

Mohamed Rabie Khalaf

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📍 Currently residing at Queen Taste Factory,
Bldg. 6647, Unit 1, Shehar-Shihar St.
Taif, Kingdom of Saudi Arabia



PROFILE:

A Food Technologist with an extensive solid experience in the field of catering services, quality Assurance. Fully knowledgeable in all aspects of Quality inspection, Food safety and Micro Testing, process monitoring. An independent thinker with demonstrated commitment to his ideas, interpersonal skills with ability to multitask, build relationships, set priorities and motivate team members to achieve results.

PROFESSIONAL EXPERIENCE:

- **Laboratory Specialist** (*Queen Taste for Bakeries & Sweets Company*) March 2020 up to present
 - Conduct microbiological and analysis of samples (raw material, in-process, finished product, water and the other samples)
 - Provides standard and SOP for laboratory
 - conducts swab testing (hand, food contact and equipment)
 - generate internal laboratory reports
 - Monitors area, fridge and freezer temperature
 - Production monitoring
 - performs shelflife study and verification
 - Assist the QA Manager in developing and ensuring effective implementation of Quality Assurance and Food Safety Management systems and are working in globally accepted standards and specifications
 - Conduct thorough checking of food and other products prior to and during dispatch / delivery
 - Conducts daily process audit (Food Safety, Hygiene, Storage Temperature, Area Temperature and Humidity)
 - Establish and update the Laboratory Management System Manual and its monitoring forms and effectively implement procedures written/stated on the manual.
 - Perform necessary microbiological monitoring in order to troubleshoot problems in concerned departments.
 - Carried out troubleshooting of problems in the processing line and analysis of possible causes of nonconformities and provided recommendations on corrective and preventive actions to be taken.
 - Ensured accuracy of results generated by the Quality and Food Safety Laboratory; generated internal and external laboratory analysis results.

- **Micro Engineer** (*Best of France for Dairy Products Company*) January 2019 to February 2020

- Obtain food samples (dairy products)
- prepares laboratory media (conventional testing)
- Performs in-house laboratory – 200 samples/day
- Documentation of laboratory reports
- spearheaded Good Laboratory Practices
- provides standard and SOP for laboratory

EDUCATIONAL BACKGROUND:

<u>Tertiary Education</u>	Al-Azhar Assiut University Department Microbiology Chemistry Faculty of Science Year graduated: 2017, El Fateh, Egypt
<u>Secondary Education</u>	Mallawi, Derwa secondary institute 2008-2013
<u>Primary Education</u>	Mallawi, Derwa Al-Eman School 2001-2007

SEMINARS AND TRAININGS ATTENDED:

- January 09, 2022 – Participant “ISO 22000:2018 Food Safety Management System Awareness Training” Bright Approach Company (UK) Ltd | Certificate Number: RC4591 Queen’s Taste Co. (Factory), Meeting Room, Taif City, Kingdom of Saudi Arabia
- ISO 22000:2018 Internal Auditor
Reza Health Tec | Queen’s Taste Co. | Taif, KSA
06 June 2020
- Molecular Biology and Electron Microscopy Unit
GE & MBR Center | Assiut University | Egypt

PESONAL DATA:

Date of Birth	: June 14, 1995	Weight	: 72 Kg
Age	: 27 yrs. Old	Citizenship	: Egyptian
Civil Status	: Single	Language Spoken	: Arabic, English
Religion	: Muslim	Military Status	: performance
Height	: 177 cm		

Mohamed Rabie Khalf

Applicant

I hereby declare that the above data are true, correct and accomplish with good faith to the best of my knowledge and belief.

