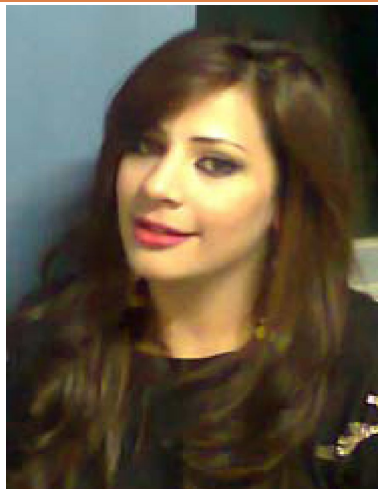


Yosra Ziqlam



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Marital status : Married

Nationality : Jordan

DOB : July 23rd 1990

OBJECTIVES

Seeking a good position in a professional work environment with varied responsibilities which will utilize and further enhance my intellectual and practical skills.

PERSONAL PROFILE

Nutritionist and food safety and hygiene specialist with more than seven years experience who has considerable experience of developing and implementing effective quality control processes and structures in a manufacturing and corporate environment. Possessing a good understanding of the essentials of Nutrition, food safety and quality. Looking for a reputable firm which will challenge my problem solving skills and allow me to continue to develop my knowledge and potential.

EDUCATION

The University of Jordan (Sep 2008 – June 2012).

- ✓ BSc degree in Human Nutrition and dietetics with a GPA 2.89 rating Good.
- ✓ General Secondary Education 2007-2008 (**Scientific Stream**) with an average grade of approximate to **(90%)**.

AREAS OF EXPERTIES

- Nutritional and public health issues
- Food safety and Food hygiene
- Quality Control & Assurance
- Auditing

EXPERIENCE

1-Zalatimo Sweets Group: Quality Assurance and public health manager June 2012- present.

Nutrition Duties:

- Responsible for all the nutrition issues at the company including nutrition facts labels, diabetic sweets, allergens control and managing light food menu.
- Advising health care professionals and catering staff on nutritional matters.

Food safety and quality Duties:

- Quality Control tasks: systems testing activities, reporting defects, defects verifications and deal with different food safety systems (HACCP, ISO 22000).
- Providing basic food hygiene training for the staff and internal audits over QA programs including GMP, food safety, and sanitation.
- Building up the ISO 22000 system for the company.
- Team leader for the HACCP and food safety team.
- Project manager for Policies and Procedures manual for the whole company.
- Supervising all regulatory compliance activities and helping to enforce quality assurance policies and best practice principals covering the safety, design, production and inspection.

- Monitoring and auditing of products to ensure high standards of quality.
- Provide weekly and monthly reports to senior managers on performance.
- Handling customer complaints and all health issues.

Achievements :

- Obtaining ISO 22000 certificate for the whole company sites
- Obtaining Quality Mark Certificate from Jordan standards and metrology Organization
- Developed Quality department in the company
- Obtaing all the required certificates, ex: FIS , BHS, Halal

2- University Of Jordan Hospital Nutritionist Feb 2011-Apr 2011

CERTIFICATES AND COURSES

- ✓ ISO 22000:2018 , new regulations and changes , (SGS Jordan , 2018)
- ✓ FSSC 22000 Lead Auditor Training (IRCA approved) (SGS Jordan 2015)
- ✓ Food Hygiene basics. (Johnson Diversey 2013)
- ✓ Intermediate HACCP and supervisory (Johnson Diversey,Highfield.UK 2013).
- ✓ Supervisory Food Hygiene ((Johnson Diversey,Highfield.UK 2013).
- ✓ Courses in Economics and Business (Jordan University 2012)
- ✓ Courses in Diet therapy and diet planning (Jordan University 2011).

SKILLS

- Excellent computer skills.
- Ability to work under pressure.
- Ability to work with team members and people of different ethnic background

- Ability to attain project objectives with the use of minimum resources.
- Excellent verbal & written communication skills
- Ability to provide education programs, experiential learning, and treatment groups or classes.
- Experience of working with the elderly, children, and individuals with special needs.

LANGUAGES

- Mother Language : Arabic
- Very Good in English : Speaking and Writing