

## OBJECTIVE

[Resuming my career as – QMR / FOOD SAFETY SPECIALIST/PRODUCTION SUPERVISOR - in a company where I can express my skills and experience.]

## EDUCATION QUALIFICATIONS AND TRAINING

- [Bachelor's degree in Agriculture \_ Khartoum University\_ (2006) \_ (major Biochemistry and Food science) \_GPA=3.92.]
- [QMS Internal Auditor] | [15th-16th Sep 2010]  
[I have successfully completed an Environmental Management System Internal Auditor Course delivered by BSI.]
- [EMS Internal Auditor] | [13th – 14th Sep 2010]  
[I have successfully completed Quality Management System Internal Auditor Course delivered by BSI.]
- [Food Safety Management System Internal Audit Training (ISO 22000-2005)] | [17th-18th March 2010] [Experts International FZ- LLC \_ DUBAI]
- [HACCP Implementation and Conducting Risk Based Inspection] | [18th-20th Dec 2012] [Experts International FZ- LLC \_ DUBAI]
- [HACCP- ISO 22000 Lead Auditor Course] | [24TH - 28th Nov 2013] [El Ghonemy Group LLC \_ DUBAI]
- [Risk Assessment & Risk Analysis] | [25th -26th Dec 2013] [GETRAC L.L.C. \_ DUBAI]
- [Person in charge Level 3 Training according to the approved scheme of the Food Control Department] | [15th -16th Dec 2012] [Highfield awarding body for compliance \_ DUBAI]
- [Collection and Analysis of Statistical Data] | [21st -23th Dec 2014] [Al Shehana Training Center & Career Development \_ DUBAI]
- [HACCP System Internal Audit Training] | [12th-14th Jan 2010] [Experts International FZ- LLC \_ DUBAI]
- [Workshops]
  - 17th -18th Feb 2014 CDC Workshop: Foodborne Disease Outbreak Investigation, Disease Surveillance and Environmental Health Assessment Training Workshop.
  - 19th -23th Feb 2014 CDC Workshop: Foodborne Disease Outbreak Investigation, Disease Surveillance and Environmental Health Assessment Training Advance Workshop *IV*.
  - 17th Nov 2013 ICMSF Workshop: Making the Most out of Microbiological Testing.
  - 16th Nov 2013 IAFP Workshop: A practical Approach to Changing an Organization's Food Safety Culture.

## EXPERIENCE

- [Unit Supervisor] | [Alrawabi DAIRY CO] [UAE]

[07<sup>th</sup> JUN 2009] – [31<sup>st</sup> JAN 2011]

[Ensure machines and plant are regularly inspected, cleaned and maintained. Planning production to tight timescales, liaison with Systems purchasing section as necessary, ensuring requirements are met in terms of service, quality and communication. " Maintain a good level of housekeeping at all times, ensuring areas are free from debris, maintaining a safe clean environment. Ensure that production staff are utilised in the most efficient and cost-effective manner in order to carry out the current workload, including monitoring of absence, discipline, time keeping, overtime and holiday requests ensuring adequate cover of all roles is provided. Work to set KPI's and introduce new performance/productivity metrics.]

- [Senior Food Hygiene Officer] | [Dubai Municipality] [UAE]

[10<sup>th</sup> APR 2011] – [17<sup>th</sup> MAY 2015]

Ensuring the compliance food establishments with the approved regulations and standards. Taking appropriate actions against the food establishments which violate the laws and regulations. Reviewing all required documentation such as Health & Halal Certificates (whenever required) as well as other certificate which may be required in special cases such as: radiation or dioxin – free certificates, etc. Physical inspection of the food items. Applying GCC standards on food labeling and expiration of foodstuffs. Collecting required samples according to a risk-based sampling regime. The samples are sent to the Food & Environment Laboratory for testing.]

- [QA/QC Engineer (Q M R ACTING)] | [AFI for Industry] [Sudan]

[01<sup>st</sup> DEC 2016] – [31<sup>st</sup> AUG 2017]

[Ensuring that processes needed for quality management system are established implemented and maintained; Reporting to top management on the performance of quality management system and any needed improvement; ensuring the promotion of awareness of customer requirements through the organization, enhance the quality culture in the organization; ensuring that internal quality audits for all aspects of the quality system are carried out; and corrective action is taken to eliminate any non-conformity; Reviewing and analyzing the quality system including technical and administrative nonconformance data in order to provide documented solutions to prevent recurrence and to verify the effectiveness of these implemented solution, provide specific information on impact of rework; corrective action or client complaint and determining the cause of such problem; Arranging periodic quality reviews once a year and reporting on the current statues of quality system.]

[QHSE SUPERVISOR] | [GLOBAL SOURCING & SUPPLY] [Sudan]

[05<sup>th</sup> SEP 2018] – [15<sup>th</sup> FEB 2019]

\*Periodically review all food safety procedures and instructions, to ensure they remain current. \*Review requests to change FSMS-related procedures and work instructions and direct the Food Safety Team through such reviews. \*Manage the Food Safety Team and ensure that processes needed for the FSMS are established, implemented, and maintained. \*Report to the President and top management on the performance of the FSMS and any need for improvement. \*Ensure the promotion of awareness of customer requirements pertaining to food safety throughout the organization. \*Develop the Company's prerequisite programs and ensure that PRPs are implemented, monitored, and communicated to the appropriate parties, and periodically review PRPs. \*Assemble Food Safety Teams, as needed. \*Prepare a Flow Diagram for each product or process category covered by the Food Safety Management System and verify the accuracy of those diagrams. \*Conduct hazard analyses. Ensure that inspection requirements are included on Purchase Orders. \*Evaluate suppliers'/vendors' food safety systems; monitor and report on supplier food safety performance on an ongoing basis. \*Review all rejections by the Food Inspector. \*Review revisions to manufacturing practices, to ensure potential food safety hazards have been adequately addressed. \*Confirming the nonconformity and determine the disposition of nonconforming materials. \*Oversee the internal food safety audit program – select internal audit personnel, review results of food safety audits, ensure that corrective actions are understood, and supervise corrective actions. \*Reporting on corrections and corrective actions taken at Management Review meetings. \*Collect, analyze, and publish measurement data, to determine the root cause of process and product food safety problems and recommend action to resolve those problems. \*Initiate and supervise product recalls, to ensure adequate implementation and effectiveness. \*Supervise hazard analyses, report results of analyses to top management, and periodically review food safety-related processes to ensure hazards are accounted for and controlled

[QUALITY ASSISTANT MANAGER- HEAD OF QA SECTION] | [FIRST FOR FOOD INDUSTRIES\_ AL MUSHARAF] [Sudan]

[17<sup>th</sup> AUG 2018] – [UP TO NOW]

Determining, negotiating and agreeing on in-house quality procedures, standards and specifications. Assessing customer requirements and ensuring that these are met. Setting customer service standards. Specifying quality requirements of raw materials with suppliers. Investigating and setting standards for quality and health and safety. Ensuring that manufacturing processes comply with standards at both national and international level. Working with operating staff to establish procedures, standards, systems and procedures. Determining training needs.

Recording, analyzing and distributing statistical information. Monitoring performance. Supervising technical or laboratory staff.

## SKILLS

- [Microsoft Office Programs.]
- [Adv. Features in MS Excel 2007]
- [Data collection and analysis using SPSS, MINITAB]

