

hady elgedaily

Instructor

Career synopsis

As a dedicated HACCP & Hygiene Instructor, I specialize in delivering comprehensive training programs focused on food safety management systems, hygiene best practices, and regulatory compliance. With hands-on experience in the hospitality and food service industries, I equip professionals with practical knowledge on implementing and maintaining HACCP plans, conducting risk assessments, and fostering a strong food safety culture. My approach emphasizes real-world application, empowering teams to achieve excellence in operational hygiene standards and ensuring guest safety. I am passionate about developing future leaders who uphold the highest standards of food safety and quality assurance.

Professional experience

June 2022-Until now - HACCP & Hygiene Manager - Hilton Hotels & Resorts, Egypt

- Developed, Implemented HACCP system and keeping occupational health and safety standards
Conducted Quality Assurance , Health & Safety , Fire safety and Hygiene Audits
Conduct and chair the FSS monthly meeting
Ensure food safety and regulatory compliance
Monitored suppliers to ensure they met food safety standards.
Maintain personal hygiene and grooming standards
follow up with legionella protocols
follow up pool & Aqua parameters
Ensuring all food handlers follow up hygiene standards
Maintained accurate records of hygiene practices, inspections, and corrective actions, and prepared detailed reports for General Manager and regulatory agencies.
- Curriculum development
- Personnel training
- Knowledge test / assessment

Education and qualifications

Type	Name
2016 - 2021, Bachelor	Veterinary medicine Alexandria university, food safety - HACCP - Hygiene - GMP - ISO22000

Language: Arabic, English, Russian