

## Kamel FERGANI

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Village tidjounane, commune chemini

Wilaya de Bejaia, 06036

00213 675 594 039

[kamelfergani84@gmail.com](mailto:kamelfergani84@gmail.com), [mel.ka84@live.fr](mailto:mel.ka84@live.fr)

## Profile

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- Persistent and meticulous
- Autonomous and great sense of responsibility
- Ability to work individually or in a team
- Computer skills: Microsoft word, Excel, Outlook, Logitrack WMS, Navision and Powerpoint )
- Languages: French (Advanced) English (elementary)

## Career

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### Quality controller: Handling of non-compliant products

*Tchin-Lait, Candia*

*2013-2015*

- Physico-chemical analysis of end products (BBE and new products)
- Sorting of non-compliant products (process and conditioning investigations, physico-chemical, microbiological and cytometric analysis.
- -Physico-chemical and microbiological analysis of the raw material at the arrival of the end-products.
- the receipt, transfer and release of sorted end products on Logitrack and ERP.  
Physico-chemical analysis of the raw material (milk powder).

### Quality controller in laboratory

*Tchin-Lait, Candia*

*2015-2023*

- Physico-chemical and microbiological analysis of the raw materials at the receipt of the end-products
- Conducting Physico-chemical analysis of water and chemical products at the receipt.
- Assisting and the shift supervisor in solving the quality defect in process and conditioning .
- Calibrate the laboratory equipment's
- Physico-chemical mentoring ATP metric of the cleaning in place (CIP)

- The release and transfer of raw materials, end-products and chemical products on Logitrack .
- Mentoring and validation of the products in process and conditioning. To draw up a report on non-compliance

## Internship

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- At the semolina factory of Soummam ,Sidi aich Bejaia 2009
- Sugar refining ,cevital factory SPA BEJAIA 2010
- A six-month intnership in the laboratory de Biochimistry, Biophysics, 2011  
Biomathématique and scientometeris of universityof BEJAIA.
- Training in information and communication technology at the forum of Bejaia university 2011

## voluntary activity

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### Member of Socio-culturelle association called AZAGHAR

*Béjaia, Algérie*

2020

## Education

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- High school diploma in Natural and life sciences 2005
- Bachelor's degree in qualitycontrol, dairy industryand fats 2008
- Master's degree in agro food processing nutrition and toxicology 2010

### Training courses

- Good hygiene practices 2015
- The equipments functioning FT2. 2013
- Quality, health and safety supervisor 2012
- Participation certificate to CLOM **discover the management at the** university of TELUQ 2020

## Intérêts

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- Foot ball
  - *reading*
  - Drawing
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