



Rida Hussein

Food Engineer

PROFILE

A diligent, energetic and hard-working scientist, looking for an opportunity in a progressive organization where I can utilize my acquired knowledge to achieve the best results to the company and to develop my career.

WORK EXPERIENCE

Quality & Production Engineer at Morad Foods (Morad Group) {Bucharest, Romania}

□ July, 2022- Present

- Responsible for product food safety and quality.
- Ensure the correct recipe guidelines for products are met during processing.
- Perform inspections on products, equipment and machinery.
- Communicates products that do not meet specification or quality with managers.
- Developing corrective actions, solutions and improvements.
- Routine seam and pressure tests of the cans.
- Ensure proper documentation of operating files.
- Production line engineer duties and responsibilities.
- Supervise all the manufacturing processes, ensuring quality work is done in a safe, efficient manner.
- Liaising with other engineers to develop plans that improve production, costs and labor required.
- Diagnosing problems in the production line and providing recommendations and trainings.
- Investigating product or production issues.
- Identifying, documenting, and reporting unsafe practices.

CONTACT

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EDUCATION

Lebanese International University
October 2019- July 2021
M.S. in Food technology

March 2016- June 2019
B.S. in Biomedical sciences

Machghara High School
Baccalaureate certificate 2015

LANGUAGES

Fluent in Arabic
Good in English and French

CERTIFICATES

- ✓ L3 HACCP
(In Catering, Manufacturing)
- ✓ The Orientation on COVID-19 risks training
- ✓ Participation in Health Day at LIU
- ✓ ISO 22000:2018 Food safety inspector training course
- ✓ ISO 22000:2018 Internal Auditor
- ✓ ISO 9001:2015 Lead Implementer
- ✓ Introduction to Root Cause Analysis for Food Businesses
- ✓ L2 Food Safety

REFERENCES

Available upon request

Food Safety and Quality Assurance Officer at Gray Mackenzie (GMRL) {Dbayeh, Beirut, Lebanon}

January, 2022- June, 2022

- Inspect and report internal food safety audits across all operations (Spinneys, Happy, GnG, Cold stone, Signature kitchen and restaurant).
- Assist in writing, training, and implementing the Food safety management system ISO 22000:2018 in the central production.
- Conduct trainings in food safety and hygiene for the food handlers.
- Propose and maintain minimum standards in all work areas, stores, kitchen, receiving and disposal areas to adhere at all times to required hygiene standards.
- Support the QA Manager in the workflow and assure a smooth teamwork and communication.
- Responsible of the implementation of HACCP, GMP and GHP systems in the central kitchen.

Quality Controller at Poppins (DIFCO GROUP) {Bekaa, Lebanon}

October, 2020- October, 2021

- Ensure the cleanliness and readiness of production lines
- Supervise all production processes and resources and ensure smooth modifications
- Provide daily report to the quality manager on quality - performance, line efficiency and product wastage
- Ensure visual control, inspect labelling of the finished product
- Ensure effective receipt of raw and packing materials
- Attend production, quality meetings and quality trainings
- Performing tests of incoming materials, raw and finished product

Lab Technician (Part-time):

Khoury General Hospital

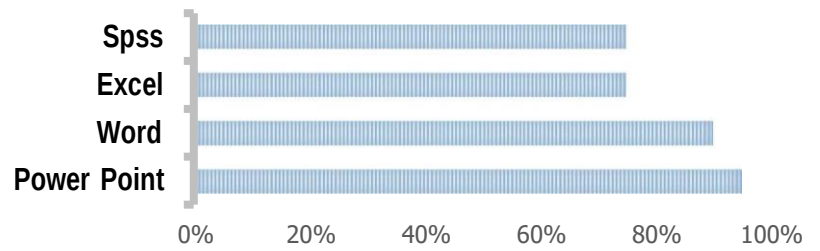
July, 2018 – September, 2018

Elias Hrawi Hospital

March, 2019 – May 15, 2019

- Dealt with patients with different medical conditions
- Educated patients on importance of healthy living based on their health status
- Withdrew blood from many patients and blood donors
- Separated whole blood into different components
- Performed serological tests on blood units donated
- Dealt and worked with all laboratory machines
- Applied all biochemical tests for bacterial identification

SKILLS



HOBBIES

1. Reading
2. Farming
3. Hiking
4. Playing music
5. Animal husbandry