




PERSONAL INFORMATION

Lucia Decastelli



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POSITION

Head of Food Control and Hygiene Production Department

From 01/06/2011 to date

Head of Food Control and Hygiene Production Department

Veterinary Medical Research Institute of Piemonte, Liguria and the Valle d'Aosta
 via Bologna 148 10154 Torino
 Head of Food Control Department
 Business or sector Health, food safety

WORK EXPERIENCE

01/02/1995 – 01/06/2011

Head of Food Control and Hygiene Production Unit

Veterinary Medical Research Institute of Piemonte, Liguria and the Valle d'Aosta
 via Bologna 148 10154 Torino
 Head of Food Control Unit
 Business or sector Health, food safety

01/11/1994– 01/02/1995

Veterinary

Veterinary Medical Research Institute of Piemonte, Liguria and the Valle d'Aosta
 Cuneo
 ▪ veterinary
 Business or sector Health, food safety

01/05/1990– 01/11/1994

Veterinary Assistant

Veterinary Medical Research Institute of Piemonte, Liguria and the Valle d'Aosta
 Cuneo
 ▪ Food parasitology and bacteriology, serology
 Business or sector Health, food safety

01/12/1988 – 30/04/1990

Veterinary Assistant

Veterinary Medical Research Institute of Piemonte, Liguria and the Valle d'Aosta
 Novara
 ▪ Veterinary assistant
 Business or sector Health, food safety

01/12/1988 – 30/04/1990

Laboratory Technician

Veterinary Medical Research Institute of Piemonte, Liguria and the Valle d'Aosta

Novara

- Veterinary assistant

Business or sector Health, food safety

EDUCATION AND TRAINING

- 2003 **Management Course for Head of Department** t
School of Management, University Luigi Bocconi, Milano

- 1992 **Post-graduated School of Animal Health and Animal Production** t
Faculty of Veterinary Medicine, University of Turin

- 1988 **Post-graduated School of Inspection of Food of Animal origin** t
Faculty of Veterinary Medicine, University of Turin

- 1985 **Degree in Veterinary Medicine** t
Faculty of Veterinary Medicine, University of Turin

Mother tongue(s) Italian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
French	B1	B1	B1	B1	B1

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

PERSONAL SKILLS

Communication skills As an expert on food microbiology and regulations applied to food safety and food hygiene, I'm a member of several working groups: some of these are created to meet and organize special events or occasions; others are established for the publication of opinions or for the preparation of guidelines on the request of the Competent Authorities. In both cases, I actively participate in providing my skills and my organizational ability

Organisational / managerial skills Since 2007 I'm the Head of the National Reference Laboratory (NRL) for coagulase-positive staphylococci, including *Staphylococcus aureus* established at the Food Control Laboratory of Medical Veterinary Research of Piemonte, Liguria and the Valle d'Aosta. The NRL has to harmonize the scientific research on coagulase-positive staphylococci and staphylococcal enterotoxins methods have to be shared by all laboratories carrying out Official Controls. also coordinates the network of IIZZSS to ensure the uniform application of the recommendations set out by the Community Reference Laboratory.

Computer skills Good command of Microsoft Office™ tools

ADDITIONAL INFORMATION

Publications More than 200 scientific publication;
Presentations Trainer at Post-graduated School of Inspection of Food of Animal origin, Faculty of Veterinary
Projects Medicine, University of Turin and Post-graduated School of Microbiology and Virology, Faculty of
Conferences Medicine, University of Turin
Seminars Principal Investigator in many scientific researches
Participation as trainer and/or participant at many congresses, workshops, seminars, courses.