Career Objective

Versatile, enterprising Food Technologist with 14 years of rich experience including 12 years with local authorities in the UAE in the domain of food safety and hygiene administration possessing comprehensive expertise in all aspects of inspections audits and compliance, HACCP and ISO 22000 implementation, training and awareness programs contributing to the establishment of globally benchmarked standards in food safety, hygiene and nutrition covering all types of establishments dealing with food production, supply, distribution, sales and consumption. Proactive, achievement driven professional seeking a management position to leverage domain, technical, communication, problem solving, decision making, planning and execution skills and deliver outstanding results aligned to corporate goals and objectives.



Skills

|  |  |  |
| --- | --- | --- |
| * Food Technology and Nutrition
 | * Food Safety and Hygiene
 | * HACCP and ISO 22000
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| * Food Control Administration
 | * Food Control Inspections
 | * Licensing and Statutory Compliance
 |
| * Food Safety Standards & Codes
 | * Food Handler Qualification
 | * Food Safety Training
 |
| * Food Production Management
 | * Quality Assurance/Control
 | * Production Planning and Control
 |
| * Safety, Health, Environment
 | * Customer Service Management
 | * Resource Management
 |
| * Stakeholder Relations
 | * Staff Management
 | * Teamwork and Leadership
 |
| * Educational Campaigns
 | * SOP Development
 | * Auditing
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Professional Experience

**Senior Food Inspector/Food Inspector, February 2007 – December 2016**

**Abu Dhabi Food Control Authority (Abu Dhabi UAE)**

**Organization Profile:**

* ADFCA has the objectives of ensuring food safety, formulating and implementing world class food safety standardization system, and conducting necessary studies and research on safe food.

**Designation Chronology:**

* March 2014 – December 2016: Senior Food Inspector
* February 2007 – February 2014: Food Inspector

**Key Responsibilities as Senior Food Inspector:**

* Managed delivery of food safety services to camps in assigned areas in Abu Dhabi – Ruwais, Gayathi, Jebel Dhanna and Shuweihat – assuring compliance by all stakeholders with applicable ADFCA regulations.
* Reviewed and approved kitchen drawings and layouts of companies engaged in food service as part of the process for granting and/or renewing ADFCA licenses.
* Inspected and monitored all premises dealing in food preparation and service in the territory and ensured implementation of HACCP and compliance with ADFCA’s rules and regulations
* Monitored all raw materials used by companies preparing, distributing and consuming food ensuring adherence to regulations related to origin, quantity and quality.
* Inspected labor camps operated by various companies in the territory ensuring proper documentation of food service related activities and monitored labor camp conditions and quantities and quality of food served to occupants.
* Appointed as Head of the Food Poisoning Committee in the Western region and led the team in investigating and identifying causes of food poisoning cases and implementation of necessary corrective and preventive actions.
* Served as Head of the Translation team and as a member of 6 teams of ADFCA – Essential Food Safety Training (EFST), Labor Camps, Scientific Committee, HACCP Audit, ADFCA Rules and Regulations Review and Follow up and Recall and Traceability
* Performed all the job responsibilities and tasks of a Food Inspector covering assigned establishments in the territory.

**Key Responsibilities as Food Inspector:**

* Scheduled, planned and conducted inspections of catering establishments, hotels, restaurants, cafeterias, hypermarkets and groceries to ensure adherence to ADFCA food hygiene standards.
* Promoted the establishment and maintenance of good food hygiene practices according to government standards and conforming to HACCP and ISO 22000 requirements.
* Evaluated medical certificates, food hygiene certificates and EFST certificates of staff of each establishment/company and qualified them to serve as food handlers.
* Conducted post-inspection monitoring and follow-up of all establishments assuring consistent maintenance of food safety and hygiene standards prescribed by ADFCA.

**Food/Factory Inspector, January 2005 – January 2007**

**Sharjah Municipality (Sharjah UAE)**

**Organization Profile:**

* The Sharjah Municipality administers the Sharjah Food Safety Program (SFSP) which involves innovative and integrated food safety training, assessment, management system implementation, audit and certification for the food sector in Sharjah, which includes over 7,000 food service, food retail, and food manufacturing businesses.

**Key Responsibilities:**

* Conducted regular inspections of restaurants, hotels, cafeterias, supermarkets and food factories assuring compliance with food safety and hygiene standards and maintenance of a safe work environment.
* Identified, assessed and evaluated food safety and hygiene related risks and non-conformities in each establishment and followed up for implementation of corrective and preventive action plans.
* Participated in delivering awareness campaigns to educate personnel of establishments dealing with manufacturing, storing, serving or selling food products on the importance of proper handling and storing of food including cold storage standards.
* Visited supermarkets and hypermarkets and inspected and checked food products on shelves ensuring shelf life as per expiry dates and adequate storage conditions for each category of product.
* Conducted surveillance audits and investigated complaints from the public to identify violations of health and hygiene regulations and recommended actions including levy of fines and penalties.
* Vetted health cards of employees of establishment involved in food handling ensuring medical clearance as per applicable laws, rules and regulations of Sharjah Municipality.
* Reviewed standard operating procedures of various food processing factories ensuring incorporation of and compliance with recommended hygiene practices.

