



TONNEAU SOPHIE

GRADUATED MASTER
STUDENT

PERSONAL PROFIL

Curiosity, open-minded and dynamic.
Adaptability
Empathy

PROFESSIONAL SUMMARY

Recently graduated with the master of microbiology applied to food and Wine processing.
I have completed my master degree in France (AgroDijon) and Germany (Universität Hohenheim).

CONTACT

Phone number : +33 6 49 35 29 46
sophntn@gmail.com
12, rue des jonquilles 22190 Plérin FR
Birth date: 05/02/1994

LANGUAGES

English: fluent (Score 7 Academic IELST)
Spanish: fluent
German: intermediate
Japanese: intermediate

WORK EXPERIENCE

Insect project (Master 1)

September 2021- January 2022

Topic: Study of the insect proteins (*Tenebrio molitor*) as an alternative of vegetable proteins.

Internship in virology (Virolux project)

January 2022-March 2022

Topic: Inactivation of the Human Norovirus surrogate (MS2 phage) in nutritive media by the means of a visible light-based process.

Research project (Master 2)

September 2022- January 2023

Topic: Impact of the pesticides on the humanmicrobiota with the example of *C. albicans*.

Master thesis

April 2023 - September 2023

Topic: Investigation of the growth and inactivation behaviour of bacterial spores in TSB medium and oat drinks.

EDUCATION

- **Master 2: Microbiology and Physicochemistry for food and wine processes: MP²**, (in Dijon, from September 2021 to September 2023).
- **Micronutrition: IEDM Paris**, from February 2021 to December 2021.
- **Physical therapist: Switzerland, France, Belgium and Spain.**
- **Master in Physiotherapy: Parnasse-ISEI-Brussels**, from September 2013 to June 2017.
- **Biology major: Lindsey Wilson College, USA**, from September 2012 to August 2013.
- **Baccalauréat: scientific, mathematics specialty, Lycée Alfred Mézières, Longwy, June 2012.**

HOBBYS AND INTEREST

- I like to learn new languages
- Track and field competition (international level)
- Two selections in the French team in senior and U23
- record of the 10km of the Grand-Est region (France).