

## PERSONAL INFORMATION



JOB APPLIED FOR  
POSITION  
PREFERRED JOB  
STUDIES APPLIED FOR

## SILVIA GALLINA

📍 Corso Raffaello, 13 – 10125 Turin - ITALY

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✉ [silvia.gallina@izsto.it](mailto:silvia.gallina@izsto.it)

Sex Female | Date of birth 26/06/1975 Nationality Italian

## Veterinarian Food Microbiologist Manager

## WORK EXPERIENCE

2006 – to date

**Veterinarian Food Microbiologist Manager**

Istituto Zooprofilattico Sperimentale del Piemonte, Liguria e Valle d'Aosta

Department food control and animal production hygiene

148, Via Bologna, 10154, Torino - [www.izsto.it](http://www.izsto.it)

Veterinarian

**Type and field of activity**

Public health, Food safety, Food microbiology

2011 – to date

**Veterinarian Food Microbiologist Manager**

Istituto Zooprofilattico Sperimentale del Piemonte, Liguria e Valle d'Aosta

CeRTiS – Regional Reference Laboratory for Salmonella typing

148, Via Bologna, 10154, Torino - [www.izsto.it](http://www.izsto.it)

Veterinarian

**Type and field of activity**

Head of the Regional Reference Laboratory for Salmonella typing

2004 – 2005

**Veterinarian**

Local Veterinary Authority (ASL 19) of Asti

Via Conte Verde 125, ASTI - Italy

Veterinarian

**Type and field of activity**

Public health, Animal welfare: Collaboration within the project "Improvement of animal welfare and biosecurity on farms breeding pigs and in kennels and catteries public and private"

2002 – 2006

**Researcher in Food Microbiology**

Istituto Zooprofilattico Sperimentale del Piemonte, Liguria e Valle d'Aosta

Department food control and animal production hygiene

148, Via Bologna, 10154, Torino [www.izsto.it](http://www.izsto.it)

Veterinarian

**Type and field of activity**

Public health, Food safety, Food microbiology

EDUCATION AND TRAINING

- 2009 (3 years) Post graduated school Animal Health, Breeding and Production of food of animal origin  
University of Turin, Italy
- 2006 (1 year) Post graduated Professional Training Course “Competences and responsibilities of DVM in European food legislation”  
University of Milan, Italy
- 2005 Official Veterinary Surgeons  
Meat Hygiene Service Training course, University of Glasgow (United Kingdom).
- 2005 (1 year) Post graduated Professional Training Course “Food animal origin legislation”  
Competences and responsibilities of DVM in food legislation”  
University of Milan, Italy
- 2004 (3 years) Post graduated school Inspection of food of animal origin  
University of Turin, Italy
- 2001 Degree in Veterinary Medicine,  
University of Turin, Italy

PERSONAL SKILLS

Mother tongue(s) ITALIAN

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
ENGLISH	C2	C2	C2	C2	C2
Replace with name of language certificate. Enter level if known.					
GERMAN	A2	A2	A2	A2	A2
Replace with name of language certificate. Enter level if known.					

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user  
Common European Framework of Reference for Languages

Communication skills

- Conference’s speaker on Food Safety by courses organized by Public Administration.
- Conference’s speaker on Food Safety by courses organized Scientific Associations

Organisational / managerial skills

- Head of numerous research projects in the field of Food Safety Research, funded by the Ministry of Health and the Piedmont Region.
- As a specialist in Food Inspection and active in the field of food microbiology and regulations applied to food safety and food hygiene, it is a member of the regional working groups

## Technical Skills and competences

- Expert in food microbiology and parasitology;
- Deep knowledge of National and European Legislation on food hygiene and food safety;
- Deep knowledge of Quality System for microbiology laboratories and accreditation of analytical methods and laboratories
- As part of the team of the National Reference Laboratory (NRL) for Stafilococci coagulase positive, including S. aureus, deep knowledge of Staphylococci and their toxins

## Job-related skills

- Good organizational skills in the management and coordination of laboratory staff;
- Good knowledge of the most common techniques for microbiological, serological and biotechnological

## Computer skills

- Deep Knowledge of Microsoft Office™ tools

## Driving licence

- European driving licence

## ADDITIONAL INFORMATION

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- Publications ▪ More than 80 publications on national and international review.
  - Presentations
  - Projects ▪ Teaching activities at training courses and at the University of Gastronomic Sciences;
  - Conferences ▪ Speakers during numerous seminars and courses
  - Seminars
  - Honours and awards ▪ Co-Rapporteur of numerous Degree and Master
  - Memberships
  - References