***Mr. KAMAL BELGACEM***

***E-Mail*** *: farid.mohamed.amine@gmail.com*

* +213549553779 & +213672950869*

***SENIOR MANAGEMENT PROFESSIONAL***

*Achievement-driven/High Performance Management Executive, seeking senior level assignments in Operations field with an organization of repute.*

***~*** *Supply chain ~ Peace keeping Operation* ***~*** *Food safety & QMS*

***Education***

***2016*** *Basic CPR, AED and First Aid (International HSE council) ------ Dubai*

***2014*** *Health and Safety Training (Agility) -------------------------------- Egypt*

***2010*** *Quality and Hygiene Supervisor –Techno format ---------------Algeria*

***2006*** *Veterinarian Doctor (Blida University) --------------------------- -Algeria*

***Organizational Experience***

* ***Rations Unit Supervisor – MONUSCO :*** ***July 2017-July 2018 ( Congo )*** 

* Food inspection roles : Surveillance and Assessment of Contractor ‘s implementation : HACCP, GMP, QAQC procedures*

*Monitoring and analyzing contract performance to ensure compliance with contract terms, schedules and cost objectives*

* Updating and Implementation of supply-related Standard Operating Procedures (SOPs)*

* participating in technical survey visits during Mission start-up and during implementation to ensure the most effective implementation of Mission's operational plans*

* Implementation of internal controls for Contingent rations management and rations record management*

* ensuring that the sectors contingent locations are fully supported with rations and bottled water and a timely manner and that the transportation and movements are coordinate in a timely manner in coordination with the other support sections and regional hubs*

* supervising the process for monitoring consumption, inventory-control, stock-checking and write-off to ensure security availability and accountability of materials and assets*

* ***QHSE Officer Feb 2017- May 2017 : Pellegrini Catering - Angola***
* ***QAQC Officer 08/2013 – Jan 2017 GCC services (United Nations -Sudan)*** **

** Representative of department at West Darfour , responsible of food Quality supplied to contingents and ensuring it is safe in all conditions.

** Addressing all quality related complaints and interfacing with customers.

** Training based on all Safety and QA Related to Food Safety to all my Employees

** Promoting Quality Policy & objectives for increasing awareness, motivation & involvement throughout the company

** Inspection food rations against UNRS (United Nations Rations Standards)

** Received Certification for HACCP & QMS as Internal Auditor

* ***QHSE Supervisor*** *(09-2012 To 05-2013 ) with* ***Newrest Catering :***

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* ***Inspector HSE .*** *(10/2010 To 10 /2011) with* ***Bayat Catering .Spa:***
* ***Doctor Veterinarian .*** *08/2008 to 01/2010*

***Skills***

* QMS, FSMS, & HACCP Systems*

* Implementing & Documenting HACCP, & ISO Procedures*

* Microbiology & Veterinarian knowledge*

* MS Office, Internet Applications, HTML*

***Languages***

*English…..Professional*

*Arabic ……Native*

*French…...Fluent*