

MILTON MONTANEZ
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EDUCATION*

- Master's Degree in Science and Technology of the Foods, Havana University, Cuba.
- Diplomat in Biotechnology, University of Camaguey, Cuba.
- Diplomat in Quality Control of Pharmaceutical Products, University of Camaguey, Cuba.
- Bachelor of Science Degree in Microbiology of Foods, Pamplona University, Colombia.

EXPERIENCE

Related Work Experience

Asebiol Ltda. Laboratory, Bogotá, Colombia (1 year)

- Researched and Collected data from Food Processors, manufactures & Suppliers.
- Designed Quality Control Procedures for Food Industry.
- Made presentations to food corporation members giving recommendations on professional hygiene, proper cleaning and sanitization methods.
- Provided training to public food service employees.

Mayprofarma y/o Laboratorios NOIPROCS Ltda. (Laboratory of Pharmaceutical products) (2 year)

- Development of a system of Good Manufacturing Practice and ISO 9000

Pamplona University (1 year)

Professor of courses:

- Microbiology of meats and derivates.
- Toxicology of foods.
- General Microbiology.

International Field World (2 year)

- Programmer computer

Schnebly Redlands Winery Inc. & Miami Brewing CO.

- Head Production Manager for Wine (since 2007) and Beer (since 2011).

Food Technology Consultant

Others: Tutor of Diploma Works.

Research Work:

- Risk Assessment from infection for *Campylobacter jejuni* in chicken using the semiquantitative method of Ross-Sumner.
- Development of a Quality System for the Experimental Lab of Meat Products of the University of Havana.
- Predictive Microbiology.

Related Course Work

- Course work “Guarantee of Quality of Microbiology laboratory”
- Seminary work “Introduction to Microbial Ecology”.
- Quality control in food industries through HACCP system
- Training of Quality Control Consultants (ISO 9000)
- Biotechnological Control through *Bacillus thuringiensis*
- IV Iberoamerican symposium of pharmaceutical and foods sciences
- Quality of Control in the food industry
- Risk assessment Microbiological in the food industry
- Biotransformation Processes
- Enzymology
- Microbiology applied to fermentations
- Kinetic and biochemistry of the fermentations
- Food's Rheology
- Chemistry and biochemistry of cereals
- Technology of Cereals
- Grains storage
- Risk assessment in the Control of foods
- Standard Quality Foods International SQF 2000.
- Hands-on Distilling Workshops, American distilling Institute, 2010.

*** U.S. has accredited my academic credentials.**