

# Rania Ben Salem



## PERSONAL DETAILS

**Date of birth:** 7 August 1990

**Address:** Al Reef, Abu Dhabi, U.A.E

**Mobile No:** +971 56 471 4328

**Email:** Rania.bsalem90@gmail.com

## SKILLS

- Dependable and successfully meeting deadlines
- Demonstrated commitment to position and tasks
- Good planning and organizing skills

## LANGUAGES

**Arabic** (native language)

**French** (fluent, spoken and written)

**English** (fluent, spoken and written)

**Spanish** (beginner, spoken and written)

## PREVIOUS EDUCATION

**2009-2014: National Institute of Applied Sciences and Technology (INSAT) - Tunis, Tunisia**

Bachelor degree in bio industrial engineering (Hygiene Safety Quality and Environment engineer)

**2005-2009: Montfleury High School - Tunis, Tunisia**

High school diploma in sciences (with honors)

## TRAINING EXPERIENCE

**SANOFI pharmaceutical industry, Tunis**

Department: Quality Assurance (January - May 2014)

- Ensuring that all health and safety procedures are carried out correctly according to local, national and international policies and laws
- Surveillance of Good Manufacturing Practices (GMP)
- Application of Statistical Process Control (SPC) to maintain and improve the capability of the process and to ensure product conformance (control charts, six sigma, capability indicators...)
- Identification and track of defects, with the use of SPC method, during the production process
- Implementation of corrective and preventive actions (CAPA) in order to eliminate the cause of an existing non conformity or to avoid its further recurrence

**HIKMA pharmaceutical group, Tunis**

Department: Microbiology quality control (July 2013)

- Microbiological control of raw materials , intermediate and finished products
- Microbiological environmental monitoring; microbiological air control, surface hygiene control
- Detection and characterization of the levels of microorganisms in the purified water

**"SOTUBI" Food industry, Tunis**

Department: Quality Control (July 2012)

- Ensuring the implementation of all food safety requirements
- Microbiological food safety for raw, intermediate and finished products
- Quality control for food packaging
- Hygiene and safety monitoring of food installations
- Application of Hazard Analysis and Critical Control Points approach ( HACCP) to food safety from biological, chemical, and physical hazards during production process

**Pasteur Institute, Tunis**

Department: Microbiology veterinary (July 2011)

- Application of various diagnostic techniques (PCR, ELISA, cells culture...)