

Holds a B. Sc. in Chemistry & Microbiology and has over 10 years experience working in QC field.

PERSONAL DATA

Nationality : Egyptian
Birth Date : 14/08/1989
Gender : Male
Marital Status : Single
Residence : Tanta

EDUCATION

: B. Sc. in Chemistry & Microbiology, Menoufia University, 2011

LANGUAGES

Arabic : Native Language
English : Very Good

COMPUTER SKILLS

: Windows, MS Office (Word, Excel, Access, Power Point), Internet
: Minitab Statistical Software

TRAINING COURSES AND CERTIFICATIONS

: Auditor / Lead Auditor, Acerta Academy, IRCA Certified (Nov. 2020).
: FSSC 22000 Awareness, Americana Egypt Group (Aug. 2020).
: BRC Awareness, Americana Egypt Group (Dec. 2019).
: Total Quality Management & Quality Management Systems Diploma (TQMG Diploma), AUC (Apr. 2019).
: Training course for ISO/IEC 17025:2005, Americana Egypt Group (Dec. 2017).
: Participation in Change Management program and Time for Change, Americana Egypt Group (Jul. 2017).
: Training course for ISO 22000:2005 & ISO 9001:2008, Americana Egypt Group (Dec. 2015).
: Training in Microbiology Dept. - Institute of Marine Fisheries Anfoushi, Alexandria University (Aug. 2010).
: ICDL

CHRONOLOGICAL EXPERIENCE RECORD

Dates : From May 2021 till now
Employer : Right Foods Egypt (Chips Sector)
Job title : Head of Quality Control
Job Description :

- Supervise the Quality Control functions/activities of a project or its parts, including Quality Control inspection schedules and the collection of Quality Records.
- Supervise inspections, reports and the documentation issued by inspectors and collect and file the required Quality Records.
- Setting the requirements for raw materials from suppliers and monitoring their compliance.
- Ensuring legal obligations are followed and ensuring compliance with regulatory bodies and with health and safety guidelines.
- Inspecting the final output, comparing it to the requirements, and approving or rejecting the final products.
- Keeping accurate documentation and performing statistical analysis.
- Overseeing product development procedures to identify any deviations from quality standards.
- Conducting periodical quality and food safety training to supply chain employees.
- Skills used:
 - Demonstrated leadership, supervision and facilitation skills.
 - Training in facilitation skills and training delivery.
 - Excellent computer skills.
 - Ability to make good judgments and render good decisions.
 - Effectively lead and participate in teams.

Dates : From Apr. 2014 till Apr. 2021
Employer : Senyorida Food Industries (Americana Group)
Job title : Quality Section Head
Job Description :

- Supervise the QA specialist's work activities.
- Assist in developing quality assurance policies, procedures & Work-Instructions also, participate in building and updating the quality management system (QMS) and Food Safety Management System (FSMS).
- Responsible for Internal, Second & Third Party Audit.
- Establish & implement internal & external audit plans & checklists of the management systems implemented ISO 9001, 22000, 45001 & 14001.
- Implement root cause analysis principles in NCR investigations.
- Follow up the NCR status of all the operation activities.
- Analyzing finished product and expiry date samples before releasing the product.
- Providing and training technicians on new methods of analysis.
- Following up on critical control points and reporting any deviations if they occur.
- Monitoring the implementation of industrial safety and occupational health instructions.
- Ensure that all materials meet the specifications.
- Supervise the Quality Control functions/activities of a project or its parts,

including Quality Control inspection schedules and the collection of Quality Records.

- Supervise inspections, reports and the documentation issued by inspectors and collect and file the required Quality Records.
- Setting the requirements for raw materials from suppliers and monitoring their compliance.
- Ensuring legal obligations are followed and ensuring compliance with regulatory bodies and with health and safety.
- Inspecting the final output, comparing it to the requirements, and approving or rejecting the final products.
- Overseeing product development procedures to identify any deviations from quality standards and keeping accurate documentation and performing statistical analysis.
- Conducting periodical quality and food safety training to employees.

Dates : From Apr. 2012 till Mar. 2014
Employer : Egyptian Co. for Biotechnology (Spectrum Diagnostics)
Job title : QC Chemist
Job Description :

- Following up the quality of production lines and solving any technical problems as they arise.
- Participating in the application of PLS.
- Ensuring the application of quality standards (ISO 9001 – ISO 13485) in all processes.
- Preparing daily reports.