



FERNANDO E. ORTEGA-OJEDA

RELEVANT PROFESSIONAL EXPERIENCE

LABIOTSA. Junior Consultancy in Food Science and Biotechnology. 2004 until Today.

PHARMACOLOGY AND FOOD SCIENCE DEPARTMENT; Lecturer and Researcher; Pharmacy Faculty; Universidad CEU San Pablo-Madrid; September-2006 to 07-2010.

PHYSICAL CHEMISTRY DEPARTMENT. Associated Lab Assistant; Universidad Alcalá de Henares; 10-2006 to 01-2007.

LEROY MERLIN; Gardening Section: professional advising to clients and selling, internal management and stock distribution. April-2006 to July 2006.

AGRICULTURAL, FOOD AND NUTRITION SCHOOL; Biotechnology Lecturer and Researcher; Universidad San Francisco de Quito (Ecuador); January-2005 to January-2006.

LUNDS TEKNISKA HÖGSKOLA (LTH); Researcher and Project Assistant. Simultaneously Network and Computer Administrator; Lund University (Sweden); August-1998 to March-2004.

TECHNICAL RESEARCH INSTITUTE (IIT); Researcher and Project Assistant; Escuela Politécnica Nacional, September-1996 to April-1997.

NESTLÉ R&D CENTRE QUITO (LATINRECO); - Quality Control Technician, Assembly and testing of new lab equipment, October-1995 to August-1996.

TECHNICAL AND INDUSTRIAL RESEARCH INSTITUTE (IITI); Researcher and Project Assistant, Technical University of Ambato (Ecuador); December-1994 to September-1995.

FOOD SCIENCE AND ENGINEERING FACULTY; Project Assistant in Statistics and Experimental Design; Technical university of Ambato (Ecuador), January-1994 to November-1994.

ADDITIONAL KNOWLEDGE

COMPUTER-ASSISTED TRANSLATION (COMPUTER-AIDED TRANSLATION – CAT) AND TEXT EDITING SOFTWARE: Trados, Wordfast, MS Office, Adobe InDesign and Pagemaker.

PUBLICATIONS: Eight international technical publications, including several thesis books.

EDUCATION

PH.D. IN FOOD SCIENCE. Lund University (Sweden). March-2004. Validated by Universidad Autónoma de Madrid. Approved by ACAP-Madrid and ANECA.

M.Sc. IN BIOTECHNOLOGY AND FOOD SCIENCE. Lund University (Sweden). September-1998.

M.Sc. IN NETWORKS AND INFORMATION TECHNOLOGY SYSTEMS. Alcalá de Henares University. October-2010 until Today.

FOOD ENGINEER. Technical University of Ambato (Ecuador). December-1995.

LANGUAGES

ENGLISH Fluent
SPANISH Native
SWEDISH Fluent
NORWEGIAN Good
PORTUGUESE Good

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IT - COMPUTING

Building and basic maintenance of computers, networks and peripherals. Experience with several OS's (Windows 7 and older, and OS X and older Mac systems).

Software and systems testing and experience (dozens of different Computer-assisted translation – CAT, word processing, photo, maths, audio-video edition, web and text design, data-

bases, scientific, diagnostics and networking applications).

Knowledge in design, developing and programming in BASIC, QBASIC, and C. Currently learning Visual C# .NET in Visual Studio 2008.

COURSES

Research and Experimental Methods, Professional Strategy Madri+D, Information Search and Databases, Information Management and Reading Techniques, Technical Writing for Publications, Communication Techniques, Quality System S/ISO 9001:2000, Quality Control, Nutrition, Human Physiology, Enzyme and Fermentation Techn, Biotechnology, Biochemistry, Bioprocess Techn, Packaging Techn, Chemometrics and Optimizing of Experimental Design and Multivariate Analysis, Data Generation Design and Experimental Design, Microscopy (TEM, Cryo-TEM, SEM), Matlab, Polymers and Surfactants, Rheology, Isothermal and Modulated Differential Scanning Calorimetry.

Different courses, seminars and postgraduate congresses (Sweden Finland, Germany and Spain).

ADVANCED INSTRUMENTAL TECHNIQUES: Spectroscopy, Optical Microscopy, High Performance Liquid Chromatography (HPLC), Gas Chromatography (GC), Rheology, Differential Scanning Calorimetry (DSC), Atomic Absorption, PCR, Microbiology and Fermentation techniques, and other Quality Control and lab analysis techniques.

OTHER PRACTICAL KNOWLEDGE

Electronic circuits and *Do it Yourself* knowledge.

MEMBERSHIPS

Proz.com (www.proz.com/translator/128440) since Dec 2005, and Pro member since Oct 2011.

Centre of Amphiphilic Polymers from Renewable Sources (CAP), Lund, Sweden, in collaboration with Tetra Pak R&D, AstraZeneca R&D, Clariant, Akzo Nobel Industrial Coatings, Akzo Nobel Surface Chemistry, EKA Chemicals, Lyckeby Stärkelsen, SCA Research, Ericsson Mobile, and Volvo. 1998-2004. <http://www.amphipol.lth.se/>

Institute of Food Technologists (IFT), 2001. <http://www.ift.org/>

American Association of Cereal Chemist (AACC), 2001. <http://www.aaccnet.org/>

Latinoamerican Foods Network (LANFOODS), sponsored by IPICS (Sweden), 04/1998.

Red Iberoamericana de las Propiedades Físicas de los Alimentos para el Diseño Industrial (RIPFADI), Programa Iberoamericano de Ciencia y Tecnología para el Desarrollo (CYTED), 07/1995-01/1998. <http://www.cyted.org/>