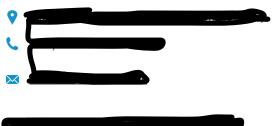
Euro*pass* Curriculum Vitae Lucia Decastelli









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 Assistent

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 Assistent

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

Novara

Veterinary assistent

Business or sector Health, food safety

01/12/1988 - 30/04/1990

Laboratory Technician





Curriculum Vitae

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

Novara

Veterinary assistent

Business or sector Health, food safety

EDUCATION AND TRAINING

2003 Management Course for Head of Department

School of Management, University Luigi Bocconi, Milano

1992 Post-graduated School of Animal Health and Animal Production

Faculty of Veterinary Medicine, University of Turin

1988 Post-graduated School of Inspection of Food of Animal origin

Faculty of Veterinary Medicine, University of Turin

1985 Degree in Veterinary Medicine

Faculty of Veterinary Medicine, University of Turin

Mother tongue(s)

Italian

Other language(s)

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
B2	B2	B2	B2	B2
B1	B1	B1	B1	B1

French

English

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 enterotoxinsmethods 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
Presentations
Projects
Conferences
Seminars

More than 200 scientific publication;

Trainer at Post-graduated School of Inspection of Food of Animal origin, Faculty of Veterinary Medicine, University of Turin and Post-graduated School of Microbiology and Virology, Faculty of Medicine, University of Turin

Principal Investigator in many scientific researches

Participation as trainer and/or partecipant at many congresses, workshops, seminars, courses.