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| **Name** | **Hany** |
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| **Nationality** | **Egyptian** |
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| **Religion** | **Muslim** |
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| **Date of Birth** | **22/04/1978** |
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| **Marital Status** | **Married** |
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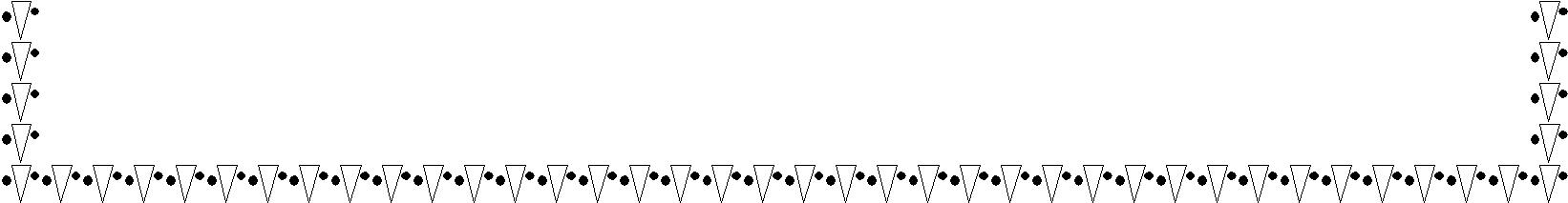
**QUALIFICATIONS :-**

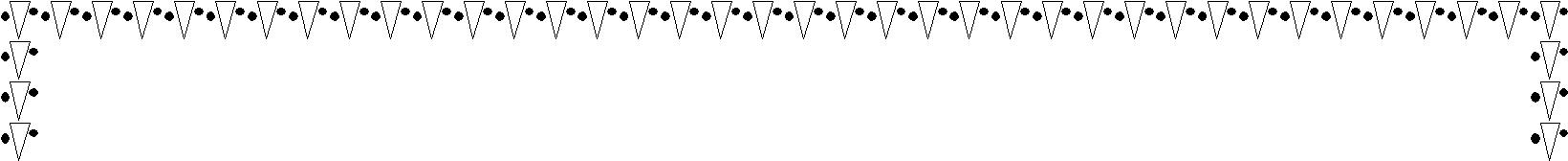


* Bachelor of Veterinary Medicine 2001 m (Good)
* Diploma graduate studies in the control of health on food in 2006 (good) and include: -



1. Health control of meat and dairy products



1. Chemical analysis of food
2. Food microbiology



4- Technology and food preservation



**Scientific skills and interests: -**



1. Health and food safety



2 - Application of health requirements and the HACCP system on food establishments



3 - Full knowledge of global quality systems ISO 22000 - GMP



**Computer skills :-**



I'm holds an ICDL certificate in computer leadership Excellent experience in working on various computer systems and dealing with the Internet



**Languages: -** Proficiency in English as a spoken and written secondlanguage



**\* Experience :-**



**16 years experience in quality control and food safety**

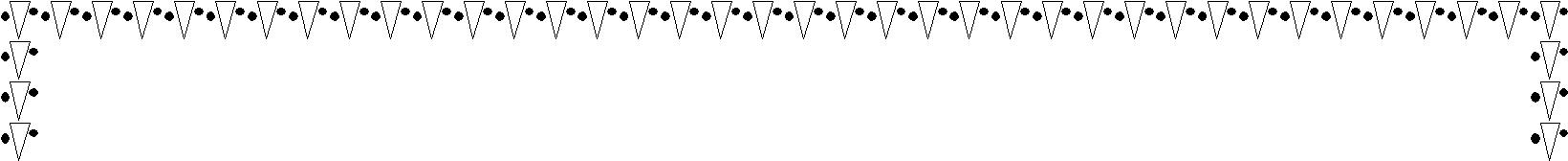


1. quality control manager



in the university cities (University of Beni Suef): - From 2017 to now

* Supervising the implementation of quality policy within the university cities
* Inspection of raw materials and ensure compliance with the required standards
* Develop plans to follow the critical control points of the HACCP system within the facility
* Control the safety and quality of food in the food circulation chain
* Develop plans to correct errors and try to find solutions
* Work on checking the final product and ensure its quality



* Reporting periodically
* Conduct training programs for workers to raise efficiency
* Sending suggestions for quality improvement



**2 - Deputy project manager in the health control project in the** municipality of Onaiza at the company ADECO for environmentalconsultants since in SAUDI ARABIA from 2015 to 2017



