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 **MARK**

 **HYGIENE/ FOOD SAFETY SUPERVISOR**

 Al Quoz, Dubai

# PROFESSIONAL PROFILE

I am an experienced, competent and innovative Hygiene, Health and Food Safety Officer versed in Environmental, Health and Safety, Food Hygiene and production process in catering, hospitality and food processing industries. I have achievements in the management of Hygiene and Good Manufacturing Practices, Process and cleaning validation and Product Quality Management.

I am an exceptional team player interested in hygiene and food safety position that will afford me the opportunity to utilize my competencies objectively towards a responsive and guests-oriented satisfaction and sustain global reputation of the organization.

## EDUCATIONAL BACKGROUND

**2004** BACHELOR OF TECHNOLOGY IN FOOD SCIENCE

**LADOKE AKINTOLA UNIVERSITY OF TECHNOLOGY, NIGERIA.**

 **1995 Senior Secondary School Certificate, NIGERIA.**

## CERTIFICATIONS

MAY **2020** DISINFECTION PRACTICES IN WORKING PREMISES

 **URS TESTING AND CERTIFICATIONS,DUBAI, UNITED ARAB EMIRATES**

APRIL 2020  COVID-19: RISK IDENTIFICATION &INFECTION PREVENTION FOR FOOD ESTABLISHMENTS

 DIVERSEY CONSULTING, DUBAI, UNITED ARAB EMIRATES

**AUGUST 2019** ADVANCED FOOD HYGIENE (LEVEL 4 AWARD IN FOOD SAFETY)

 **HIGHFIELD AWARDING BODY FOR COMPLIANCE, DUBA**

JULY 2018 CHEMICAL HANDLING CERTIFICATE

 **DIVERSEY CONSULTING, DUBAI, UNITED ARAB EMIRATES**

**JUNE 2017** HACCP IMPLEMENTATION LEVELS 3 CERTIFICATES,

 **HIGHFIELD AWARDING BODY FOR COMPLIANCE, DUBAI.**

**MAY 2017** LEGIONELLA AWARENESS CERTIFICATE

 **DIVERSEY CONSULTING, DUBAI UNITED ARAB EMIRATES.**

**NOVEMBER 2016** BASIC FOOD HYGIENE CERTIFICATE

 **DIVERSEY CONSULTING, DUBAI UNITED ARAB EMIRATES.**

### WORK EXPERIENCE

 FOOD SAFETY INSPECTOR,

 **ADNEC / INTERCAT HOSPITALITY LLC, DUBAI, UNITED ARAB EMIRATES. May 2020 –June 2020**

HYGIENE AND FOOD SAFETY SUPERVISOR,

**ODEON CATERING SERVICES LLC, DUBAI, UNITED ARAB EMIRATES. March 2020 –Date**

### TASK AND RESPONSIBILITIES

* Assemble HACCP Team to discuss and review latest development in the organization within the scope of HACCP.
* Conduct daily checks on the personal environmental and food hygiene conditions of the food establishment and keep records on the findings.
* Ensure compliance with the regulation, licensing conditions and codes of practice relating to food businesses
* To monitor the health condition of food handlers and to arrange medical examination or suspension of work where necessary
* To provide in house training for the food handlers
* Investigate confirmed cases of food poisoning.
* Investigate complaints about poor hygiene practice.
* Ensure all products received are of good quality and save for consumption
* Ensure test samples of food products and investigate complaints
* Identify potential problems with company operations and develop ways to improve processing.
* Develop the pest control agenda by working closely with the 3rd party management team & site quality
* To conduct supplier audits and assist in supplier approval and performance monitoring
* Making recommendations to management team on measure to improve hygiene performance and quality
* Updated food safety manuals and guidelines to comport with regulatory changes.
* Develop risk based exposure assessment strategies and plans.

ASSISTANT HYGIENE AND FOOD SAFETY OFFICER,

**JA RESORTS AND HOTEL, DUBAI, UNITED ARAB EMIRATES. October 2016-February 2020**

### TASK AND RESPONSIBILITIES

* Conduct Hazard Analysis to identify key area of risk to environment and food safety to be controlled, eliminated or reduced to an acceptable level.
* Establish a clearly documented HACCP Plan specifically based on the organizational needs for effective delivery.
* Ensure daily spot checks to observe the level of conformity with food safety, personal and environmental standards.
* Implement and maintain entire Hazard Analysis and Critical Control Points (HACCP).
* Ensure food handlers are fortified with adequate knowledge by conducting on the job hygiene and food safety training
* Conduct suppliers’ audit together with purchasing manager to ensure conformance with contracts and legal standards.
* to provide related assistance and information with regards to external audit.
* Review of Health and Safety parameters and advise accordingly.
* Daily update of Municipality Website on Health and Safety parameters.
* Review and Verification of Laboratory Food and Water Sampling result and filling.
* Liaise externally with Local Municipality, food safety department, HACCP accreditation body and relevant authority to provide related assistance and information with regards to external audit.

QUALITY ASSURANCE OFFICER,

**UAC FOODS, LAGOS, NIGERIA. July 2013 - August 2016**

### P****ERSONAL SKILLS****

* Training skills: Ability to transfer and impact knowledge.
* Good communication skills: ability to communicate effectively in oral and written form, well developed writing skills and presentation skills
* Organizational and leadership skills: achieved as the shift supervisor
* Cognitive skills: ability to assimilate new concepts and ideas with ease.
* Time management: ability to meet deadlines and targets.
* Ability to work under pressure and multi-task while maintaining calmness.
* Problem solving ability: ability to decouple complex tasks or problems into more tractable bits.
* Other traits: highly versatile, good public relations, innovative, proactive and a team player.
* Good research and writing skills
* Strongly analytical and detail-focused

#  COMPUTER SKILLS

* Microsoft Office Suites: MS Word, MS Excel, MS PowerPoint, Lotus Notes.

**Contacts:**

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