

Mohamad Afdal

Dietitian and quality controller

Madurakkariyan House, padikunne Nilambur, Nilambur ,
Malappuram, Kerala,679329

+966 558642380 | mohamadafdal9048@gmail.com

in [www.linkedin.com/in/ mohamad-afdal-](https://www.linkedin.com/in/mohamad-afdal-)

Objective

With a decade of expertise in dietary management, I excel in improving food service operations within healthcare environments. My experience encompasses menu innovation, regulatory compliance, and team leadership, all aimed at enhancing patient care. I am dedicated to driving nutritional excellence and fostering collaborative relationships that prioritize exceptional service and resident satisfaction. Excellent communication and interpersonal skills, fostering strong relationships with clients to support their health goals.

Experience

- **Kims Alshifa hospital perimthalamana ,Malappuram,Kerala India** 03/3/2023 - 05/8/2023
Dietitian
 - Managed kitchen operations, maintaining compliance with Joint Commission standards for food safety and quality.
 - Developed individualized nutrition plans to meet the nutritional needs of Patient .
 - Supervised patient menu development and distribution, ensuring adherence to dietary restrictions and preferences.
- **Star care hospital Kozhikode Kerala** 09/11/2023 - 30/12/2025
Dietary
 - Managed procurement of food products and equipment while adhering to budgetary constraints.
 - Recruited, oriented, and trained dietary employees, fostering a high-performance team environment.
 - Coordinated staff schedules and monitored performance to ensure operational efficiency.
 - Led the opening of a new independent living facility, successfully training new dietary staff.
 - Maintained high standards of customer service, consistently achieving positive feedback from residents.
 - Implemented effective quality control measures to enhance food safety and service delivery.
 - Collaborated with healthcare professionals to create tailored meal plans that address resident health needs.

Skills

- Diet planning, Nutrition analysis, fitness, sports nutrition. • Diabetic management. • Successful working in a team environment ,as well as independently. • The ability to work under pressure and multi task. • Nutrition assessment. • Food safety and storage practices •Dietary documentation and records-keeping •Testing and analysis •quality control • Sanitation Practices • Data analysis

Education

- **Bharathiar University** 2017-2020
Bsc Nutrition and Dietetics

Languages

- English

Interests

- Football
- Cirket