

Yehia mosad abd-elkader kamel hassanin

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Personal Data:

- **Date of birth:** 8 June, 1995.
- **Marital:** single.
- **Military service:** exempted.
- **Nationality:** Egyptian.

Education:

- **2018:** Bachelor degree in Veterinary medicine, Mansoura University.

Career objective:

- Used to work in food safety and quality field with experience in establishing food safety management systems in compliance with internal, external regulations and clients' standards.
- QA, QC, QHSE and Food safety field that will give me the opportunity to use and further my knowledge as regards the veterinary science.

Experience:

- **QHSE & Food Safety team leader from February 2020 until now.**

Responsibilities:

1. Maintaining high standards of food sanitation and kitchen safety at all QCS Egypt locations through frequent food safety training and audits.
2. Responsible of the documentation system and implementation of **ISO 22000:2018** and **ISO 45001:2018** at the accredited sites of QCS Egypt,
3. Responsible for reporting the monthly FSQ & HSE incident reports, statistics, and KPI's
4. Carrying weekly food sanitation and Health & Safety audits to QCS kitchens to assert system in place.
5. Recording and reporting all critical control points (CCP's) and major findings if it is related to OPS or Clients.
6. Ensuring that all kitchen employees are food safety and HSE trained and are implementing our SOPs in different company locations.
7. Ensuring that all safe working methods are adopted by all the staff.
8. Provide risk solutions and advise the location manager in how to avoid the risk and food contamination at their location.
9. Evaluating and auditing the approved suppliers of the company.
10. Receiving and inspecting all kind of food materials, chemicals, and packaging materials before entering QCS main Warehouse and locations and managing quality checks and store as per the nature of the materials.
11. Ensure a high level of hygiene and sanitation as per food safety requirements.
12. Reporting all equipment defects at locations to the QHSE manager.

- **Food safety and quality supervisor (quality catering services company)**
- **Assistant quality manager (Oscar grand stores)**
- **Food safety and quality specialist (compass Egypt)**

Courses:

- managing food safety **Highfield Level 4 awareness.** (vetbook).

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| ▪ Food Safety System Certificate (FSSC). | (IRCA) |
| ▪ ISO 22000:2018 | (IRCA) |
| ▪ food safety and quality management systems | (zweil university) |

Skills:

Language Skills

- fluent in English.
- Arabic is the mother tongue
- basic knowledge of german

Computer Skills:

- Windows: Very good
- MS Office: Very good
- Internet Use: Very good

Interpersonal Skills:

- Team leader & Team Spirit, Realistic, and Dynamic.
- Practical & organized.
- Working in teamwork.
- Motivated & Active.
- Willing to Learn.
- Presentation skills