



Europass Curriculum Vitae

Personal information

Name

LUIGI LANNI

Address

Telephone

Fax

E-mail

Nationality

Date of birth

Gender

Occupational field

FOOD SAFETY

WORK EXPERIENCE

- Dates
- Name and address of employer
- Type of business or sector
- Occupation or position held
- Main activities and responsibilities

From 2001 to date

Istituto Zooprofilattico Sperimentale Regioni Lazio e Toscana
Via Appia Nuova, 1411
Rome – Italy

Food safety & Research

Head of Relationship with Food Business Operator from 2010 to date

Head of Laboratory for Molluscs Safety & Management from 2010 to 2018

- Laboratory analyses for the official controls of live bivalve molluscs (LBM), fish and fishery product according to EU Regulation (microbiological criteria, marine biotoxin, viable parasite, LBM disease, phytoplankton) and evaluation of technological process (process hygiene criteria, purification plant, packaging).
- Internal auditor for the compliance of laboratory according to ISO IEC 17025:2005 (from 2013 to date). Number of audit per years in compliance with internal program.
- Responsible of main research project on live bivalve molluscs and fisheries product. (see technical skill and competence). Research on microbiology, virology, and parasite of bivalve molluscs.
- Auditor to assess the conformity of Catering services according to EU Regulation (from 2007 to date)
- Member of IZSLT restrictly working group for Standardization and rationalization of testing activities for food microbiology – DDG 523 December 2016 14th
- Member of IZSLT working group for Sea and Inland waters Platform Project - DDG 145 on March 2017 28th
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Academic years 2010 to date

Università degli Studi "Tor Vergata"

Environment and Workplace Prevention Techniques

Professor

Course on Science and Food Technologies

<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>November 2014 to date</p> <p>Ente Italiano di Normazione (UNI)</p> <p>National standardisation bodies pursuant to Article 27 of Regulation (EU) No 1025/2012 System Management for Food Safety (UNI/CT 003/GL 14)</p> <p>Committee member</p> <p>The general objective of the Committee is to implement the food safety Legislation with other voluntary rules.</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>December 2014 to date</p> <p>International Organization for Standardization</p> <p>Challenge tests in food and feed products or in processing food (ISO/TC 34/SC 9/WG 19)</p> <p>Committee member</p> <p>Guidelines for conducting challenge tests</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>From 2017-12-11 to 2017-12-15</p> <p>From 2018-09-24 to 2018-09-28</p> <p>Asociacion Espanola de Normalizacion y Certificacion - DG-SANTE</p> <p>Food Safety – Food Hygiene at primary production Course 2b S1 and S2 on LBM</p> <p>Tutor and support</p> <p>Session on</p> <ul style="list-style-type: none"> • Requirements applicable to pectinidae and live marine gastropods not filter feeders harvested outside CPA (Reg. 853/2004 and 854/2004) • Commission Decision 2002/226/EC • Dispatch and purification centres • Group discussion on official control of LBM best practices
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>August 2015 12th to February 2016 10th</p> <p>European Food Safety Authority</p> <p>Food Safety - Live Bivalve Molluscs</p> <p>Expert on Working group</p> <p>Norovirus in oysters. EFSA opinions on the risk related with the contamination by Norovirus (NoV) in oysters for improved virus controls for live bivalve molluscs.</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>November 2014</p> <p>GOPA Consultants – European Commission</p> <p>Thailand-EU Policy Dialogues Support Facility (PDSF)</p> <p>Tutor - Trainee</p> <p>Monitoring of the sanitary programme for bivalve molluscs</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>December 2013</p> <p>Istituto Zooprofilattico Sperimentale della Sardegna – Regione Sardegna</p> <p>Food Safety – Official Controls on LBM</p> <p>Tutor - Trainee</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>April - May 2013</p> <p>Asociacion Espanola de Normalizacion y Certificacion - DG-SANCO</p> <p>Food Safety – Food Hygiene & Controls training course on fishery products & LBM</p> <p>Tutor</p> <p>Session on Pectinidae and Gastropods harvesting outside classified areas according to EU regulations</p>

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EDUCATION AND TRAINING

- Dates
- Name and type of organization providing education and training
- Principal subjects/occupational skills covered
 - Title of qualification awarded
 - Level in national classification (if appropriate)

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- Name and type of organization providing education and training
- Principal subjects/occupational skills covered

September 2012

Application Européenne de Technologies et de Services Industriel Lons - DG-SANCO

Food Safety - Sustained training mission in Greece – Bivalve Molluscs' safety management

Expert

- Train the staff of Central and Local competent Authority on safety management of bivalve molluscs

May - June 2012

Application Européenne de Technologies et de Services Industriel Lons - DG-SANCO

Food Safety - Sustained training mission in Thailand – Bivalve Molluscs' safety management

