**CV**

**Personal Information:**



**Name :Omer**

**Nationality:**Sudanes**Date of birth:** 01/01/1983

**Marital status**: Single

**E-mail**: omer.161914@2freemail.com

**Languages: Arabic:**  (Mother Tongue) **English:** fluently spoken and written.

**Summary:**

MSc in food science and technology with more than 7 years of work experience, full knowledge ofthe work ofquality controlforall the food varietiesand knowledge ofthe laws ofthe municipalhealthrequirementsand the application ofHACCP, ISO 22000 and GMP.

**Educational background:**

**2008 – 2010:** Sudan University of Science and Technology-College of Agricultural Studies, Department of Food science & technology, Degree of Master **(M.Sc.) in Food science & technology**- Khartoum, Sudan.

**2000-2004:** Omdurman Islamic University, faculty of Agriculture - B.Sc. with honor in Food Science, Sudan.

**2003-2005:** College of technological science- Diploma in business administration and computer science.

**Professional Experiences:**

**June 2014 - currency:Quality control manager -** Emirates dates factory - RasAlkhaimah - UAE.

*Duties and Responsibilities:*

* Act as "Technical Responsible" by overlooking the food safety in food manufacturing site.
* Ensuring compliance with both policies and procedures and legislative requirements.
* Receiving and developing new / alternative raw materials and specifications.
* Specify the product requirement for packaging and ensure its safety of for the consumer.
* Validate shelf life of new product with specified packaging.
* Co-ordinates ISO 22000, HACCP Manual & GMP creation.
* Ensure the safety of health of workers, personal hygiene and their followers to the instructions for the HACCP system beside of plants cleaning.
* Evaluating food processing and storage operations- responsible for 7 coldstores.
* Evaluating of returnable products and checking the reason of return and the validity.

**Jan 2007 - Jan 2014:**Lab Technician - Food Research Centre- Khartoum North- Sudan.

*Responsible For:*

* Inspecting of all food samples(Meat, Sea Foods, Milk, Fruits..etc) to ensuring that it’s meet the demanded Specifications.
* Inspecting Food samples at different stages of ripening to estimate the chemical and nutritional value.
* evaluating food processing and storage operations.
* ensure the regulations are met and standards of quality of all food samples.

**Feb 2011 -Nov 2013:**Production Engineer - Nova factory for confections and juices – Al hasahissa - Sudan.

*Responsible For:*

* Ensure the safety of health of workers, personal hygiene and their followers to the instructions for the HACCP system and production control and make sure to avoid critical points.
* problem-solving and take corrective action, checking the raw materials on delivery and ensure safety and ensure the safety of the product for the consumer.

**May 2005 - June 2007:**Quality control officer - Al falah health center - Khartoum North, Sudan.

**Training and international courses:**

**1 Mar 2016 to current: NEBOSH,** now preparing- QHSE center- Dubai, UAE.

**16 Mar 2016:**Training course on ISO 22000 (Applying ISO22000, PRP, HACCP principles for the food service industry)–Mentusconsultans- Dubai-UAE.

**29 Feb 2016:**Training course on integrated QHSE system and internal audit (Applying ISO9001, ISO14001& ISO45001:2016)– American institute of professional studies-Khartoum-Sudan.

**29 Mar 2015:**Training course on HACCP (Applying HACCP principles for the food service industry)- Mentusconsultans- Dubai-UAE.

**26 Mar 2015:**Training course on HACCP (Food hygiene basics)- Mentusconsultans- Dubai-UAE.

**27 June - 18 July 2012:**Training course on (HPLC -GC/MS - OPERATION, APPLICATION AND PRACTICAL ANALYSIS OF ORGANIC AND INORGANIC COMPOUND)- Sudanese training center for biotechnology - Khartoum- Sudan.

**12Oct - 8 Nov 2010:**Training course on industrial operating of agriculture for developing countries - Baoding- China.

**30 june - 5 july 2009:**Attended workshop on Upgrading Technical Capacities at National Centre for Research (NCR), Africa City of Technology.

**Technical Studies:**

Basic Packet (Word, Access, Excel, Front Page and Power Point).

**7 Jan \_7 Feb 2008:**Diploma in internet (Al zhraa institution of computer and internet ).

**15 Apr \_ 17 Jul 2003:**Diploma in computer (Al zhraa institution of computer and internet).

**Published scientific papers**

Effect of Two types of Packages on Quality and Shelf-life of Banana (Musa sp.) and muskmelon (Cucumismelo L.) fruits, Omer M. O. Mokhtar ,2013, Effect of Two types of Packages on Quality and Shelf-life of Banana (Musa sp.) and muskmelon (Cucumismelo L.) fruits,Journal of Science and Technology,14 (1)

**The paper has been written for :**I've written this paper to compare the fruits that were stored in traditional containers in Sudanese markets and the other were stored in containers recommended by the Sudanese Standards and Metrology Organization to see the amount of loss suffered by these fruits after measuring some physical and chemical properties.

**Professional Memberships:**

**2012 – current:** Registered in Sudanese Agricultural Council as professional Agricultural Engineer.

**2005 – current:** Registered in Sudanese Agricultural Engineering Union.