

**hady elgedaily**

**Инструктор**

### **Биография**

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.

### **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, Бакалавр	Veterinary medicine Alexandria university, food safety - HACCP - Hygiene - GMP - ISO22000

**Язык: Арабский, Английский, Русский**