Curriculum Vitae

1. **Contact information**

Name: **Hani Ahmed**

Address: Addis Ababa, Ethiopia

Cell phone: +251911726200; 251953851653

Email: hanish.adus@gmail.com

1. **Personal information**

Current Age =29

Date of birth: September 29, 1989(G.C)

Place of birth: **Jeddah, Saudi Arabia**

Citizenship: Ethiopian

Gender: Male

1. **Brief description and objective**

Graduated from Bahir Dar University with B.Sc. in Food Technology and Food Process engineering; backed by experience and knowledge of engineering theories, principles, specification and standards together with Food science and nutrition.

Totally I have **6 year’s** experience by working in Ethiopia’s Pioneer companies such as Faffa Food Share Company, Horra Food complex and **Fonterra MENA group** located in Ethiopia's Plant by name “New Zealand milk products Ethiopia” (**Anchor milk**).

I started my career working in Horra food complex plc which is part of the Giant MIDROC Ethiopia Group which owns more than 24 different companies/manufacturers in Ethiopia.

Horra Food complex is the second largest Wheat flour processing company in the Horn of Africa using state of the art Buhler Technology. It also manufactures different types of biscuits and also contains a Pasta processing plant using high tech machineries from Italy.

Almost three years back I have joined Faffa Food complex in the production/manufacturing department in producing different Fortified relief products and baby foods to help the community and to improve the countries poor nutrition status.

I have then started working as a **Manufacturing Manager** in New Zealand milk products Ethiopia (NZMPE) for a year before being promoted to **Operations Manager**. NZMPE is the joint venture of the giant internationally known milk producing company FONTERRA and Faffa foods. NZMPE is the local producer of Anchor milk powder which is the first milk powder processing plant in Ethiopia.

I have attended the one young world annual summit at the **Hague, Netherlands** on last Oct 2018 after receiving a **scholarship from DSM**. I am now one of the **One young World Ambassadors throughout the world**. I strive to be successful and to improve my knowledge in food processing and human nutrition to the maximum to help my country overcome malnutrition and micro nutrient deficiency problems and eradicate stunting in Ethiopia.

1. **Education**
	1. University
* Bahir Dar University: Institute of Technology
* *Bachelor of Science in Food Technology and Food Process Engineering, July 2012***, Cumulative GPA= 3.36**
* Final Thesis Title= *Effect of moisture content, barrel temperature, and blending ratio on the physicochemical, functional properties and sensory quality of corn-pea extrudate (flakes).* Grade earned= **A**
	1. Elementary and High School
* Completed in Dandii Boru School, Graduated on June 07, 2007
* CGPA of 4.00 at the EGSEC (Ethiopian General Secondary Education Certificate)
* Scored 357 at the Ethiopian Higher Education Entrance Qualification Exam.
1. **Experience**

**Total experience =6 Years**

* 1. **New Zealand milk products Ethiopia (NZMPE).**
1. **Position = Operations Manager.**

**October 1, 2017- Nov 3, 2018.**

* Major duties. Playing the major role by representing Ethiopia’s Operation’s team during the weekly, fortnightly and Monthly Skype Meetings, Audits, progressive reports and presentation’s with the other Regional and Global Opco’s of Fonterra like(Saudi, Dubai, Indonesia, Sri lanka , Malaysia and Singapore).
* Leading the Ethiopian team and representing the factory during the Food Quality and Health and safety Annual Audit Visit from Global Fonterra Auditors from New Zealand, Singapore and Malaysia.
* Manage Operation’s (manufacturing, Maintenance, Quality, Warehouse and health and safety) in line with Fonterra’s Vision, Strategy and Values.
* Develop and execute the total Operation’s road maps / plans in partnership with other functions across the company and in line with Supply Chain strategy.
* Playing the major role of leading the Operations Team by creating and driving the master plan and vision for the site
* To institutionalize a culture of continuous improvement that reinforces the Company’s core values across the manufacturing/production team.
* Engagement in Research and Development; in new product and reformulation for improvement of nutritional, organoleptic and physic chemical properties of the current product and innovation of new product design.
* Ensure compliance to policies, processes, standard operating procedures and controls – including relevant rules and regulations pertaining to Health and Safety, Quality and Food safety, Labour and Environment protection in Operation’s.
* To optimize asset, capacity and labor utilization in Production/Manufacturing to help minimize conversion cost and maximize value.
* Creating appropriate action plans for daily KPI results and leading daily review meetings with peer group and superiors.
* Reviewing employee performance, recommending staffing requirements, assuring proper training and recommending disciplinary action of employees
* Anticipating and overcoming production related problems, material shortages, equipment malfunctions and unavoidable delays where possible and plan to reduce their impact on the operation.
* Leading efforts in maintaining the highest food safety standards on the packaging and Warehouse floor.
* Leading the Health and safety of all the employees across all functions throughout the company.
* Giving directions and recommendation’s for any improvements as needed.
1. **Position =Manufacturing Manager.**

