

**hady elgedaily**

**Инструктор**

### **Биография**

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.

### **Профессиональный опыт**

#### **Июнь 2022-По настоящее время - 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.
- Разработка учебных программ
- Обучение персонала
- Проведение проверки знаний/ассесмент

### **Образование и квалификации**

| Вид                      | Имя   |
|--------------------------|---|
| 2016 - 2021,<br>Бакалавр | Veterinary medicine Alexandria university, food safety - HACCP - Hygiene - GMP - ISO22000 |

**Язык: Арабский, Английский, Русский**