# Ana Luisa Rentería Monterrubio *Curriculum vitae* 10 march 2015

University of Chihuahua Faculty of Animal Sciences and Ecology Periférico Fco. R. Almada Km.1 C.P. 31453 Tel. 0052614434 03 03/Fax 00526144429500 arenteria@uach.mx Baleares •#2989 Las Sendas Chihuahua, Chih. México C.P. 31207

### **EDUCATION**

2009	Doctor in Philosophy
	School of Clinical Veterinary Sciences
	Bristol University
	United Kingdom
	Dissertation - Spoilage of vacuum-packed raw red meat by <i>Clostridium</i>
	estertheticum and other cold tolerant clostridia
2003	Master in Meat Science
	Faculty of Animal Sciences and Ecology
	University of Chihuahua, México
	Research project – Carcass and meat characteristics of three varities of
	rainbow trout ( <i>Oncorynchus mykiss</i> )
2001	Veterinary and animal sciences
	Faculty of Veterinary and Animal Sciences
	National University of Mexico
	Research Project – Evaluation of the effect of growth promoters in the daily
	weight gain, carcass yield and production cost of steers

### **PROFESSIONAL EMPLOYMENT**

2010 University of Chihuahua Faculty of Animal Sciences and Ecology Academy of Technology of products of animal origin Full-time professor

### AWARDS

Member of the National Council of Science and Technology (2011–2014) Desirable profile – National Council of Education (2012 – 2015)

### **RESEARCH GRANTS**

**PROMEP (2010 – 2011).** Evaluation of the supplementation of nutraceutics in the diet of broilers and the effect on the intestinal microbiology and the characteristics of carcass and meat  $(18,000.00 \in)$ 

# **INVITED TALKS**

2010. Quality improvement of the fat of meat and other ovine by-products. 5<sup>th</sup> Ovine Forum (02 – 04 october)

2014. Biofilms and foodborne illnesses. Development and implementation of HACCP (05 – 06 february)

2015. Biofilms and foodborne illnesses. Development and implementation of HACCP (11 – 11 february)

## **CONFERENCE ACTIVITY**

### Panels organised

2013. QPCR workshop. Faculty of Animal Sciences and Ecology. University of Chihuahua (29 – 30 january)

2013. Advances in food safety and implementation of HACCP in the production of meat and milk. Faculty of Animal Sciences and Ecology. University of Chihuahua (02 – 06 september)

# **Papers presented**

2010. Research in rainbow trout in Chihuahua (Oncorhynchus mykiss). XX International meeting on production of meat and milk in arid areas

2010. Spoilage of raw red vacuum pack meat. XX International meeting on production of meat and milk in arid areas

2011. Sugar cane and milk whey as substratum for yeast. XXI International meeting on production of meat and milk in arid areas

2012. Sensorial analysis of chicken meat fed with oregano. Symposium of industrialisation of agricultural products (30 may – 01 june)

2013. Effect of oregano essential oil in the intestinal microbiology and meat quality of broilers. 8th International Conference for Food Safety and Quality (05 – 06 november) **Campus talks** 

2013. Breaking walls. XXXVIII Chemistry week. Faculty of Chemistry. University of Chihuahua (07 october)

2014. DNA era. 1<sup>st</sup> Workshop of bioinformatics and molecular biology. Faculty of Animal Sciences and Ecology. University of Chihuahua (23 – 27 june)

# **TEACHING EXPERIENCE**

## Undergraduate

Food microbiology and spoilage Microbiology

Wildlife illnesses Physiological anatomy Language and communication **Graduate** Meat microbiology Animal welfare

## **UNIVERSITY SERVICES**

Manager. Laboratory of Microbiology. Faculty of Animal Science and Ecology (2010 – up to date) Research coordinator. Secretary of postgraduate studies and research. Faculty of Animal Science and Ecology (2010 – 2012)

## THESIS SUPERVISOR

Jesus Ricardo Gámez Piñón. MSc. (2012) Juan Carlos Turcott Chaparro. B.A. (2013)