

**Current Address:**  
El Shabby - Alexandria - Egypt

**Mobile:**01227225009

**Email:**[MohamedHussein534@yahoo.com](mailto:MohamedHussein534@yahoo.com)

## MohamedAbdel-AzizHusseinIbrahim

### Education

- 1- Registered to obtain the PhD, Faculty of Agriculture, Alexandria University
- 2- Master, Faculty of Agriculture, Alexandria University
- 3- Master of Quality Management 7/5/2009 (Very Good)
- 4- Bachelor Degree( Faculty of Commerce Alexandria University)
- 5- Diploma of Marine hotel-Department of Kitchen (Good)



### PostGraduateStudies

Diploma/Courses	Institute	Date
• ISO 22000 course (Food safety)	AAST	Jun-2011
• Introduction to Food Safety	PQI*	Jun-2006
• Lead Auditor course ISO 9001 Certified by IRCA	PQI*	Sep-2010
• Practical Training in Hotel San Giovanni one of the art of Cooking From 9/2 /to 31/08/1992	Hotel San Giovanni*	Aug-1992
• Practical Training in Hotel San Giovanni on the origins of the art of cooking From of 1/6-93to31/10/1993	Hotel San Giovanni	Oct-1993
• Bombing and destroying squad	Egyptian Naval Forces	Sep-1998
• Course requirements for “professional trainer prepatation”p.t.p	Cairo center for Human Resources Development in Cairo Governorate Certify	Aug-2022

### Computer skills

❖ **Microsoft Office** (Word, Excel, Power Point), Internet Search.

**Statistical Tools:** Minitab15, SPSS 15...

### Working Experience

**Working as a supervisor Nutrition cafeterias restaurant at the Arabic Academy on board of ship Aida 4 & the Director of Marine Hotel Center in the Arab Academy for Science, Technology and Maritime Transport**

From 1994 to 2000: Supervisor of the main student restaurant at the Arab academy

From 2001 to 2004: Catering responsible on board Aide 4 the training vessel at the Arab academy

From 2004 to 2007: Responsible of restaurant cafeterias events at the Arab Academy

From 2007 to 2012: Trainer and consultant Quality management system and Food safety

From 2013 to 2016: Director of Marine Hotel Center in the Arab Academy

From 2016 to 2017: Head of the central unit of training and consulting Arab Academy for Science

and Technology and Maritime Transport

From 2017 to 2018: Quality management systems consultant for the Arab Academic Quality Institute

From 2018 to 2019 Head of Quality Control Department, Smart Village, Arab Academy

### **Work 2013 Director of Marine Hotel Center in the Arab Academy**

#### **Responsibilities**

- 1- Development of marine hospitality center fully increased numbers of students from 12 to 90 with the lifting of the expenses of the 750 to \$ 1,700
- 2- Develop and build the system of administration and the quality of education for the center
- 3- Develop plan for continuous improvement and future goals of the Put uniform maritime
- 5-The establishment of the Department of Training planned and hotel consulting
- Hospitality training presidency crew
- 6-Training students in sea arts and applying practical study on the training ship Aida 4.

### **Work 2007 as a consultant of quality management systems and food safety, the National Institute for productivity and quality in the Arab Academy for Science and Technology**

#### **Designed & Trainer for the following courses**

- ☐ The quality of service in the affected restaurants and customer satisfaction
- ☐ "quality food safety life on ships
- ☐ "quality food safety
- ☐ The quality of service in the affected Supermarket and customer satisfaction
- ☐ The quality and Time Management
- ☐ The quality and Problem-solving and
- ☐ decision The quality and work pressure
- ☐ The Effective communication skills

#### **Companies that offer their courses**

- The first cabin crew training, "**the presidency of Egypt.**"
- "**MOPCO**" Fertilizer Company Damietta managers
- **SAE** Petroleum Services.
- Drinking "**Water Company**" in Alexandria
- "**Maritime hospitality**" center in the Arab Academy for Science and Technology and Maritime Transport
- Tourism and hotel students
- Green supermarket managers

#### **Responsibilities**

- 1-Participation in the preparation of ISO 22000 to the Department of Nutrition Academy
- 2-Training Employment nutrition on food safety.
- 3-Maintain the receipt, storage and preparation and handling of food security

### **From 2001 to 2004: catering responsible on board Aide 4 the training vessel at the Arab academy**

#### **Responsibilities**

- 1 – Nutrition official at the Arab Academy training ship
- 2-The development of feeding student son training ship

- 3-Prepare and develop menus according to sea state
- 4- Prepare for receptions indifferent cities
- 5- Preparation of orders ,receiving ,and storage.
- 6- Supervising the preparation and handling of meals for students

**From 1994 to 2000: supervisor of the maim student restaurant at the Arab academy**

**Responsibilities**

- 1-Preparation of orders ,receiving, and storage.
- 2-Supervising the preparation and handling of meals for students.
- 3- Development of meals for a departure from the traditional monotony.
- 4-Responsible for organizing parties and buffets.
- 5-responsible for feeding sports teams.

**Languages**

- ❖ **Arabic** :Mother tongue
- ❖ **English** :Good: speaking &writing

**Personal Information**

- **Date of Birth**: 27-Nov.-1971
- **Marital Status**: Married
- **Nationality**: Egyptian.
- **Place of Birth**: Alexandria
- **Military service**: Ending military service in the Navy ago didol

**Certificates of thanks**

- Training Manager Water and Drinking Company
- International School Principal
- Director of the International School at the Arab Academy
- The students of marine studies for their training
- The Director of the Nutrition Department
- Gulf countries students, Student Leadership Leader
- Gaza navigation officers

**Quality and Development Consultant. Nutrition consultant on marine organizations. Senior manager with 27 years' experience in the administration of the higher education organization. Strong experiences in the field of Nutrition in the educational organizations and on ships and quality. "I'm using all my abilities and power for an excellence of my organization"**