



# Mahmoud Ramadan Nafady

DVM, Specialty in Food Safety  
and Quality.

Veterinarian with a specialty in Food Safety & Quality with deep understanding of technology, medicine, science, regulations, and best practices related to FSMS seeking a challenging role in this field where I can utilize my expertise in food safety and quality to provide safe and high-quality food products to consumers and minimizing the foodborne illness. Also, as a trained F&Q DVM I'm familiar with a wide range of FSMS such as ISO standards, HACCP, GMPs and GHPs.



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## PROFESSIONAL EXPERIENCE

### Food Safety & Quality Supervising Inspector

Aug 2021 – Jan 2022

#### Canadian Egyptian investments, Poultry Slaughterhouse

- Supervised and trained employees on animal welfare, sanitation, and pest control in the poultry slaughterhouse.
- Conducted routine inspections and audits to ensure compliance with food safety regulations and quality standards.
- Developed and implemented standard operating procedures for food safety and quality assurance.
- Worked with suppliers and vendors to ensure the quality and safety of live poultry.

### Veterinarian

Feb 2022 - Sep 2022

#### Egyptian Military Veterinary Hospital

- Provided medical care and treatment to military & domestic dogs and other animals in the Egyptian military army hospital.
- Conducted routine check-ups and vaccinations to ensure the health and welfare of animals.
- Assisted with surgeries and medical procedures when necessary.
- Maintained accurate medical records for each animal under my care.
- Trained military personnel on animal care and welfare.

### Food Safety & quality Inspector

Oct 2022 - Mar 2023

#### Institutional Kitchens and Dining Halls, EA

- Conducted routine inspections of kitchen and dining halls to ensure compliance with food safety regulations and quality standards.
- Identified potential health and safety issues and provided guidance and recommendations to improve food safety practices.
- Maintained accurate regular records of inspections and violations.
- Guided military personnel on food safety and quality practices.

## Skills

### ❖ Technical Skills:

- Expertise in food safety regulations and quality standards for poultry slaughterhouse operations and catering services.
- Skilled in conducting post-mortem examinations to identify potential health and food safety issues.
- Skilled in diagnosing and treating animal illnesses and injuries.
- Proficient in Microsoft Office including Word, Excel, and PowerPoint.

### ❖ Soft Skills:

- Strong communication skills, including the ability to educate employees on animal welfare and food safety.
- Effective leadership and supervisory skills.
- working collaboratively with team members to achieve goals.
- Attention to details, Strong problem-solving skills, Flexibility and adaptability, positive attitude and commitment.

## Education

### Bachelor of Veterinary Medicine

May 2016 – May 2021

Beni Suef University, May 2021

### High School, Ibn Tamiyyah Independent Secondary

May 2013 – May 2016

### School for Boys

Umm salal Mohammed, Doha, Qatar

**Languages:** • Arabic (Native). • English (Fluent).

## Certifications:

- Certified in **ISO 22000: 2018** Standards for Food safety management system.
- Certified in Hazard analysis and critical control (**HACCP**).
- Certified in Good Manufacturing Practices (**GMPs**).
- Certified in Good Hygiene Practices (**GHPs**).