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| PERSONAL INFORMATION | Hazem H. Abdullah Mashaqi |
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| +970 599797279, +962 788797279, +970 22793288 |
| [haz84ha@gmail.com](mailto:haz84ha@gmail.com) |
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| gender Male | Date of birth 16th Feb. 1984 | Nationality Jordanian |

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| WORK EXPERIENCE |  |

June 2016- Present Quality Manager

ALTAYF co for food and dairy products (candia Plaestine)-Tulkaram

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| April 2007 – June 2016  April 2006- April 2007  February 2004 – April 2006 | Quality Assurance and Quality Manager and Food Safety Team Leader |
| Hamoda company for food and dairy products – Jerusalem |
| * - Coordination with the production manager regarding good manufacturing methods. * - Coordination with the production manager and director of stores for the destruction of non-conforming and the quantities that need to be destroyed. * - Contribute to get Palestinian and international specifications and work on the application. * - A special system of health conditions of the company, employees, and work on its application and supervision of its implementation. Health conditions and includes your order and public hygiene in the company and a special system to control the insects and a special system of employees in the company and the health of its visitors. * - Follow-up to determine the company is likely to occur in emergency situations and also determine the readiness process and respond to emergencies. * - Meetings of the food safety management team and work on the follow-up to the application of its results. *  the process of development of the food safety system, document management and issuance process and follow-up organized and distributed in circles and sections of the company and management to cancel or modify any document of the system and follow-up process * - Collect necessary for the meeting of the administrative review and the call for the meeting and follow up the implementation of the outputs of the meeting and follow up the implementation of the decisions of this meeting information * - The process of change in the management of the topics that have been included in the change management. * - A review of cases of non-conformity and the study of these cases with the relevant staff reports in order to take the necessary corrective actions and the work of the necessary tests in order to determine the status of materials / non-conforming products from where it is safe or unsafe food and take remedial actions and preventive accordingly and follow up the implementation of these procedures. * - Contribute to the identification and adoption of the annual training plans within the company.   Business or sector dairy and food sector. |
| Quality control & lab. Tech.  Hamoda company for food and dairy products – Jerusalem   * Responsibilities to all laboratory test (physical, microbial and chemical) of dairy and salads and to quality control in production area. * Apply quality control processed.   Business or sector food sector.  Lab. Technician and Quality control  (during study) |
|  | Al-Sharq Dates – Jerusalem |
|  | * Responsibilities to laboratory test of dates and to quality control in production area.   Business or sector food sector. |

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| EDUCATION AND TRAINING |  |

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| 2000-2001 | Science High School  Al seddik High School, Hail, Saudi Arabia. |

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| 2001-2005  Jun. 2006  Aug. 2007  Nov. 2007  Feb. 2008 | Medical technology (laboratories)  BA degree, Al-Quds university- Abu Dis.  Word and excel training course  Alnoor Centre for computer and internet  Hazard analysis and critical control point of industry (HACCP)  Chartered Institute of environmental Health- London, UK  Hazard analysis and critical control point of industry (HACCP)  Palestine federation of industry – Ramallah  Level 1 Award in food safety awareness in catering  Chartered Institute of environmental Health- London, UK |
| 2008 | Food safety Awareness in Catering  Chartered Institute of Environmental Health ,London, UK | |
| May. 2008 | Internal QMS Auditor Training course  LRQA, London, UK | |
| May. 2010  April. 2011 | Diploma in food safety Inspection Technology  China National Research Institute of Food and Fermentation Industries (CNRIFFI )- China  Fourth Arab Conference for Nutrition  Arab Center for Nutrition in Bahrain- Amman | |
| 2012 | Food Microbiology  Mak International , Ramallah | |
| March 2012 | Promotion Polices & Customer awareness  PUM Netherlands Senior Experts- Jerusalem | |
| 2012 | ISO 22000:2005  MAK International , Ramallah | |
| 2012 | Good Manufacturing process (GMP) and personal hygiene  MAK International , Ramallah | |
| 2012 | Hazard Analysis and critical control point (HACCP)  MAK International , Ramallah | |
| May 2013 | Temperatureand pressure Calibration Principles of fundamentals training Course.  Fluke Calibration and CE Group Electronics , Amman, Jordan | |
| Sept. 2013  Nov. 2013 | Palestinian Civil Defence Volunteers  Palestinian Civil Defence and Abu Dis youth club - Abu Dis  Cleaning and sanitizing training course  Top clean company, Ramallah | |
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| PERSONAL SKILLS |  |

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| Mother tongue(s) | Arabic | | | | |
| Other language(s) | UNDERSTANDING | | SPEAKING | | WRITING |
| Listening | Reading | Spoken interaction | Spoken production |  |
| English | Excellent | Excellent | Excellent | Excellent | Excellent |

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| Communication skills | * good communication skills gained through my experience as Quality manager, communicate with many supplier inside and outside country, communicate with many customer and consumer that they have complaints, and communicate with many visitor to company. |

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| Organisational / managerial skills | * Leadership (currently responsible for a team of 16 employees). * Improvement organization chart. * Improvement and development quality system. * Create and improve job description. * Quality systems internal auditor. | |
| Job-related skills | | * Good in products improvement (cost and quality). * Good in products development (dairy, luncheon “meat product”, cheeses, and salads). * Good command of internal auditing. * Good in raw material (uses of stabilizer, specification, suppliers, manufacturing of raw materials). * Good relations with raw material suppliers. * Good in comparing between samples * Good in research. * Good in layout and related risk assessment. * Good in microbiology and internal standardization. * Good in GAP analysis and fish bone diagram. | |
| General skills | * Participation in many of the health awareness activities for schools * Good learning skills. * Good command of Microsoft Office™ tools. * Good command of outlook. * Good command of internet. * Good command of social media. | |

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| Driving licence | driving licence category:   * B (privet cars) |

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| References |  |

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| Mr. Isaa Beitouni    Mr. Eyad jarara’a  Mr. Tareq Zadeh  Mr. Maarten Kooijmans  (MAX)  Mr. Najeh Ghayatha  Mr. Mohammad Ayesh | General Manager of BESCO Co.LTD   * +970599800163   [issa@besco.ps](mailto:issa@besco.ps)  General Manager of Top Clean Co.LTD   * +970595777752   eyadsr@yahoo.com  Area Sales Manager at Lay Gewürze oHG   * +962795600084 * [tareqzadeh@gmail.com](mailto:tareqzadeh@gmail.com)   Senior Expert at PUM Netherland Senior Experts   * +31610961620   [maxx@euronet.nl](mailto:maxx@euronet.nl)  University lecturer at Hebron University   * +970 599675922   [engineernajeh@yahoo.com](mailto:engineernajeh@yahoo.com)  Microbiology Expert, University lecturer at Al-Quds University   * +970 598605232   [maayesh@gmail.com](mailto:maayesh@gmail.com) |

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| ANNEXES |  |

* Available upon request

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