

hady elgedaily

Instructor

Career synopsis

Dedicated HACCP and Hygiene professional with comprehensive experience across leading hotel chains, specializing in the design, implementation, and oversight of food safety systems. Skilled at collaborating with cross-functional teams to manage supplier compliance, conduct in-depth audits, and deliver targeted training programs that elevate operational quality. Recognized for successfully launching and standardizing HACCP frameworks, reducing non-conformance rates, and optimizing hygiene strategies to balance safety with cost-effectiveness.

Demonstrates strong leadership capabilities, evident in coordinating monthly Food Safety and Sanitation meetings, managing legionella and pool protocols, and ensuring strict adherence to local and international regulations. Adept at documenting processes, generating detailed reports, and presenting compliance updates to both hotel management and regulatory agencies.

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

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

Language: Arabic, English, Russian