

Curriculum Vitae



Personal information

First name(s) / Surname(s) First name - **Dr. Professor Tea Khositashvili**
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Nationality Georgian
Date of birth 24-12-1987
Gender Female

Education Dates

- 1) 2011-2018 Iakob Gogebashvili Telavi state university – food of technology, **PhD degree food of technologies;**
- 2) 2009-2011 Iakob Gogebashvili Telavi state university – beverage technology, master;
- 3) 2006-2010 Tbilisi educational institute of further training of specialists in viticulture, wine-making and fruit-vegetable and growing technology - food technology, bachelor;
- 4) 2005-2009-Ivane Javakhishvili State University-chemistry, bachelor;

Work experience

- 1) Associate professor - Cognac Production Technology;
- 2) Chief Technologist
- 3) Quality Chemist;

Dates

- 1) 2018 October – To this day
- 2) 2019 November – To this day
- 3) 2015 March – 2019 November
- 4) 2014 January – 2015 February
- 5) 2011 March – 2013 December;
- 6) 2007 September – 2011 February;

Name and address of employer	<ol style="list-style-type: none"> 1) Iakob GogebaShvili Telavi State University – University st.#1 2) Coca-Cola Bottlers Georgia -114 Tsereteli Av. 3) ASKANELI brothers” – 110, Kakheti highway; 4) Tbilvino“ – 2, Saradjishvili str.; 5) “Gardening, Viticulture and Wine Institute” – 6, Gelovani Ave
Type of business or sector	<ol style="list-style-type: none"> 1) Iakob GogebaShvili Telavi State University; 2) LTD; 3) LTD; 4) JSC; 5) Institute;
Job activities and responsibilities	<ol style="list-style-type: none"> 1) Lecture course of Cognac manufacturing technology - with practice course (chemical analysis of cognac and tasting). 2) Currently I am working also for COCA-COLA Bottlers Georgia, This was the best opportunity for me to learn more about non-alcoholic drinks- both in terms of technology or ISO standards. I have had a chance to gain experience that is more diverse. <u>From November 2019 I got a promotion and became the Chief of Technology at Coca-Cola Bottlers Georgia. I changed my position from a quality chemist to a quality technologist.</u>

Key Responsibilities

- Select, supervise, and develop Quality Assurance personnel
- Ensure accuracy and efficiency of syrup-batching, and all QA testing and record-keeping
- Monitor and enforce proper sanitation and housekeeping procedures
- Monitor all Coca-Cola, Federal and State communications/audits and implement any necessary changes
- Assist operations management with process equipment and product/package troubleshooting and innovation
- Collaborate with operations and sales management in order to improve Coca-Cola quality indices
- Ensure safety of all personnel within the department
- Establish, submit, and balance the yearly departmental budget
- Ensure departmental compliance with all company policies and procedures.

Function Related Activities / Key responsibilities:

- Working knowledge of the principles of manufacturing management.
- Working knowledge of specific supply chain capabilities, strategies and interdependencies.
- Demonstrated ability to collaborate cross-functionally and coordinate efforts around process improvement.
- Working knowledge of national, state, and local regulatory requirements in the areas of food safety, safety, environment and emergency management.
- Working knowledge of basic elements of Good Manufacturing Practices in a manufacturing environment;
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- Working knowledge of key business drivers used to gauge the effectiveness and performance of an internal group or supplier.
- HACCP
- Statistical Process Control

- Wine Analysis: Sugar - g/l; Alcohol %, free and total sulfur dioxide - mg/l, iron - mg/l, Total acidity - g/l, Volatile acidity g/l, Dry Extract g/l, pH – Methodology rates;
- Wine stability analysis - Wine stabilization to avoid protein crystalline and colloid turbidity;
- Cork Testing - All corks tested according to ISO standards, humidity, dust, microbiology test;
- The grape-harvest - Grapes checking in the field and on receipt, Sugar, T.A control, pesticide control improving; lactic-acid fermentation control;
- Bottles – check if only new bottles are used, bottles cleanness and microbiology test;
- Wine bottling - first bottled wine tested using dry matter analyses to avoid water contamination in bottled wine; tested SO2 level –Bottling used 0.2 % SO2 solution; Microbiological analysis carried out for each bottling 2-3 times a day;
- Prepare the chemical solutions
- Sanitary – check hygienic requirements to be strictly protected and controlled;
- Doing internal audit and preparing the documents and certificates in accordance of GOST standards for wine bottling and for the wine that should be exported.
- Prepare the auxiliary materials and ISO documents
- Auxiliary materials: cork, grape juice concentrate and glycol control;
- Analytical instruments calibration;
- Make Wine processing plans on daily basis together with other winemakers.

Training Cors and Dates

- 1) National Wine Agency, 02/08/2002 Course - wines and diseases
- 2) National Agency of Standards and Metrology, 04.2017-04.2017 Support for
- 3) Georgia's standardization and metrology infrastructure in accordance with the best practices of Eurocondition
- 4) Qudra, 11-12-2012 ISO 2200: 2005; ISO 9001: 2008; Internal Audit, Certificate
- 5) Qudra, 11-12-2012 Training - ISO 22000: 2005; 9001: 2008, Certificate
- 6) Qudra, 11-12-2012 ISO 14001: 2004; OHSAS 18001: 2008, Certificate
- 7) Sukhumi State University of Subtropical Farm, 12.2010-12.2010 International Scientific - Practical Conference, Certificate
- 8) National Service of Food Safety, Veterinary and Plant Protection, 05.2010-08.2010 Internship - Plant Protection, Certificate
- 9) Water Analysis Laboratory "Gamma", 05.2009-06.2009

Personal skills

As for my personal skills I am a good team player as well as individual worker and these skills help me to full fill the duties and responsibilities I take at work. Besides I am a very sociable independent and determined person and I love to do the work that helps me to develop my professional skills and gives me an opportunity to utilize my theoretical knowledge in it. I perfectly know the ISO 22000 and ISO 9001 standards because for many years I have been working according to them.

Publication I have published **33** scientific papers with co-authors, a detailed list is in attached file.

Mother tongue(s) Georgian

Other language(s) 1) French; 2) English

Self-assessment	Understanding		Speaking		Writing
	Listening	Reading	Spoken interaction	Spoken production	
Language	1	Delf A ₁ -A ₂	Delf A ₁ -A ₂	Delf A ₁ -A ₂	Delf A ₁ -A ₂
Language	2	B ₂	B ₂	B ₂	B ₂

A-Basic User: A1 – Breakthrough or beginner; A2 – Waystage or elementary

B-Independent User: B1 – Threshold or intermediate; B2 – Vantage or upper intermediate

C-Proficient User: C1 – Effective operational proficiency or advanced; C2 – Mastery of proficiency

Computer skills and competences Windows, word, Excel, PowerPoint, Internet

Driving licence Category – B; TH №0224133