**July 7, 2016-Sept 30,2017**

* Manage NZMP Ethiopia's manufacturing in line with our Company’s Vision, Strategy and Values.
* Institutionalize a culture of continuous improvement that reinforces the Company’s core values of Cooperative Spirit, Challenging Boundaries, Doing What’s Right and Making It Happen across Manufacturing and at all organizational levels
* Ensure compliance to policies, processes, standard operating procedures and controls – including relevant rules and regulations pertaining to, Quality and Food safety, Labour and Environment protection in Manufacturing
* Optimize asset, capacity and labor utilization in Manufacturing to help minimize conversion cost and maximize value.
* Supervising, leading and developing a team of 57 employees
* Administering daily direction setting processes and managing
* Creating appropriate action plans for daily KPI results and leading daily review meetings with peer group and superiors.
* Reviewing employee performance, recommending staffing requirements, assuring proper training and recommending disciplinary action of employees
* Anticipating and overcoming production related problems, material shortages, equipment malfunctions and unavoidable delays where possible and plan to reduce their impact on the operation.
* Leading efforts in maintaining the highest food safety standards on the packaging floor and recommending improvements as needed.
* Set Production Targets and Coordinate with production supervisors and operators to ensure planned production figures are achieved.
* Prepare and verify that the periodic preventive maintenance is conducted as planned by collaboration with the technical department.
	1. **Company = Faffa Food share company**

**Position= Production Manager in Faffa Food share company.**

**April 1, 2016 –July 6, 2016**

* Set Production Targets and Coordinate with production supervisors and operators to ensure planned production figures are achieved.
* Prepare and verify that the periodic preventive maintenance is conducted as planned by collaboration with the technical department.
* Responsible for health, safety and quality of staff and products.
* Prepared periodic requirements for raw materials, packaging and other input.
* Prepared periodic reports on production volume, variance and plant performance.
* Train employees on use of Personal Protective Equipment.
* Leading efforts in maintaining the highest food safety standards on the production floor.
* Responsible for health, safety of staff and quality of products.

**5.3. Company: HORRA FOOD COMPLEX PLC**

 **\* Total Duration= September 18, 2012- September 18, 2015(3 yrs)**

 **A) Position= Production Manager in the Pasta Production Plant**

 **August 14, 2014 -September 18, 2015.**

Major Duties

* Set Production Targets.
* Prepared periodic preventive maintenance.
* Coordinated with production supervisors and operators to ensure planned production figures are achieved.
* Responsible for health, safety and quality of staff and products.
* Prepared periodic requirements for raw materials, packaging and other input.
* Prepared periodic reports on production volume, variance and plant performance.
* Prepare SOPs and Manuals for ISO certification.
* Trained employees on use of Personal Protective Equipment.
* Communicated and followed up correspondences with machine suppliers whenever machine malfunctioning, technical assistance or requirement of spare parts was needed.

 **Position= Assistant production manager in the Biscuit Production plant**

 **\*Duration= September 18, 2012 up-to August 13, 2013**

**.**

 **Production manager in the Biscuit Production plant**

 **\*Duration= August 13, 2013 up-to August 14, 2014**

Major Duties

* Coordinated production supervisors, packing supervisors and operators to ensure efficiency of process and meet production plan.
* Checked and ensured that standard operating procedures were implemented to ensure quality.
* Checked and ensured that cleaning and preventive maintenance schedules were implemented based on the plan.
* Communicated and followed up correspondences with machine suppliers whenever machine malfunctioning and technical assistance was required.
* Participated in Research and Development; in recipe reformulation and selection process and testing of different raw materials from different suppliers such as skimmed milk powder, whey powder, soya lecithin, different flavors and leavening agents.
* Participated in selection of new packaging machines in terms of technology, capacity and efficiency for expansion plan.
* Responsible for health, safety of staff and quality of products.

* 1. **Internship**

Company: FAFFA FOOD SHARE COMPANY

* Duration: October 8, 2010 up to January 21, 2011
* Learned basic production operation in cornflakes,baby food processing, and fortified flour production plant.
* Prepared Production Records.
* Implemented improvement ideas in areas where sanitation and hygiene was required to avoid contamination and ensure quality.
* Proposed addition of emulsifiers to the cornflakes recipe during preparation to avoid sogginess when consumption.

1. **Other Qualification**
	1. **Ambassador of One Young World from Ethiopia. I have received a scholarship from the international DSM and have attended the ONW summit at The Hague, Netherlands on October 2018.**
	2. **DSM delegate of Ethiopia.**
		1. Training

- Leadership training (people’s management) by Anthony Hunt from UK Seminars.

-Quality Management System Audit provided by Ethiopian Standards Agency.

-Food safety management system.

- HACCP and Quality plan training.

-Internal Audit and different FSQ E-learnings.

-Powder Safety training (Dust explosion of Food powders)

-Health and safety trainings

- Biscuit recipe and formulation development by Imaforni.

* 1. **Language**

**I can fluently communicate at least on 4 languages listed below.**

1. **English**
2. **Arabic**
3. **Amharic,**
4. **Harari.**
	1. Computer Skills
* Computer application’s: MS-word, MS-Excel, MS-Access, MS-PowerPoint, Webpage Design & Fundamentals of C++ programming.
	1. Other Skills
* Automobile driving license.
1. **Reference**

 1. Mr. Saeed Ahmed

* Deputy General Manager at Horra Food Complex/GM of Star soaps & detergent.
* Tel number+251911214097

 2. Mr Senay Lemma

* Human resource manager at New Zelaland milk products Ethiopia.
* Tel number+251929930195.

 3. Mr. Mohammed Bedri

* General Manager at Faffa Food complex
* Tel number +251911200405