

ALAEELDEEN ALBUSHRA OMER

Quality Control/Food
Microbiology



SUMMARY

As a dedicated quality control specialist with a robust background in food science and technology, I am passionate about ensuring food safety and process excellence. My expertise lies in food microbiology, quality assurance, and customer satisfaction. With a proven track record of streamlining operations and maintaining high standards, I bring value to any team. Fluent in Arabic and proficient in English.

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AL Khobar, KSA



Professional Experience:

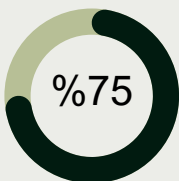
1. Quality Officer in Diet Center Company (Diet Food Center) - Saudi Arabia (Oct 2021 - Present)
 - Develop and implement recipes for daily healthy foods, dietary meals, and specialized menus for sports clubs, hospitals, and special dietary needs.
 - Ensure strict adherence to quality standards in food production, handling, and storage, maintaining high levels of food safety and hygiene.
 - Collaborate with cross-functional teams to optimize production processes, streamline inventory management, and reduce waste.
2. Quality Officer in SHATIC Hotel and Tourism Services - Sudan (Mar 2021-Sep 2021)
 - Manage the production of food and daily rations in remote work areas, ensuring timely delivery and adherence to quality standards.
 - Coordinate food production for weddings and events, catering to large groups and maintaining high food quality and presentation standards.
 - Implement quality control measures to monitor and maintain food safety and hygiene throughout the production and service processes.

Education:

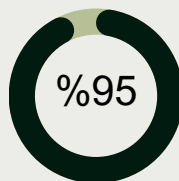
- Bachelor of Agriculture - Food Science and Technology (2014-2021) from Al-Zaim Al-Azhari University in (Khartoum Bahri - Sudan)
GPA: 3.0 Of 4.0 (Second - Division One (Very Good))

Language:

English



Arabic



HOBBIES:

Reading – Walking- Graphic design -
Photography

COMPETITIONS AND CERTIFICATIONS

- Hult Prize Regional AAU in Sudan (The Hult Prize challenges young people around the world to solve the planet's most pressing issues through social entrepreneurship)
- Patent Certificate (from the Sudanese Intellectual Property - Ministry of Justice) to produce biscuits from lentil (balila) (Hemo)

SKILLS:

- Networking, negotiation, and problem-solving skills.
- Exemplary attention to detail and organizational abilities, ensuring accurate documentation.
- Adept at working independently and collaboratively within a team.
- Strong conceptual and analytical skills.
- Proven track record in managing tasks and solving problems efficiently.

TRAINING COURSES

Quality Courses:

- Food Bank Organization - Training on food security and distribution practices
- Management of Food Contamination and Hygiene
- Dall Company / Coca-Cola - Quality management training
- Total Quality Management in Food Fields
- Risk Management in Industry Fields
- Food Safety Management System (ISO 9001)
- Health and Nutrition Education
- Health and Nutrition Management
- Level 2 Food Safety – NDC internal
- Level 3 Food Safety - NDC internal + highfield
- ISO 22000:2018 Certificate (It was done practically, and we obtained the certificate for our factory) – NDC internal
- Cleaning Products Orientation and Applications
- Microbiology Media – CHROManager - Advanced techniques for microbial culture and analysis

Extra Trainings:

- ICDL (International Computer Driving License) - Alafra Center
- Train the Trainer (TOT) - Winy Center
- Live broadcast on YouTube
- YouTube Creator Academy - Filming techniques and content creation
- Drone course - King Khalid University

SOFTWARE SKILLS:

- Microsoft MS: Proficient
- Food Safety APPs : Proficient