

# RAPHAEL DE HENAU

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## HIGHLIGHTS

- **M.Sc. of Industrial Engineering in Agri-food industries**
  - **Solid understanding of manufacturing processes and quality standards.**
  - **Able to conduct and document lab experiments.**
  - **Experience with chromatography, spectrophotometry, protein purification, cell culture, bioreactors, food composition analysis.**
  - **Experience with beverage R&D.**
  - **Lean Six Sigma Yellow Belt certification.**
  - **Solid analytical and problem-solving skills.**
  - **Highly passionate individual. Able to work autonomously.**
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## EDUCATION

### **M.Sc. of Industrial Engineering in Agri-food industries**

Haute Ecole Charlemagne – ISla, Belgium - 2018

Equivalent to a Canadian Master's degree, as determined by the World Education Services (WES) in Toronto, ON - 2019

### **B.Sc. of Agronomic Sciences**

Haute Ecole Charlemagne – ISla, Belgium - 2016

Including one year at the University of Lisbon - Universidade de Lisboa, Lisbon, Portugal.

Equivalent to a Canadian Bachelor's degree, as determined by the World Education Services (WES) in Toronto, ON - 2019

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## EXPERIENCE

### **Cold Brew Production Assistant**

February 2019 - April 2020, Pilot Coffee Roasters - Toronto, ON

R&D of coffee-based beverages. Manufacture beverages. Develop standardised procedures. Follow GMPs. Control product quality and safety. Keep manufacturing area safe, clean and organised. Maintain manufacturing and storage equipment.

### **IT Technician**

March 2010 - September 2018, FixForYou - Belgium

Installed and configured hardware and software, system support, solved hardware and software issues for customers. Implemented continuous improvement methods to improve customer satisfaction. Developed Linux based systems to recover data.

### **Lean Six Sigma Project Leader Internship**

February 2018 - June 2018, Jubilant HollisterStier - Montréal, QC

Implemented continuous improvement tools to increase yield of pharmaceutical products through data analysis and problem solving. Developed SOPs to reduce manufacturing losses. Created diagrams and activity maps of manufacturing processes.

### **Product development manager internship**

September 2016 - June 2017, YEP - Belgium

Developed an innovative sparkly wine made from fermented Japanese Knotweed. Created a manufacturing method to obtain a fermentable plant extract with organoleptic and nutritional properties. Developed a business plan to evaluate the potential of a higher scale production.

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## CERTIFICATIONS

### **Standard First Aid & CPR/AED Level C**

Canadian Red Cross - Toronto, ON - 2019

### **Lean Six Sigma Yellow Belt**

Jubilant HollisterStier - Montréal, QC - 2018

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## SKILLS

### **COMPUTER**

Proficient in Word, Excel, Powerpoint, Outlook, Windows, Mac, Linux. Troubleshooting.

### **LANGUAGES**

French (fluent), English (fluent), Spanish (fluent), Portuguese (proficient)