

C.V



Mohammed Ibrahim Ibrahim ElKhamisi
Certified instructor of the Canadian Academy
Production & quality manager

Personal information

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Nationality : Egyptian
Date of birth : 17th April 1984
Gender : Male

Education and training

- 1. Dairy department, Faculty of Agriculture, Al Azhar University
Graduated in 2005**
- 2. Studying to have the Master Degree(Studies on dairy market)**
- 3.course in HACCP and ISO22000 system from TUV .**
- 4.LACTALIS training in HACCP and iso 9001&22000**
- 5.course in training of trainer(tot)from Canadian Academy.**
- 6.. cross in PLC control**
- 7-lead audit iso 22000 from IRECA.**
- 8- agro corp. training in 14001 -18001**
- 9- agro corp. training in BRC &IFS**

Work experience

- 1. Quality control engineer in EDAFCO(Viva) for food industry (bacteriology, chemistry lab - Tetra Pack filling and priming and pasteurization section ,fellow up and check up U.H.T ,yoghurt section, fresh juice, the mix and quality assurance from 8 /2005 to 9 / 2007**
- 2. Production Engineer for president cheeses in Best of France from lactaliase (PRESIDENT) from 10 /2007 to 3 /2010 (doselic operator, preparing the mix, following up T.P ,filling all kinds of soft cheese cutting and bottling chesses and the curd. ,filling and bottling processed cheese)**
- 3. Production manager in Alwataniya pioneer food factories for juice & yoghurt & jelly & water in Almadina Almonawara /Saudi Arabia to 7/2013**
- 4. Production manager in DOLA for dairy products and ice cream from 8/2013 to 10/2014 in , AIDaKahleya .**
- 5. production manager in agrocorp (foody) canes ,vinegar , juice, artichoke tomatoes paste till 2019/10**
- 6. Operation manager in karipu for food industries from 11/2019 Till now .**

OBJECTIVE :

A Quality and production & planning with wide range of my Education and experiences in food industries, Able to team building and work on own Initiative and as part of a team developing and motivating to Achieve team objectives

Skills :

- 1. Make all analysis chemical, physical and microbiological for water And all Kinds of Dairy product and juices before & after packaging (tetra pak , duo pak , glass , plastic)tomato paste ,cans, vinegar .**
- 2. Make plan Q.C From Receiving all raw materials (Dairy, Juices ,tomato product, vinegar, cans) And all packaging materials & filling materials.**

3. priming and pasteurization cheese& juices & yoghurt & tomato paste &cans .
4. Holds a session in the system BRC & IFS Agro corp. group
5. Holds a session in the system haccp22000 & ISO TUV Medina
6. Holds a leadership development course approved by the Canadian Academy
7. Holds a Professional Trainer Course approved by the Canadian Academy
8. The ability to planning; communicate and lead the team

Mother tongue(s) : Arabic

Other language(s) : English (Understanding Good, Speaking Good, Writing Good)

Computer skills and competences

1. Microsoft Office
2. Internet Applications
3. power point
4. cross in PLC control

Additional information

Social Status : married

Children's : two children