



#### PERSONAL INFORMATION

## Cecilia Petitta



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Sex F| date of birth 05/05/1999 | Nationality Italian



**WORK EXPERIENCE** 

February 2023- June 2023

I have worked as a student in the front desk of the library of the department of Biology and Biotechnology "Charles Darwin" in Sapienza. My role was to deliver, register, give book to the students, organize activities for Erasmus students and create posts for the Instagram page.

#### **EDUCATION AND TRAINING**

November 2023-actually

## PhD student in Chemical processes for Industry and Environment at Sapienza, University of Rome

I'm working in the Bioprocess laboratory of the Water Research Institute (IRSA-CNR) under the supervision Federico Aulenta.

The project focuses on the use of a photo-bioelectrochemical process with the aim to valorise cheese whey and produce hydrogen.

September 2023-November 2023

## Erasmus trainee grant at La Palma Research centre (LPRC)

La Palma, Canaries Islands

I have worked in an international team where I have collaborated in different ongoing European projects (TRIDENT, MACARONIGHT2023).

October 2021-July 2023

# Master degree in Biotechnology and Genomics for Industry and Environment cum laude at Sapienza, University of Rome

Sapienza, University of Rome

Final graduation grade: 110/100 cum laude

I obtained a grant in 2022/2023 appointed as the best student group of my Master.

Thesis project "Single cell analysis of starch and fatty acid accumulation in microalgae"

July 2022- 2023

Intern trainee at the Department of Chemistry Curricular traineeship, Sapienza University of Rome



I was an intern trainee at "Laboratory of theory and development of chemical industrial processes" where I have worked on my thesis project.

The project focused on the characterization of lipid and starch accumulation, at a single cell level, in microalgae during batch cultivation. Lipid content was analysed using BODIPY fluorophore in the flow cytometry and Fatty acid methyl esters, obtained after transesterification, were analysed by Gas- chromatography. Starch was quantified with an enzymatic kit and with Raman spectroscopy.

#### March 2022- June 2022

## Erasmus trainee grant at Universidad de Còrdoba, Departamento de Genètica

I have worked in the laboratory on volatile compounds produced by the plant pathogenic fungus Fusarium oxysporium during the interaction with other microorganisms.

I collaborated with the research group directed by Prof. Di Pietro of Cordoba University (<a href="https://www.uco.es/ingenhongos/en/integr">https://www.uco.es/ingenhongos/en/integr</a> pietro.php), focusing on conserved signalling mechanisms that govern fungal infection, with special emphasis on MAPK cascades and the protein kinase TOR (target of rapamycin).

#### October 2018- 2021

## Bachelor degree in Agro-Industrial Biotechnology cum laude at Sapienza, University of Rome

Thesis project about food system sustainability: analysis, from a biotechnological point of view, of the European Farm to Fork strategy. My tutor was Prof. Cesare Manetti, responsible for Sapienza Undergraduate Program on Biotechnological and Agrofood Sciences and for MSc program in Food Sciences and Technologies

During the final thesis preparation, I faced with the principles and application of the "Farm to Fork" EU strategy by using biotechnological tools and knowledge

Final graduation grade: 110/110 cum laude

I obtained a grant in 2019-20 and 2020-21 appointed as the best student group of my Degree

#### March 2021-July 2021

## Erasmus student grant at Universidad de Córdoba, Spain

I've spent the last semester of my Bachelor degree in Spain attending the following courses: Genetic Engineering, Environmental biotechnology and Food Hygiene.

### March 2020 - May 2020

### Interdisciplinary Training course in Sustainability Sciences (6CFU)

Sapienza, University of Rome.

The course introduces sustainability as an element of cultural progress in society and to deepen the possible applications of sustainable models in different disciplinary fields

#### PERSONAL SKILLS

Mother tongue(s)

Italian

## Other language(s)

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
6,5	7,5	6,5	6,5	6
B2 IELTS, British Council				
B2	B2	B2	B2	B2
DELE, Instituto Cervantes				

English

Spanish



Curriculum Vitae Cecilia Petitta

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user Common European Framework of Reference for Languages

#### Communication skills

- good communication skills in different languages gained through my Erasmus experiences, to different target audiences
- ability to work cooperatively in multi-ethnic group
- ability to develop personal initiatives in a research group, if needed, to improve and accelerate research process

#### Computer skills

- good command of Microsoft Office™ tools (Excel, Power Point, Word)
- role and use of different bioinformatics programs
- matlab

## Techniques acquired

- autoclave
- spectrophotometer
- flow cytometry
- lipid extraction
- freeze dryer
- batch cultivation
- saccarification and glucose analysis
- lipid transesterification
- starch analysis
- microalgae cultivation
- gas chromatography

## Driving licence

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### ADDITIONAL INFORMATION

- Tutor in private lessons for College Students (biological sciences, chemistry)
- Volunteer as a buddy for incoming Erasmus students in Sapienza University of Rome
- I have obtained the "24 CFU per l'insegnamento", abilitation to teach
- I have participated at Galileo Festival Academy 2022
- I have attended the Chemical Risk course
- I have attended the international MOOC course "Climate and Energy- an interdisciplinary perspective" organized by the University of Glasgow in collaboration with Sapienza, University of Rome
- I've passed the exam: "Hydrogeochemistry" (9CFU) 30 lode/30