

CURRICULUM VITAE

PERSONAL DETAILS

Name: Afanasieva Elena
Date of birth: 9th of May 1986
Contact details: Ashgabat, Turkmenistan
Cell phone: + 993 65 641987
E-mail: elena.v.afanasieva@gmail.com
Marital status: Married
Languages: Turkmen – Intermediate;
Russian – Advanced;
English – Intermediate;

COMPETNCIES

- Self motivated, responsible, reliable, confident, balanced, focused and a team player;
- Computing skills: Microsoft Excel; Microsoft Word; Power Point; Adobe Photoshop; Outlook; AutoCAD;

LEISURE INTERESTS

- ❖ Travelling learn different cultures and their traditions
- ❖ Enjoy going to the gym an swimming pool
- ❖ Enjoy reading magazines and books
- ❖ Surf the internet

PERSONAL STATEMENT

I like working in a team and can also work independently. I used to be a member of HACCP in Barkad Company (Kyrgyzstan), and involving ISO 22000 standard. My ability to adapt quickly to new situations enables me to work efficiently at all times. I have a confident and enthusiastic personality. I have years of experience in food production industry. Almost a year I am practicing in the field of HSE management, functional exposure to providing specialist support and advice on Health Safety and Environment compliance, manage HSE risks and meet it performance objectives developing local staff and transfer of skills as a part of effective mentoring.

EDUCATION

2009-2011 (Certificate) Trainings of ISO 22000 standard
2012 ServSafe Food Safety Training

Certificate of Attendance for practicing in the Workshop on Food Microbiology presented by international expert Lubomir Valik, Senior Advisor Dr. Peter H. Foerster, July 2010

Practice in the third series of FSSC/ISO 22000 – 2005 Workshops with emphasis on the principles of ISO, presented by international expert Cornelis Sonneveld, Program Manager Dr. Peter H. Foerster, June 2010

Practice in the second of a series of FSSC/ISO 22000 – 2005 Workshops with emphasis on the principles of HACCP, presented by international expert Cornelis Sonneveld, Program Manager Ricarda Meissner, February 2010

Introduction to ISO 22000 - 2005 with the details of Pre Requisite Programmes, the 5 preliminary steps of HACCP and 7 mandatory procedures of ISO 22000 – 2005, presented by international expert Cornelis Sonneveld, Program Manager Ricarda Meissner, September 2009

Hazard Analysis and Critical Control Points presented by international consultant PCA Project – Phase III Mr. Cornelis Sonneveld, Team Leader prof. Stephen J. Avalyan Newton, February 2009

2004-2009 **Kyrgyzstan State Technical University**
Bachelor in food management (Diploma)
Technology of food production/Kyrgyzstan

WORK EXPERIENCE

- 2016 - Now **HSE director at ALP İŞ LLC**
(Further information may be obtained from Human Resources Manager)
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- 2012-2015 **HSE director at MERDEM LLC**
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- 2009-2011 **Technologist in Barkad Company**
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