



PERSONAL CONTACTS

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ABOUT ME

I am a young graduate really interested in food science.

I am focused and committed on what I need to carry out, plus I am searching for a solid environment where to settle and improve. My goal is to make nutritional food more available for consumers; according to this, I would love to find out ways to reduce food loss/waste or boost their circular economy

COMPETENCES

DIGITAL ABILITIES

Word (Basic); **Excel** (intermediate),
Powerpoint (Basic)

LANGUAGES

Italian - mother tongue
English - intermediate
French - basic
Spanish - basic

IN MY FREE TIME

I love sport and music; i'm a 15-year-old member of my hometown's woodwinds band.

GIOVANNI CIANO

26-YEAR-OLD GRADUATE IN FOOD SCIENCE

ACADEMIC STUDIES

At Tuscia University (UNITUS, Viterbo)

MASTER'S DEGREE in *Food Science & Technology* (LM-70)

Final grade: 110/110 cum laude

02/2020 - 12/2022

Key exams: Analytical chemistry and sensory analysis, Cereals processing (wheat, barley), Traditional and innovative analytics for the food sector

Master's thesis: *Predizione della sostanza secca del tubero di patata (Solanum tuberosum L.) mediante spettroscopia NIR da banco e portatile*

BACHELOR'S DEGREE in *Food & Wine Technologies* (L-26)

Final grade: 110/110 cum laude

09-2016 - 02-2020

Key exams: Food processing, General and food microbiology, Fermentation biotechnology of food interest, Food law

Bachelor's thesis: *Caratterizzazione di farine di Urtica dioica L. per lo sviluppo di prodotti funzionali*

OTHER FORMATION

On January 27th, I attended an 8h lesson on food labeling held by Hideea s.r.l., focused on:

- Reg. 1169/2011 (food information to consumer)
- Labeling specific food (olive oil, Italian traditional sweet baked goods, eggs)
- Health & nutritional claims (Reg. 1924 and 1925/2004)

Linguistic high school M. T. Cicerone-Pollione in Formia (LT)

Languages studied: English, French & Spanish.

Final grade: 100/100

09/2011 - 07/2016

WORK EXPERIENCES

Curricular internship July - August 2019

At 2G Olearia in Itri (Latina, Latium), my hometown, I assisted the laboratory chief in executing different vegetable oil analyses. This, to evaluate the conformity of delivered matrices to their commercial documents.

In particular, were determined olive oil routine parameters (acidity, peroxide number, spectrophotometrics) plus the composition of unsaponifiable matters in olive and solvent-extracted seed oils (peanut, sunflower, palm, canola)

Available references if requested