

PERSONAL INFORMATION

Sergio Varo Rodríguez

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WORK EXPERIENCE

Laboratory Technician

Food Science Department (University of Córdoba), Córdoba

- Maintenance Of Equipment
- Spectrophotometric determination of metals
- Data Management
- Sample Management

Activity Sector Investigation

Laboratory Technician

NIR/MIR Department, SCAI (University of Córdoba), Córdoba (España)

- Maintenance Of Equipment
- NIR/MIR Analysis
- Combustion Analysis
- Data Management
- Sample Management

Activity Sector Investigation

EDUCATION AND TRAINING

2018 – Present

Biology bachelor

University of Córdoba (Spain)

- Isolate, identify and analyze material of biological origin
- Design and perform biological diagnoses and identify and use bioindicators
- Isolate, cultivate and modify microorganisms and cells and tissues of multicellular organisms
- Perform functional tests and determine, assess and interpret vital parameters
- Analyze and interpret the development, growth and biological cycles of living beings
- Understand the inheritance mechanisms and the genetic improvement fundamentals
- Perform genetic analysis
- Characterize, manage, conserve and restore populations, communities and ecosystems
- Evaluate the environmental impact
- Get information, design experiments and interpret biological results.
- Control processes and provide services related to Biology
- Design, write, direct and execute Biology projects

2015–2018

Advanced Expert In Human Nutrition and Dietetics

IES La Fuensanta, Córdoba (Spain)

- Microbiology And Physical-Chemical Analysis Techniques
- Food Hygiene And Quality Control
- Dietetic Therapy
- Basic Pathophysiology
- Health Education

2013–2015

Higher Technician In Analysis And Quality Control Laboratory

IES Maimonides, Córdoba (Spain)

- Microbiological Test
- Physical-Chemical Analysis
- Instrumental Analysis
- Physical Analysis
- Biotechnological Tests
- Sampling And Sample Preparation
- Quality And Safety In Laboratories

PERSONAL SKILLS

Mother tongue(s) Spanish

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Comprensión auditiva	Comprensión de lectura	Interacción oral	Expresión oral	
English	B2	B2	B2	B2	B2
Cambridge FIRST Certificate					

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user

Communication skills

-Good communication skills acquired during a nutritional coaching course, and the realization and organization of socio-cultural events.

Job-related skills

-Good command of quality control processes
 -Wide knowledge of chemistry, biology and biochemistry
 -Use of laboratory equipment
 -Adaptability

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Independent user	Independent user	Basic user	Basic user	Basic user

Digital skills - Self-assessment grid

Other skills

-Data management
 -Extensive knowledge in nutrition and food laboratory
 -Knowledge of industrial hygiene and quality control

Driving licence

B

INFORMACIÓN ADICIONAL

Courses

-Nutritional coaching
 -Food handler