

Personal Information

Name and Surname: Moustafa mohamed Hanafy

Address: 10 Omar bin El Khatab St
15 May City

Date of Birth: 02-04-1996

Phone number: 01145329173

E-mail: mm5783932mohamed@gmail.com

Linkedin: <http://linkedin.com/in/moustafa-hassanen-6ba75b180>

WWW: mm5783932mohamed@gmail.com

Profile
Quality Control Engineer
One year experience in Arabian food industries Co (Domty) and I have good experience in Catering field and Restaurants . I look forward to reaching professional level in different quality levels and implement TQMS where I work .
Seek to work hard in Foundations that provide the appropriate environment for success and reach advanced positions with more knowledge and development with bachelor of agriculture focused in Food Science from Cairo University

Education

06-2014 - 07-2018 **Faculty of Agriculture Cairo university**

Bachelor's degree in Agricultural Sciences, Department of Food Science
Ac cumulative grade: Very good (+).

Experience

04-2019 - present **Arabian food industries Co (Domty) - Bakery Section**

Quality Control Engineer

1- work as quality inspector for Bakery
2- member in food safety & Haccp and pest control
3- carry out daily routine and non routine quality control to ensure the full implementation of applied quality system policies
4- investigation for non conformance to identify the root cause & corrective action and preventive action
5- reasonable for receipt of raw materials and make all chemical tests (PH test - moisture test - water activity test - determination of gluten of flour)
6- improve GMP & Hygiene standers and ensure that production meet standers of quality and safety
7- monitoring all manufacturing steps & CCP standers cleaning and sanitation
8- report to QC leader

09-2018 - 03-2019 **Casper & Gambini`S restaurant**
Food Safety Specialist

1- responsible for hygiene of food handlers
2- monitoring all procedures in kitchen and protect food from (chemical- physical - biological) hazards
3- check product`s temperature and Preventing products from reaching Temperature Danger Zone - Calibration Thermometers
4- Receiving products
5- Thawing(Defrosting products) - Cooling
6- Cleaning and Pest control

03-2018 - 04-2018

Rehana (TBS) for Food Industrial.

Trained at TBS as Quality Control Engineer for a month

02-2018 - 03-2018

Lapomme pastries

Trained at Lapomme pastries as Quality Control Engineer for a month

Activities

- Member of Golden Future Family **In 2017**
- Member in Maestro Model. **In 2017**
- Organizer at Japan conference (Umamy) at faculty of Agriculture, Cairo University. **In 2016**

Courses

- Has completed a training course entitled :
Food Safety Program
(Hygiene- GMP- HACCP-ISO22000:2005-Internal audit)
From 10 March to 24 April 2016 (36 hr)
With Instructor \ Mohamed Gomaa
At TUV AUSTRIA HELLAS

- Has attended the 5s section at Tazwaad Academy.
In Apr 2018
With Instructor \ Islam Aytea

Has attended ICDL at Future Center **in Mar 2017**

- Has attended English course at **Not courses**
Academy **In Mar 2017**

Skills

- ✓ Quality Control.
Ability to work in a team or a Leader.
Ability to work under pressure and Planning.
- ✓ Good communication - written and oral skills
Presentation Skills.

Personality

- ✓ Communicative
Punctuality
- ✓ Creativity
Organized

Languages

English ● ● ● ● ● ●

Software skills

Microsoft Office ● ● ● ● ● ●
internet researchs ● ● ● ● ● ●

Hobby



Reading
foot ball