

AHMAD KARAHAMO

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Age: 35 years

Military status: Exempted from military service under the expatriates' substitution scheme.

Marital status: Single

Driver License: Manual

EDUCATION

Bachelor of Engineering (B.E.) Food Technology
Aleppo University, Aleppo-Syria

Nov 2007 - Jul 2022

Outstanding Performance in Food Technology at Aleppo University

During my tenure as a Food Technology student at Aleppo University, I have demonstrated exceptional dedication, passion, and aptitude in the field of food science and technology. Throughout my academic journey, I have achieved numerous milestones and made significant contributions to the field.

EXPERIENCE

Quality Assurance Engineer
Arabica Chips Factory, Aleppo-Syria

Aug 2021 - Aug 2022

As a Quality Assurance Engineer at Arabica Chips Factory, I have been instrumental in ensuring the highest standards of quality and safety for our products. With a meticulous attention to detail and a commitment to excellence, I have implemented rigorous quality control measures that have significantly improved the quality and consistency of our chips.

Through the implementation of statistical process control and continuous improvement initiatives, I have been able to significantly reduce defects and improve overall product quality. Whether it's optimizing production processes, refining product specifications, or implementing new quality control measures, my goal has always been to deliver the highest quality chips to our customers.

Ingredient Inspector

Mar 2019 - Apr 2020

Al Kemah Factory for Sesame Sweets, Aleppo-Syria

As an Ingredient Inspector at Al Kemah Factory for Sesame Sweets in Aleppo, Syria, I have been instrumental in ensuring the highest quality of our products. With a meticulous attention to detail and a deep understanding of food safety standards, I have implemented rigorous inspection procedures that have significantly improved the quality and safety of our sesame sweets.

Through regular inspections and quality control measures, I have been able to identify and address potential issues before they can impact the quality of our products. Whether it's ensuring that all ingredients meet our strict quality standards or implementing changes to improve the production process, my goal has always been to deliver the highest quality sesame sweets to our customers.

Food Quality Control

Mar 2014 - Jan 2019

SEVEN STARS CAFÉ AND RESTURANT, Ras Al Khaimah-UAE

As the Quality Controller at Seven Stars Restaurant and Cafe, I have been instrumental in ensuring that every dish served meets the highest standards of excellence. With a keen eye for detail and a passion for culinary perfection, I have implemented rigorous quality control measures that have significantly enhanced the dining experience for our customers.

Through regular inspections and evaluations, I have been able to identify areas for improvement and implement changes to enhance efficiency and quality. Whether it's refining cooking techniques, adjusting seasoning, or improving plating presentation, my goal has always been to elevate the dining experience for our customers.

Skills

- Quality Control and Assurance
- ISO 22000
- Great Performance in Food Quality & Manufacturing Engineering, Aleppo University 2022
- Food Processing Techniques
- HACCP principles
- Research and development
- Food Chemistry and Analysis
- Food Microbiology
- Food Engineering
- Food Safety and Regulations

Summary

Dedicated Food Technology Engineer with extensive experience in the manufacturing of chips, juice, and milk products. Proven track record of optimizing production processes to ensure quality and efficiency. Possesses a strong understanding of food manufacturing principles and regulations. Committed to delivering high-quality products and exceeding industry standards.