

SARA M MUNOZ MENDOZA

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PROFESSIONAL SUMMARY

Food Safety Specialist with advanced knowledge and experience in food microbiology, food regulation and food safety systems with communication skills in different languages.

SKILLS

- Languages (English, Spanish, French)
- Food Safety Auditing & Training
- Food Regulation
- Statistical Analysis
- HACCP & FSMA Implementation
- R Software
- Writing skills
- Food Microbiology
- Laboratory experiments
- Validations

EDUCATION AND TRAINING

Master of Science (MS) in Food Science.

Departments of Animal & Food Science. Texas Tech University. Lubbock, TX, USA

Dec 2019

Industrial Microbiology (BS), Major in Food Microbiology.

Department of Basic Sciences. Pontificia Javeriana University. Bogotá, Colombia

March 2015

WORK EXPERIENCE

Texas Tech University, Lubbock, TX

Jan 2018 to Current

Research Assistant

- Provided technical assistance and conducted inspection and training activities for the implementation of FSMA Standards for Growing, Harvesting, Packing, and Holding of Produce for Human Consumption in produce packing facilities in Dominican Republic.
- Performed auditing activities and scientific support in the implementation of FSMA Rule for Preventive Controls for Human Food in food processing facilities in El Salvador and Guatemala.

Callbest Ltda, Bogota, D.C., Colombia

Feb 2017 – Nov 2017

Validations Specialist

- Developed and performed procedures to validate the water purification systems, compressed air and nitrogen systems and aseptic fill of product simulation with media.
- Participated as a member of the quality and safety compliance team to support good manufacturing practices and good laboratory practices compliance and collaborated with third-party and governmental inspections.
- Conducted environmental testing of processing areas and water analysis in the pharmaceutical plant.

Bifar S.A.S., Bogota, D.C., Colombia

Jan 2016 – Jul 2016

Quality Assistant

- Provided technical and scientific assistance in the implementation of NTC ISO 17025 for third party certification in the laboratory of Microbiology.

- Collaborated with the elaboration of procedures for the validation of the microbiological techniques.
- Conducted internal auditing and training activities.

RESEARCH EXPERIENCE

Texas Tech University, Lubbock, TX

Jan 2018 to Current

Research Assistant

- Evaluated thermal interventions for spore forming-pathogen control and product shelf-life (high and reduced-moisture meat and poultry products) by performing microbial studies utilizing similar industrial equipment and processing conditions for the evaluated products.
- Assessed chemical interventions for the reduction of pathogens biofilm formation through the conduction of experiments simulating food processing surfaces and using common antimicrobials in food industries.

Texas A&M University, College Station, TX

Aug 2014 to Jan 2015

Research Intern

- Conducted biochemical identification of lactic acid bacteria isolated from vegetables to assess antimicrobial properties.
- Performed experiments for the detection of *Salmonella spp* in low moisture food samples.

OTHER EXPERIENCES

Research Student in the Biotechnology Laboratory, Javeriana University, Bogotá D.C, Colombia **01/2014- 06/2014**
In charge of the enzymatic evaluation of a bio-inoculant in compost processes.

Tutor in the Writing Center, Javeriana University, Bogota, D.C., Colombia **08/2013-06/2014**

Monitor in the Dental Laboratory Research Center, Javeriana University, Bogotá D.C, Colombia **07/2012- 12/2012**
In charge of the isolation, growth and storage of bacterial bank.

CERTIFICATES

Texas Tech University and Georgia University: Poultry School en español. Feb 2019.

International HACCP Alliance: HACCP Implementation and Management. May 2018.

FSPCA: Preventive Controls for Human Food. August, 2018.

SERVSAFE: Food Protection Manager. August, 2018.

Texas Tech University: Meat School en español. June, 2018.

Geor Ltda: HACCP and GMP internal auditor. May 2015.

SENA: ISO 9001:2008 module I: Foundations of a system of quality management. April, 2013.

AFFILIATIONS

Member, American Meat Science Association (RMC)	2019 – Present
Member, International Association for Food Protection (IAFP)	2018 – Present
Member, American Society for Microbiology (ASM)	2018 – Present
Member, Institute of Food Technology (IFT)	2018 – Present

HONORS

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| • Study Abroad Competitive Scholarship | 2019 |
| • 3-A Sanitary Standards Inc Student Travel Award | 2018 |
| • Javeriana University Academic Recognition “Orden al Mérito Académico” | 2015 |