TECHNICAL EDUCATION ACADEMY

Hady Elgedaily

Инструктор

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.