**Production and Quality Control Manager, May 2001 – September 2001**

**Blue Mill Factory (Irbid Jordan)**

**Company Profile:**

* Blue Mill is the largest manufacturer in Jordan of packaged spices, vinegar, rose water, flower water, herbal teas, concentrated syrups, puddings and pulses

**Key Responsibilities:**

* Managed day-to-day operations of the factory including production planning, production, maintenance, quality control, customer service and administration.
* Formulated and implemented strategies and plans to achieve daily, monthly and annual production targets to support delivery of business targets of sales, revenue and profit.
* Planned, mobilized and controlled all resources including machines and materials assuring optimum utilization with planned stockholdings of raw materials, packaging materials, in-process goods and finished products.
* Supervised staff and workers, assessing workloads, planning workflows, assigning tasks and monitoring performance ensuring completion of all tasks on time with minimum outgo in overtime payments.
* Closely monitored production operations, ensured process control and conducted all quality control activities assuring consistent high quality of company products.
* Implemented all requirements of industrial safety, occupational health, food safety and hygiene ensuring compliance with all applicable rules, regulations and standards.
* Developed and implemented preventive and routine maintenance schedules for all machines and equipment achieving targeted availability and reliability.
* Coordinated with the sales department in providing high standards of customer service and in investigating and resolving customer complaints leading to consistent customer satisfaction.
* Collaborated with senior management and all company departments in coordinating operations and ensuring 100% achievement of corporate goals and objectives.

**Production Supervisor, September 1995 – March 1997**

**Al Othman Factory (Irbid Jordan)**

**Key Responsibilities:**

* Participated in day-to-day production planning, developed staff schedules and monitored production in shifts to achieve all quantity, quality and cost targets.
* Ensured effective implementation of all management’s strategies and plan through effective communication to and motivation of all staff and workers.
* Supervised production operations in shifts ensuring adherence to plans, standard operating procedures and health and safety rules to deliver uninterrupted production.
* Planned and conducted orientation programs for newly hired employees providing inputs on company policies and procedures and job related training to promote quality products.
* Worked closely with sales, quality, supply chain and logistics departments ensuring on time dispatch and delivery of products to meet market and customer demands.
* Monitored and evaluated production performance and produced daily, monthly and annual reports for information of the senior management.

Education

**Jordan University of Science and Technology, Irbid Jordan**Bachelor’s Degree in Nutrition and Food Technology (June 2004)

**Al Balqa University, Irbid Jordan**Graduated in Food Technology (1997 - 1999)

 Professional Development

**TRAINING COURSES AND WORKSHOPS:**

* **January 2016:** NEBOSH International General Certificate in Occupational Health and Safety – 10 Fridays (TUV NORD, Abu Dhabi, UAE)
* **September 2012:** Food Sampling (Haward Technology Middle East, Abu Dhabi UAE)
* **October 2011:** HACCP in Practice Level 4 – 10 days (Abu Dhabi Food Control Authority)
* **June 2011:** Morality and Work Ethics (International Center for Training and Development, Abu Dhabi UAE)
* **October 2010:** Risk Based Inspection in Food Premises (RMK – The Expert FZ LLC, Abu Dhabi UAE)
* **November 2009:** Teamwork (Meirc Training and Consulting, Abu Dhabi UAE)
* **October 2009:** Provisions of the Department of Justice for Authorization of Inspectors (UAE Institute of Training and Judicial Studies)
* **June 2009:** ISO 22000 Auditor/Lead Auditor Training (Millennium Hotel, Abu Dhabi UAE)
* **October 2008:** Advanced Food Hygiene (Le Royal Meridien Abu Dhabi UAE)
* **2005:** HACCP Principles (Sharjah Municipality UAE)
* **2005:** Water Purification (Sharjah Municipality UAE)
* **2003:** On-the-Job Training (OJT) – Nutritionist (Al Rahmah Hospital, Irbid Jordan)
* **2000:** HACCP (Irbid Jordan)
* **1999:** Dairy and Dairy Products (Al Zarqa Jordan)
* **1999:** Mill Planning (Amman Jordan)
* **1998 – 2000:** Tomato Paste Manufacturing (Irbid Jordan)

Personal Information

* **Nationality:**  Jordan
* **Date of Birth:** 27/03/1977
* **Driving License:** UAE
* **Language:** Fluent in English and Arabic