* Supervising the stages of project implementation in the field
* Training of health monitors on health control work and raising their efficiency for inspecting food facilities - Using inspection tools (inspector's bag) - Signing coordinates using GBS
* Establishment of a database of food facilities
* Preparation of periodic reports to assess the volume of works carried out and completion rates in the project



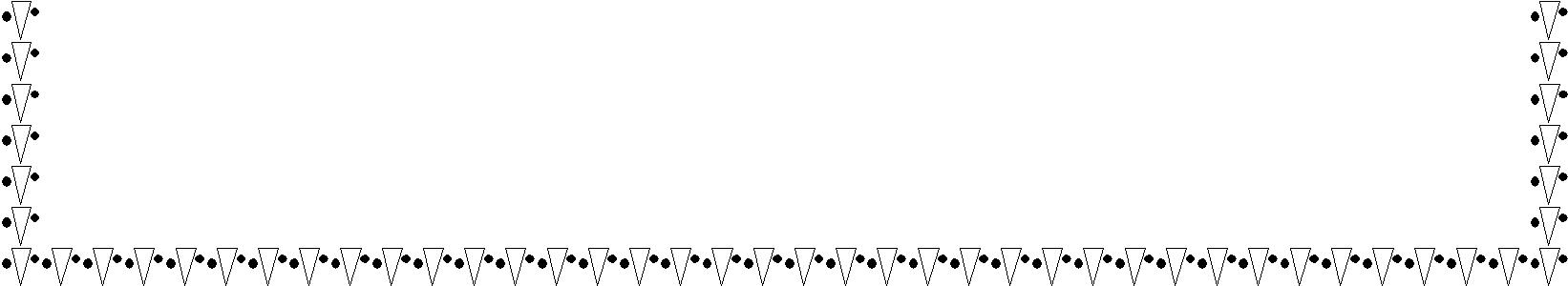
**3- Director of operations in the company of the names of Saudi** environmental solutions in the project of health supervision in theSecretariat of the Holy Capital (3 years) from 2012 to 2015

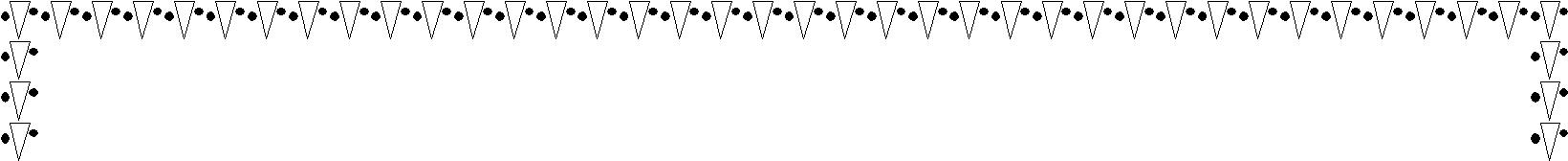


* Supervising the committees concerned with the implementation of the project plan
* Supervising food safety in food establishments to ensure that food pollution does not occur and follow the food chain, starting with the means of transportation and receiving the food - keeping the food at the appropriate temperature - no linear pollution between the food - supply or distribution -
* The application of the HACCP system on food establishments and the identification of critical control points and the development of solutions and corrective wages when purging a problem
* Categorize and evaluate stores related to public health
* Development of facilities related to public health
* Participation in the corrective committees as a veterinarian with the health of the environment in the Secretariat of the capital and municipalities to inspect shops and inspection of meat, poultry, fish and dairy products
* Preparing the reports and submitting them to the company and managing the establishment



**4 – Hygien manager of the kitchen and the central restaurant in** the university city of Beni Suef University from 2003 to2011





Responsible for food hygiene and safety Where I do



* Inspection of meat, poultry and fish and their conformity with the specifications of safety and free from infectious diseases
* Monitor the health requirements in terms of the building and its facilities within the places of food circulation
* Supervise the receipt and inspection of food and the extent of compliance with safety specifications
* Supervise the storage, preservation, preparation, processing and distribution of food and taking into consideration the health aspects in it
* Control the food safety system (temperature and time) and are responsible for food corruption
* Access to health-safe food (food safety and health) by controlling and eliminating sources of food pollution and preventing cross contamination between food
* Chemical analysis of food (meat - milk) such as fat, acidity, density and others
* Health awareness of employees to apply healthy hygiene practices and hygiene and wearing a uniform and ensure that they have a health certificate to ensure that the transmission of diseases from the workers to food
* Supervising the hygiene of the place to eliminate germs and provide a healthy environment to prevent the occurrence of food poisoning
* Control insects in food handling places safely using pesticide conforming to specifications
* Health disposal of waste food and waste to prevent environmental pollution
* Writing and preparing daily reports and records

