

**PERSONAL
INFORMATION**

Karl Montebello

**WORK EXPERIENCE**

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| 1/2020 – Present | Policy and Strategy Executive
Malta Council for Science and Technology |
| 3/2019 – Present | Casual Lecturer
Department of Food Studies and Nutrition, Faculty of Health Sciences, University of Malta |
| 1/2019 – 1/2020 | Product Leader
Malta Dairy Products Ltd. |
| 11/2014 – 12/2018 | Dairy Technologist
Malta Dairy Products Ltd. |
| 2/2018 – 5/2018 | Part-time Lecturer
Malta College of Arts, Science and Technology (MCAST) |
| 7/2011 – 9/2012 | Group Welfare officer
AM Language school, Sliema |

EDUCATION AND TRAINING

11/2016-12/2016	Student Placement Erasmus+ Key Action 2 Strategic Partnership Project Quantitative Tools for Sustainable Food and Energy in the Food Chain (Q-Safe) Aristotle University of Thessaloniki (Greece)		
2014-2016	MSc Food Science and Environmental Health University of Malta	EQF level 7	
2010-2014	BSc (Honours) Applied Biomedical Science University of Malta	EQF level 6	EQF I
2007–2009	Matriculation certificate Junior College, Msida University of Malta Biology and Chemistry - Advanced Systems of knowledge, English, Physics and Religion - Intermediate	SEC advanced and intermediate	
2001–2006	Secondary Education Savio College, Dingli Maltese, English, Religion, Physics, Chemistry, Biology, Human Biology, Environment Studies, French, Italian, Physical Education, Maths and English (London edexcel), ECI	Matsec examinations	

PERSONAL SKILLS

Mother tongue(s) Maltese

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
Italian	B2	B2	B2	B2	B2
French	A2	A2	A2	A2	A2

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](https://www.europecouncil.eu/en/common-european-framework-reference-for-languages)

Communication skills Good communication gained from experience with multinational students at University of Malta and working in a multi-disciplinary team at MDP Ltd.
Football player for 12 years, developing communication skills and working as part of a team.

Organisational / managerial skills Good leadership skills gained from being a Group welfare officer handling organization and solving any problems of foreign students, also responsible for the smooth running of the activities. The role as a Dairy Technologist and Product Leader with MDP Ltd., entailed direct involvement in management and organisation, production planning, project planning and execution and working in line with GMPs. Attained an award in principles of leadership accredited by NCFHE and organised by IDEA Institute.

Digital skills

- Good command of office.
- Basic use of mathematical modelling
- ECDL certificate

Driving licence B

Personal interests & Hobbies Travelling, reading, participating in sports

ADDITIONAL INFORMATION

2012 - Completed a first aid course.

2013 - Organized and participated in Science in the city - Popcorn Project - setting up, manning stand and giving information to the public.

2013 - organised and participated in Notte Bianca by manning the 'Science of popcorn' stand and giving information to the public.

2013 - interview by the Times of Malta on the career of an Applied Biomedical Scientist.

2013 - attended the 1st Applied Biomedical Science Meeting - University of Malta.

2014 - Participated in the KSU Health Week - University of Malta.

2014 - SfAM, Society for Applied Microbiology sponsored research project (July till November 2014). The title of the research project is Quantitative characterisation of the microbial population responses of *E. coli* 0104:H4.

2015 - Award in Principles of Leadership – IDEA Leadership and Management Institute.

2016 - Completed a course in Predictive Microbiology (mathematical modelling), at the University of Santiago de Compostela (Spain).

2016 - Participated in a 2 month research project at the Aristotle University of Thessaloniki (Greece), in the Department of Food Science and Technology, Faculty of Agriculture (financed by Erasmus plus).

2017 - Participated in an International Conference: Quantitative tools for Sustainable Food and Energy in the food chain, Syros (Greece).

2018 - Completed a course with Occupational Health & Safety Authority: The Workers' Health & Safety Representative.

2019 - Attended an International Conference: Microbial Diversity, Catania (Italy).

2019 - Certified Dairy Course, Kold College (Denmark).

Memberships

Member of the Society for Applied Microbiology, UK.

Publications

Undergraduate dissertation

Montebello, K. (2014). Application of hyperspectral imaging as a tool to assess microbial response. University of Malta.

MSc. dissertation

Montebello, K. (2016). Identification of bacteria isolated from pasteurised cow's milk. University of Malta.

Published research article

Montebello, K., Spiteri D., and Valdramidis, V. Identification and characterisation of aerobic spore-forming bacteria isolated from Maltese cows' milk. International Dairy Journal, 2018.

Poster Presentations

Montebello, K., Millan-Sango, D., Dimech, R., and Valdramidis, V. (June- July, 2015). A comparative assessment of the microbial kinetics of Escherichia coli serotypes 0104:H4 and 0157:H7. SfAM Summer Conference 2015, Dublin, Ireland.

Montebello, K., Millan-Sango, D., Dimech, R., and Valdramidis, V. (March, 2016). A comparative assessment of the microbial kinetics of Escherichia coli serotypes 0104:H4 and 0157:H7. Q-Safe Project: Universidade de Santiago de Compostela, Spain. – awarded 2nd Finalist in Best Poster Award.

Montebello, K., and Valdramidis, V. (March, 2016). Characterization of the spoilage potential of aerobic spore-forming bacteria isolated from Maltese raw milk. Q-Safe Project: Universidade de Santiago de Compostela, Spain.

Montebello, K., Spiteri, D., and Valdramidis, V. (April, 2017). Identification and quantitative characterization of spore-forming bacteria isolated from Maltese cow's milk. Q-Safe International Conference, Syros, Greece: Quantitative tools for Sustainable Food and Energy in the food chain.