

Katherina Khazzaka

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Education

Holy Spirit University of Kaslik (USEK)

Bachelor of Science in Dietetics and Nutrition (GPA: 82 / 100)

Expected Graduation: 2026

Zahle, Lebanon

Experience

Hollywood Café

Quality Control & Food Safety Intern

July 2025 – August 2025

Zahle, Lebanon

- Ensured compliance with ISO 22000 food safety systems, HACCP principles, and Good Manufacturing Practices (GMP).
- Monitored food handling, storage, preparation, and service processes to maintain safety and quality standards.
- Conducted hygiene inspections and verified adherence to Sanitation Standard Operating Procedures (SSOPs).
- Assisted in identifying non-conformities and documenting corrective and preventive actions (CAPA).
- Maintained temperature logs, quality records, and traceability documentation.

Mr. Grill

Food Safety & Quality Control Intern

July 2025 – August 2025

Zahle, Lebanon

- Applied ISO food safety requirements, HACCP controls, and GMP guidelines in a high-volume food service environment.
- Supervised critical control points (CCPs) including cooking temperatures and cross-contamination prevention.
- Conducted internal quality checks to ensure compliance with food safety standards.
- Supported internal audits and assisted in implementing corrective actions.
- Ensured proper hygiene practices, equipment sanitation, and safe food handling procedures.

Maison Notre Dame des Dons

Community Nutrition Intern

July 2025 – August 2025

Zahle, Lebanon

- Delivered community-based nutrition education programs promoting healthy eating habits among children.
- Designed interactive activities to improve nutrition knowledge and healthy lifestyle awareness.
- Applied structured nutrition intervention methods including needs assessment and evaluation.
- Contributed to educational content promoting balanced diets and disease prevention.
- Participated in program evaluation and reporting to assess learning outcomes.

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Quality Control & Food Safety Intern

August 2025 – September 2025

Zahle, Lebanon

- Monitored food production processes to ensure compliance with food safety and quality standards.
- Assisted in implementing HACCP procedures and food hygiene protocols.
- Conducted quality checks on raw materials and finished products.
- Maintained sanitation standards and verified proper food handling practices.
- Recorded temperature controls and supported quality documentation.

Certifications

CME Certificate – Gastrointestinal Disorders & Gut Microbiome Nutrition | CATALYST Training Lab

- Accredited by the European Board for Accreditation of Continuing Education for Health Professionals (EBAC) and the Commission on Dietetic Registration (CDR), USA.
- Completed advanced training on evidence-based nutrition strategies for gastrointestinal disorders.
- Developed knowledge on supporting gut microbiome health through medical nutrition therapy.
- Gained practical skills for applying nutrition interventions in clinical and community settings.