

Cristina Aragón Ibáñez

EDUCATION & TRAINING

Ph.D in Food Engineering and Biotechnology

Free University of Bozen-Bolzano [01/11/2024 - Current]

City: Bolzano | Country: Italy

Website:

<https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/phd-in-food-engineering-and-biotechnology/>

| Field(s) of study: Natural sciences, mathematics and statistics: | Level in EQF: 8

Master in Food Sciences for Innovation and Authenticity (MSc)

Free University of Bozen-Bolzano [15/09/2021 - 03/10/2023]

City: Bolzano | Country: Italy

Website:

<https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/master-food-sciences-innovation-authenticity/>

| Field(s) of study: Food sciences: | Final grade: Cum Laude | Level in EQF: 7 | Thesis: Physical and rheological characteristics of hydroxypropyl methylcellulose affecting the functionality of gluten-free bread

Bachelor's degree in Culinary and Gastronomic sciences

CETT - UB [01/09/2015 - 01/09/2019]

City: Barcelona | Country: Spain

Website: <https://www.cett.es/en/academic-offer/courses/bachelors-degree-in-culinary-gastronomic-sciences> | Level in EQF: 6

WORK EXPERIENCE

Free University of Bolzano - Italy, Bolzano

University teaching assistant

[14/09/2025 - 27/10/2026]

Teaching assistant in the laboratory activities of the Master's degree course "Fermentations as Tools for Making Traditional and Innovative Foods and Beverages"

Dr. Schär Italy - Italy, Bolzano

Quality assurance raw material and packaging material specialist

[03/07/2023 - 31/10/2024]

- Raw material and packaging material management
 - Risk analysis
 - Documentation management
 - Deviation analysis and root cause analysis
 - Complaint processing
- Raw material chemical and physical testing, packaging material testing
- Perform internal audits and supplier audits
- Responsible for the traceability
- Check application of HACCP system
- Check application of GMPs

Dr. Schär Austria - Austria, Klagenfurt

Research internship

[28/02/2023 - 30/04/2023]

Research activities for the development of the master thesis "Physical and rheological characteristics of hydroxypropyl methylcellulose affecting the functionality of gluten-free bread".

LANGUAGE SKILLS

Mother tongue(s): Spanish | Catalan

English

LISTENING: C1 **READING:** C1 **WRITING:** C1

SPOKEN PRODUCTION: C1

SPOKEN INTERACTION: C1

Italian

LISTENING: C1 **READING:** C1 **WRITING:** C1

SPOKEN PRODUCTION: C1

SPOKEN INTERACTION: C1

German

LISTENING: A2 **READING:** A2 **WRITING:** A2

SPOKEN PRODUCTION: A2

SPOKEN INTERACTION: A2