



Maryvianney Nakigoye

QHSE Professional

PROFILE

A NEBOSH certified QHSE Professional with over Five (5) years' experience in hospitality, facility management and similar related fields, with ability to analyze operation HSE requirements, identify areas for improvement and implement plans to deliver best and efficient safe work practices within workplaces.

ADDRESS & CONTACTS

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 Abu Dhabi –UAE

Bio Data

Nationality: Ugandan
Sex ; Female

SKILLS

- Excellent Communication
- Teamwork
- Computer (office based)
- Behavior analysis
- Risk assessment
- Internal Auditing

LANGUAGES

- English – Full Proficiency
- Arabic (Basic)

REFEREES

Can be requested upon the request



WORK EXPERIENCE

April 2022 to date
Designation: Food Safety /Hygiene officer
2020 Dec- Nov-2021
Designation: Assistant EHS officer
2019 -2020 Bingham Group
Designation: Hygiene officer
2017 April- 2018 Dec
Designation: Hygiene officer
Newrest Inflight Catering Services

YEARS

EDUCATION

2016 Diploma in Hotel Management
2014 Uganda Advanced Certificate of Education

PROFESSIONAL QUALIFICATIONS

2020 NEBOSH International General Certificate in OSH
2021 Internal Auditor ISO 14001(EMS)
2021 HABC Level 4 (International Award in HACCP Management for catering.
2021 HABC Level 4 (International Award in managing food safety)
2021 HABC Level 3 International Award in fire safety
2021 HABC Level 3 International Award in Emergency First Aid at Work
2021 Golden Rules of Process Safety Management in Oil and Gas (Upstream and Downstream)
2021 Behavior Based Safety Management
2021 Management of Change in Process Safety
2021 Hazardous waste operation and emergency response operation
2021 Control of substance hazardous to health- COSHH

SUMMARY OF ROLES AND RESPONSIBILITIES

- Ensuring that the food production, catering and food services are complying with statutory and company HSE&Q standards, policies and procedures.
- Ensure all incidents are investigated, report and shared to relevant stake holders.
- Ensure that the employees are trained on the basic EHS awareness trainings identified for their departmental operations.
- Conduct staff training on the use the correct HSE&Q and HACCP standards in the operations.
- Ensuring availability of required documents for audit and inspections
- Monitor / identify relevant changes in EHS / HACCP local regulations and laws and update the internal procedures, policies and forms accordingly
- Prepare daily and monthly reports.
- Conduct monthly OSH Meetings, prepare minute of meeting and shared to the relevant department. s
- Follow up on all observation closeout with relevant department/section
- Ensuring that corrective measures are implemented
- Drive improvement and track goals achievement through collection, analysis and communication of EHS goals and measurements
- Communicate hotel specific emergency management plans to address course of actions in case of an emergency