EDUCATION

Study:

Al-balqa' Applied University 2019 - 2023 Bachelor of Nutrition And Food Processing.

Training:

- Jordanian royal medical services (2022-2023)
- Jordan food and drug administration (2023)

Courses:

- ISO22000.
- Haccp system.
- Haccp awareness training from zad industries & services.
- Best control training from zad industries & services.
- Safe food handling from zad industries & services.

OSAMA AL-SHOBAKI

Food production & nutrition consultant

PROFILE

I am a qualified Nutritionist and Food Technologist with a Bachelor's degree in Nutrition and Food Industries. I specialize in food production, quality control, and nutritional analysis. My skills include developing meal plans, assessing dietary needs, and ensuring food safety compliance. I am passionate about using innovative solutions to enhance public health and improve food production processes.

CONTACT

PHONE:

+962780777395

EMAIL:

osamaalshobki54@gmail.com

WORK EXPERIENCE

Quality control at Zad industries & services.

8/2023 - present

I oversee and ensure the quality and safety of food products at all stages of production, from raw material selection to final packaging. I conduct inspections and tests to ensure compliance with food standards (such as HACCP and ISO), monitor hygiene and sanitation procedures, and implement corrective actions when necessary to maintain product quality and consumer safety.

SKILLS

- Physical stamina
- Interpersonal skills
- Analytical skills
- Excel & word
- Time management