

CHAMBAULT Marleen

3th November 1985

French

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CURRICULUM VITAE

EDUCATIONAL HISTORY AND ACADEMIC RECORDS

2008 : Agrifood Business Engineer Diploma – Obtained at INSFA (Institut National Supérieur de Formation Agroalimentaire) now part of AGROCAMPUS OUEST, Rennes, France

2003-2008 : 5 year-curriculum at INSFA, a French Engineering School specialized in Agri-food Business and Management, admission after selection through a competitive examination

2003 : French National High School Diploma – Specialization in Physics, Chemistry, Biology, English and German as languages, and Dance – Distinction « Very Good »

RELEVANT WORK EXPERIENCES

From September 2009 : GlaxoSmithKline, Coleford – UK – Sensory Scientist on nutritional food products and beverages (supporting research projects via internal and external sensory panels)

April 2009-August 2009 : NESTLÉ Product Technology Centre, York – UK – Sensory Technician on confectionery products (setting-up and running sessions in Fizz software for the external and internal panels, managing the difference tests, screening and training internal staff on product categories, analyzing data, reporting results, managing the attendance, payment and reward systems)

March 2008-Sept 2008 : CARGILL Research Building, Wayzata – USA – Crumb chocolate flavor development (flavor compounds blending, chocolate processing, sensory analyses using SIMS sensory software: leading a QDA descriptive external panel and managing difference tests (triangle, R-index) with internal panels)

Sept 2006-Febr 2007 : CARGILL Vilvoorde R&D Centre Europe – Belgium – Optimization of jelly confectionery (re formulation, texture, process, costs, ageing, evaluation)

2006-2007 : COSMETOFOODS Engineer's project – Consumers, producers and retailers' survey and study about the marketing, economical, sociological, regulation and scientific aspects

Sept 2005-Janu 2006 : DEGUSSA TEXTURANT SYSTEMS France SAS – Application Service Centre Baupte – France – Characterization of bakery creams (R&D project; methods' setting re. texture, baking and freeze/thaw stability)

OTHER WORK EXPERIENCES

Nov 2008-April 2009 : BIJOUTERIE TATI OR, Paris Saint-Lazare – France – Jewellery shop assistant (welcoming/advising the customers, restocking the shop, receiving payment, doing after-sale services)

July 2006 : PROMOD STOCK – Saint-Denis – France – Ready-to-wear clothes shop assistant

July 2006 : Private lessons – Saint-Denis – France – Mathematics, Physics and English – 3rd year level

Summer 2004 : SERVICE CIVIL INTERNATIONAL – International Voluntary Workcamps – Germany – Dachau (Historic Project) and Passau (Cultural Project)

Summer 2003 : GAEC Becker – Eastern France – 2 weeks on a farm (cultivation & breeding, 280 ha) – Initiation to Agriculture – Work on a milking robot (one of the first in Europe)

December 1999 : Centre Cardiologique du Nord Hospital – Saint-Denis – France – Training period in the dietetic department – Elaboration of diets according to pathologies

SKILLS

Languages :

- ✓ **French** : mother language
- ✓ **English** : good level (1st foreign language) – TOEIC 885, May 2007 (Rennes, France)
- ✓ **German** : intermediate level (2nd language) – Zertificat Deutsch, distinction « Very good »
- ✓ **Spanish** : basic knowledge (3rd language)

Practical skills : First Aid Certificate – Breizh Sauvetage Côtier – Rennes (France) – November 2004

ADDITIONAL INFORMATION

Extra-curricular activities : Travelling, Hiking, Walking, Dancing, Photography

Familiar with different types of software : Microsoft Office, Statistic and Sensory-related software (SPAD, Statgraphics, R, SIMS, Fizz, MAPS)

Cultural Exchanges : Langenselbold (Germany, 2 weeks), Bristol (England, 2 weeks), German pen-friend

Driving license

REFERENCES

Lorna Macfadyen, Category Manager EMEA, Fruit, Beverage & Confectionery, Cargill Texturizing Solutions, Havenstraat 84, Vilvoorde B1800, Belgium, Tel: 003222570700

Daniele Karleskind, Physical & Sensory Science Leader Worldwide, Cargill Global Food Technology Group, Havenstraat 84, Vilvoorde B1800, Belgium, Tel: 0032475691825

Brian Guthrie, Research Fellow and Flavor Chemist, Cargill Research Building, Wayzata, MN, USA, Tel: + 01-9527423983

Dorothee Leopold, Sensory Evaluation Specialist, Nestle PTC, York, UK, Tel: 00441904603039