Expert

- Train the staff of Department of Fisheries of Thailand on safety management of bivalve molluscs

September 2011

UE ISEC-PROINVEST [Chamber of Commerce Italy - Halieus – Lega Pesca – CODOPESCA]

Improve Seafood Export Conditions by strengthening the capacities of Dominican Republic

Fish and fishery products

Expert

- Support the Competent Authority for the quality of laboratories" and "management system of food safety"

August - September 2009

Ministry of Agriculture and Food

General Directorate of Food Safety and Consumer Protection - "Skenderbej" Square, No.2 -

Tirana – Albania

Molluscs primary production and Food Safety

Expert and trainee

- Assistant and training the three different level of Competent Authority (Central–Regional–Local) in the primary production exercise.

November 2005 - January 2006

Zooconsult - Lungotevere Michelangelo n.9, 00192 Rome - Italy

Food Safety

Legal Expert

- Europeaid 117584/C/SV/AL. Assistant the Albanian Competent Authority and its Legal Working Group in legislation approximation process.

1997-1999

Tor Vergata University, Rome, Italy Faculty of Biology

Molecular biology techniques, immunochemistry, cell culture and monoclonal antibody production, cellular immunology, microbiology techniques, genetics, industrial technologies.

Post lauream specialization on Biotechnologies

Biotechnology master

1989-1995

Tor Vergata University, Rome, Italy Faculty of Biology

Characterization of living organisms, cell theory, evolution, gene theory and homeostasis, vaccine, ecosystem, chemistry, biochemistry, genetics and molecular biology, purification plant technology, LBM processing plant, classification and monitoring of molluscs production area

<ul style="list-style-type: none"> • Title of qualification awarded • Level in national classification (if appropriate) 	<p>Biology degree laurea; MSc equivalent</p>
<ul style="list-style-type: none"> • Dates • Name and type of organization providing education and training • Principal subjects/occupational skills covered 	<p>April 2014 Istituto Zooprofilattico della Lombardia e dell'Emilia Romagna Predictive microbiology course Theoretical concepts of predictive microbiology, origin, description, application of the first mathematical models applied to food technology. Baranyi model and dynamic models for predictive microbiology. Data analysis and collection, data organization to apply the predictive microbiology software. DMfit and Combase predictor.</p>
<ul style="list-style-type: none"> • Dates • Name and type of organization providing education and training • Principal subjects/occupational skills covered 	<p>December 2013 UNI - Ente Nazionale Italiano di Unificazione Course for Auditor/Responsible of Audit Group management systems The main objective of these two days course is to provide knowledge and understanding of the standards which must be carried out the internal and external audits. Illustrate and understand, through exercises, methods to prepare, conduct and close the audit. Verify and strengthen the capacity to plan and attitudinal direct the audit as well as organizational skills, communication and management.</p>
<ul style="list-style-type: none"> • Title of qualification awarded 	<p>Certificate</p>
<ul style="list-style-type: none"> • Dates • Name and type of organization providing education and training • Principal subjects/occupational skills covered • Title of qualification awarded 	<p>November 2013 Deutsche Gesellschaft für Internationale Zusammenarbeit – European Commission Microbiological criteria in Foodstuffs The main objective of these four-day sessions is to provide training on Trainings under this tender is on updating participants with latest information on Microbiological criteria in foodstuffs Certificate</p>
<ul style="list-style-type: none"> • Dates • Name and type of organization providing education and training • Principal subjects/occupational skills covered • Title of qualification awarded 	<p>November 2012 Istituto Zooprofilattico del Lazio e Toscana UNI EN ISO 19011:2012 Guidelines for auditing management systems The main objective of this one-day sessions is to provide training on new revision of this ISO standard and highlight the differences from actual and previous editions Certificate</p>
<ul style="list-style-type: none"> • Dates • Name and type of organization providing education and training • Principal subjects/occupational skills covered • Title of qualification awarded 	<p>March 2012 Istituto Zooprofilattico del Lazio e Toscana Laboratory Food Controls: samples management and quality assurance analysis The main objective of these four-day sessions is to provide training on the correct management of different types of samples (official controls – FBO own check controls) and the criteria to ensure the quality of microbiological analysis Certificate</p>
<ul style="list-style-type: none"> • Dates • Name and type of organization providing education and training • Principal subjects/occupational skills covered 	<p>June 2011 Campden BRI – Organisation of Training Courses on Food Hygiene Control – European Commission – Directorate-General for Health & Consumers EU EAHG HACCP TRAINING – Course type 2 - development of the ability to conduct a detailed audit to verify implementation of HACCP systems by food and feed business operators and compliance with food and feed hygiene requirements. It also takes into account possible linkage with business quality assurance programmes. The seven HACCP principles are then covered in sequence as well as the principles of auditing, more attention is paid to the principles of auditing than for course one. Factory visits then take place and following, feedback is obtained and the workshops end with a course review</p>

• Title of qualification awarded

Certificate

• Dates

October 2008

• Name and type of organization providing education and training

AENOR – Organisation of Training Courses on Food Hygiene Control – European Commission – Directorate-General for Health & Consumers

• Principal subjects/occupational skills covered

Hygiene and Control Measures for fishery products and LBM. The general objective of the course was to contribute to ensuring a uniform approach to official controls and harmonized fair procedures based on high levels of expertise to implement the relevant regulations (882/2004, 852/2004, 853/2004 and 854/2004), directives and decision.

