p>-Assessment and selection of tomato and peach contract suppliers</p> <p>- Assurance of aseptic packing procedures</p> <p>-CORN FLOUR & SNACKS</p> <p>- Assessment and selection of corn contract suppliers; prevention of damage by insects and micro organisms and contamination with aflatoxins and pesticides residues.</p> <p>- Implementation of good manufacturing practices and safety assurance in industrial production.</p> <p>-CORN OIL PRODUCTION</p> <p>- Assessment and selection of germ (from corn wet milling) contract suppliers; prevention of damage by insects and micro- organisms and contamination with aflatoxins and pesticides residues.</p> <p>- Implementation of good manufacturing practices and safety assurance in industrial production of Corn oil.</p> <p>-EGGS PRODUCTS: Food Safety Programs & Product Development</p> <p>- Assessment, training and selection of Liquid & Dried Eggs contract suppliers.</p> <p>- Assessment of producers practices in order to prevent contamination of products, particularly with <i>Salmonella</i> spp.</p> <p>- Development of products containing eggs: Boudoirs, Madelaines, Christmas cake.</p>	
--	--	--

	<p>- CANNED FISH PRODUCTS: Food Safety Programs</p> <p>- Assessment and selection of contract suppliers practices in order to prevent contamination , particularly with <i>Clostridium botulinum</i>, <i>Vibrio</i> y <i>Salmonella</i> spp. and seafood toxins.</p> <p>- Training of suppliers for good handling and transporting practices.</p> <p>- Implementation of good manufacturing practices and safety assurance in industrial production.</p>	
--	---	--

Organization/ Company:	BIOEUROPE S.A. FRANCE	
Products/Services:	RESEARCH & DEVELOPMENT	
Main processes:	RESEARCH & DEVELOPMENT in the field of enzymatic development process applied to food and medicine.	
Function	Activities	Period
SCIENTIST	Use of immobilized beta amylase for the continuous hydrolysis of malto-dextrines. Development of a procedure at pilot plant scale	Start: 1986 End: 1987

Organization/ Company:	INSTITUT NATIONAL DES SCIENCES APPLIQUÉES- FRANCE	
Products/Services:	RESEARCH & DEVELOPMENT	
Main processes:	RESEARCH & DEVELOPMENT in the field of enzymatic & microbiological development process applied to food.	
Function	Activities	Period
SCIENTIST	Use of immobilized beta galactosidase for the continuous hydrolysis of whey. Development of a procedure at pilot plant scale	Start: 1976 End: 1978

SOME OF THE COMPANIES ACTING as LEAD AUDITOR / TRAINER IN FOOD SAFETY (BRC, FSSC, HACCP, GMP, Global GAP)

COMPANY
ARCOR SAIC (Argentine- Chile- Brazil- Mexico)
BAGLEY S.A. (Argentine- Brazil)

LA CAMPAGNOLA S.A.
CARTOCOR S.A.
AVEX S.A.
PESQUERA FRIOSUR S.R.L.
BODEGA PEÑAFLORES S.A.
SPEGAZZINI S.A.
INDELMA S.A.
PLASTICOS OB
DOS EN UNO
LEDESMA SAAI
BODEGA SALENTEIN S.A.
EMSUR
BAKERY SOLUTIONS (USA)
UNILEVER S.A.
KRAFT FOODS. (Argentine- Peru- Colombia- Venezuela)
QUICKFOOD S.A.
ANGEL CAMACHO ARG.
GLUTAL S.A.
TETRAPAK SRL
CERVECERÍA QUILMES
JOSÉ GUMA S.A.
ARCOS DORADOS
BODEGA CALLIA
BODEGAS ESMERALDA
BODEGA CATENA ZAPATA
BODEGA FLIA. ZUCCARDI (Vinos SANTA JULIA)
RPB S.A.
AGROFOODS CENTRAL VALLEY CHILE S.A.
BODEGA TRIVENTO S.A.
BODEGA LAVAQUE
BODEGA LAGARDE
COMPAÑÍA AVÍCOLA S.A.

VIÑAS ARGENTINAS S.A.
GENERAL MILLS ARG. S.A.
LITORAL CITRUS S.A.
BRASLO PRODUTOS DE CARNE LTDA (Brazil)
SANCOR C.U.L
SUCESORES DE A. WILLINER S.A
AGD
ARLA FOODS
JUVENAL ARG. S.A
LHERITIER ARG. S.A.
ALLIED DOMECK ARG. S.A.
FABI BOLSAS INDUSTRIALES
GENERAL VEGETABLES S.A.
TECNOVIN DO BRASIL
BUNGE ARG. S.A.