

Personal Data:

Name: Roukoz Michel Daher

Phone Number: 70225754

Address: Lebanon-Beqaa- Ferzol

Date of Birth: 12-11-2000

Marital Status: Single

Nationality: Lebanese

Education:

Bachelor Degree in Computer Science at American University of Science & Technology (2018 till Present)

Experience:

1-Quality Control at Daher Foods (4 Years' experience)

Quality Controller

- a. Performs the quality control inspection and tests on the in-process and finished products to ensure that parameters are within internal specifications (GYR standards).
- b. Performs required Lab Tests (Salt analysis, oil tests, moisture content...).
- c. Communicates the test results, the eventual non-conformities and the required corrections to the involved departments. Check and follow-up the effectiveness of the implemented corrections
- d. Collects representative samples from each produced item for traceability purposes. Control the storage and the disposition of the retained samples.
- e. Collects the required samples for export purposes. Ensure the adequacy of these samples in terms of quality, quantity and availability on time.
- f. Records Data Entry and file all test results daily.
- g. Isolates any nonconforming / potentially unsafe product, helping in the investigation and/or analysis of the root cause of nonconformity (if needed), then implement the corrections and corrective actions (as applicable).
- h. Monitors and control all Critical Control Points (CCPs) related to the process as per the HACCP plan.
- i. Reports to QA Supervisor regarding Food Safety violations and corrections done.
- j. Manages Pest Monitoring tools, monitor Pest Infestations in the production area and report to the QA Supervisor.
- k. Measures the effectiveness of trainings regarding Food Safety and personal hygiene for the

Operation departments.

- l. Ensures all employees inside the production area are complying with the personal hygiene policy; take the needed actions in case of any breach.
- m. Checks and evaluate the effectiveness of cleaning practice in the production area and communicate any non-conformity to the involved department.
- n. Checks the quality of the raw materials in use; reject those that do not comply with the quality specifications.
- o. Records the Quality Control check and test results on the related logs appropriately (Software application)
- p. Checks and evaluate the effectiveness of all machines cleaning as per the cleaning schedule. Notify the concerned parties in case of any non-conformity and participate in the corrections.
- q. Monitors pest control in the productions areas and notify the quality assurance supervisor on any deviation case to take the needed corrective actions.
- r. Conducts trainings for all employees in the production areas on the food safety, personal hygiene, and measure its effectiveness.
- s. Reports in case of food safety deviation.

Working Conditions

- The adherence to the hygienic rules by:
 - a. Maintaining a high degree of personal cleanliness and wearing protective uniform and hair nets.
 - b. Refraining from behaviours which could result in contamination of food (smoking, chewing, wearing of personal accessories, etc.)
- The adherence to the occupational health and safety rules.

Trainings

- Agrytech Training at Daher Foundation
- Boecker Training at Daher Foundation
- Cv Writing at Daher Foundation

PERSONAL SKILL/ QUALIFICATIONS

Motivated and dynamic

Strong communications and organizational skills, positive charisma, high personal standards

Reliable and high sense of responsibility

Learning easily and quickly

Hard worker, familiar with working under pressure, team work oriented

Excellent skills in Microsoft services and google services

Language Skills

Arabic basic language

English Fluent

Reference

Up on request