• Title of qualification awarded

Certificate

• Dates

September 2008

• Name and type of organization providing education and training

European Community Reference Laboratory for monitoring bacteriological and viral contamination of bivalve molluscs.

• Principal subjects/occupational skills covered

Joint EU CRL/FDA International workshop on the application of sanitary surveys in bivalve mollusc production areas. The aim of this international event was to enhance the understanding of both technical aspects and the equivalence of the various approaches to the application of sanitary surveys, operated by countries with significant bivalve shellfish production across the globe.

• Title of qualification awarded

Certificate

• Dates

October 2007 – June 2009

• Name and type of organization providing education and training

Regione Lazio – Veterinary Services

• Principal subjects/occupational skills covered

Quality management systems (ISO 9000:2000), Food safety management systems – Requirements for any organization in the food chain (ISO 22000:2005), General requirements for accreditation bodies accrediting conformity assessment bodies (ISO 17011:2004), Quality and/or environmental management systems auditing (UNI EN ISO 19011:2002). Methodology for the assessment and predispose the audit, planning communication, organization and management. Practical assessment, internal test, inspection, management.

• Title of qualification awarded

Food Safety Auditor

• Dates

October- November 2006

• Name and type of organisation providing education and training

European Community Reference Laboratory for monitoring bacteriological and viral contamination of bivalve molluscs.

• Principal subjects/occupational skills covered

First sanitary survey training course in support of the new requirements contained within Regulation (EC) No 854/2004 on the 31st October to the 3rd November 2006. Delegates from 11 member states undertook 4 days of practical scenario based training on how to conduct sanitary surveys and produce sampling plans

• Title of qualification awarded

Certificate

**PERSONAL SKILLS
AND COMPETENCES**

MOTHER TONGUE

Italian

OTHER LANGUAGES

Self-assessment

European level (*)

Language

Language

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
C1	English	B2	English	B2	English	B2	English	B2	English

ORGANISATIONAL SKILLS

AND COMPETENCES

From 2003 to 2007 Supervisor in different graduate thesis of different argumentation concerning molluscs and fisheries products (microbiology, biotechnology, toxins, phytoplankton, risk assessment of production areas)

April 2007 scientific committee member and trainee of Classification and monitoring of molluscs harvesting area in Italy (Workshop).

From 2003 to date Regione Lazio Veterinary Services. Teaching Courses for veterinary inspectors on: Commission Decision 2001/471/EC and Regulation 2073/2005 - Regional rules for inspecting and controlling mollusc production and commercialization.

From 2002 to date Manager of Istituto Zooprofilattico Sperimentale delle Regioni Lazio e Toscana.

From 1997 to 2001 Project manager, consultant of Istituto Zooprofilattico Sperimentale delle Regioni Lazio e Toscana. Research on microbiology, virology and parasitology of molluscs and analysis of processing plant production.

From 1995 to 2000 Free-lance consultant providing support to several Food Industries of Amati S.p.A. and others. Interaction with Quality sector, Research and Development sectors, Laboratories and Commercial areas production.

TECHNICAL SKILLS AND COMPETENCES

Competent with most Microsoft Office programmes, nautical program (Map Source, Offshore navigator, Plan2Nav, Navionics) and experience with diving software. Chemical machinery (H.P.L.C., Gas Chromatography, Atomic Adsorption), Histological method, Microbiological methodology, ELISA, PCR.

Main research project unit leader from 2003: molecular biology technique for Hepatitis A identification in molluscs - Evaluation and perspective of different purification plants - Efficiency and efficacy of bacteria and Hepatitis A virus reductions in different purification plant - quality and traceability of fish and fishery product - Hepatitis and Norovirus viruses in shellfish and correlation with human case - Harvesting areas and environmental factors induced stress parameter in shellfish - Microbiology risk assessment in different ready to eat fisheries products - Algal toxins contaminating water and fish products in Italian waters: monitoring, characterization and study of innovative methods - Post-Harvest production treatment for the control of viral contamination in bivalve molluscs: tools for improvement of shellfish safety.

I hereby authorize the use of my personal data in accordance with article 13 of Italian Legislative Decree n° 193 of 2003
Rome July 2019, 15th

Signature