



# IBRAHIM MOHSEN IBRAHIM



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Minya El-Qamh, Sharqia, Egypt



25/09/2000

## EDUCATION

Bachelor of Veterinary Medical Sciences – Faculty of Veterinary Medicine – Zagazig University  
Graduation Year: 2023

## PROFESSIONAL SKILLS

- Managing and operating slaughterhouse production lines.
- Applying food safety and quality systems.
- Preparing and reviewing quality records.
- Veterinary meat inspection.
- Team leadership and problem solving.
- Operational reporting.

## PERSONAL SKILLS

- Leadership and responsibility.
- Ability to work under pressure.
- Effective communication skills.
- Dealing with different personalities.
- Accuracy and commitment at work.

## LANGUAGE

- Arabic: Native
- English: B1 (Good)

## ABOUT ME

Veterinary doctor specialized in food safety, quality control, and slaughterhouse operations. Experienced in implementing food safety and quality systems according to ISO 22000, HACCP, GMP, and GHP standards. Skilled in supervising production lines, leading work teams, and ensuring full compliance with health, safety, and operational requirements to achieve high product quality and efficiency.

## EXPERIENCE

### Intern – Safir Hotel (June 2026 – Present)

- Started practical training in the Food Safety and Quality Department.
- Monitoring hygiene and food safety standards implementation.
- Assisting in food quality control and storage monitoring.

### Production Manager – Roki Slaughterhouse, Al-Khawas Company (11/2024 – Present)

- Supervise all production operations within the slaughterhouse.
- Manage and direct the work team and monitor daily performance.
- Ensure full compliance with food safety and quality requirements.
- Monitor adherence to health and environmental standards.
- Improve operational efficiency and reduce waste.
- Prepare daily reports and track production performance.

### Quality Control Officer – Roki Slaughterhouse, Al-Khawas Establishment (10/2023 – 11/2024)

- Implement ISO 22000 and HACCP systems within the slaughterhouse.
- Monitor hygiene and sanitation practices (GMP - GHP).
- Inspect meat before and after slaughter to ensure suitability.
- Monitor Critical Control Points (CCPs).
- Record and review quality documentation.
- Train staff on food safety principles.

## TRAINING COURSES

- ISO 22000 Food Safety Management System.
- HACCP (Hazard Analysis and Critical Control Points).
- GMP (Good Manufacturing Practices).
- GHP (Good Hygiene Practices).