

LUCILE BERENGUER HAYMAN

Bellevue, WA · (425) 463-9194 · berenguerlucile@gmail.com

Driver's licence holder · Fully authorized to work in the US · Able to travel

OBJECTIVE

Food Quality engineer with 4 years of experience in the food industry and plastics' packaging industry, seeking an opportunity in quality & Food safety in Bellevue/Seattle, WA area on site, hybrid or remote. I bring experience in quality, food safety, compliance and documentation, as well as scientific marketing. I built a reputation for problem-solving by being structured and rigorous, and exceptional ability and interest to learn quickly.

WORK HISTORY

FOOD CONTACT COMPLIANCE QUALITY & ADVOCACY SPECIALIST (Feb. 2023-Dec. 2023)

GRAHAM PACKAGING, RUEIL MALMAISON (FRANCE)

Along of my tasks as quality & food safety specialist, I became the key contact to support the European team on tasks like scientific marketing and knowledge management.

Support the Regional Quality Team on the following tasks:

- Coordinate translation of the last Quality Rules in several EU languages for future implementation
- Completed tasks to support EU manufacturing sites about follow up actions listed after the Standardized Graham Operating System audits held in 2023
- Update and gather all elements for a new Quality, Hygiene and Food Safety training for Graham Packaging new site built in the North of France
- Conduct recruiting interviews

QUALITY & FOOD SAFETY SPECIALIST (May 2020-Feb. 2023)

GRAHAM PACKAGING, RUEIL MALMAISON (FRANCE)

- Responsible for product legal compliance according to EU regulations (DOCs, migrations tests results, food safety assessments) for current products and new developments and including customers' specific requirements and sometimes adding FDA, Cali. Prop 65 or MERCOSUR statements in DOC
- Project support with site and Regional ops teams about food safety requirements, raw materials qualification for procurement strategy, non-conformities investigations and management system
- Creation of quality standardized procedures, policies and SOPs versus FSSC 22000
- Maintaining current quality procedures, documentation and Quality Program
- Launching and leading the Suppliers Quality Assurance Management for the European region (Manual, specification document, suppliers' evaluation, etc.) following FSSC 22000
- Lead audits for raw materials suppliers, external laboratories and third parties
- Support the Sales team with Quality, Compliance and Food Safety Q&As and presentations
- Creation of the scientific database for the European region to be used by the entire organization about microplastics, PFAS regulations (composed of articles, guidelines, etc)
- Creation of factsheets to highlight the new regulation changes, production plants actions recognitions in quality, Plastic packaging recyclability, sustainability and circular economy ...
- HACCP trained in October 2021

HEALTH ADVOCACY APPRENTICE, EDP CORPORATE AFFAIRS (Sept. 2018-Sept. 2019)

DANONE, PARIS (FRANCE)

Support the development of the dairy category health strategy and its implementation

- Monthly participation in writing conferences (content editorial calendar, digital communication, monitoring of social medias' KPIs and coordination of agencies' work)
- Scientific watch and content selection
- Creating booths for nutrition events and congresses

ENGINEER INTERN, QUALITY & CUSTOMER SERVICE (March-Aug. 2018)

DACO FRANCE, ANTONY (FRANCE)

- Management of customer and consumer complaints by improving the processing system
- External contacts: Specifications writing and update of the raw materials' technical datasheets
- Quality control of raw materials and packaging at reception

QUALITY INTERN (June-Aug. 2017)

THT PROBIOTICS, GEMBLOUX (BELGIUM)

Checking the ISO 22000 standard application to secure the production processes by using internal audits, HACCP, ISO 22000 & ISO 9001.

EDUCATION

MARKETING MASTER'S DEGREE (Sept. 2018-Sept. 2019)

IAE PARIS EST, PARIS (FRANCE)

Master's degree in marketing and Product Marketing (1 year course) via apprenticeship.

Skills in digital marketing and communication, product innovation, supply chain, sales and sales promotion, consumer trends...

Submitted a graduation thesis about identification and involvement of expert-influencers in a brand marketing strategy.

FOOD SCIENCE ENGINEERING MASTER'S DEGREE (Sept. 2015-Sept. 2018)

POLYTECH SORBONNE, PARIS (FRANCE)

Master of Engineering in Food Science from Top Engineering School Polytech Sorbonne.

Skills in team management, production, food quality & safety, innovation.

One-year industrial project with a French cereals and flour company (Axiane Meunerie)

Theoretical concept project for a flour bagging line (planning, logistics and quality)

2-YEAR INTENSIVE COURSE IN BIOLOGY AND CHEMISTRY (Sept. 2013-Sept. 2015)

POLYTECH MONTPELLIER, MONTPELLIER (FRANCE)

2-year course in Biology and Chemistry at Polytech Montpellier Engineering School

SCIENTIFIC FRENCH BACCALAUREATE (2013)

LYCEE DU VAL D'ARGENS, LE MUY (FRANCE)

Specialty: Biology, With Honors (Mention Bien)

COMPETENCES

- HACCP Certified
- Reporting
- Documentation/procedures management
- Audits
- Laboratory results reading, laboratory testing
- Currently learning local, state, FDA and USDA, Canadian regulations to stay on top
- Problem solving
- French: native speaker
- English: fluent
- Spanish: notions (trying to learn and improve)
- Microsoft suite and Google drive