

MUHAMMAD AHSAN ALAM

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🕌 Religion: Islam

Professional Summary

Dedicated and results-driven professional with proven experience in boiler operations, electronics maintenance, logistics, and inventory management. Adept at supervising teams, maintaining high standards in workplace safety and hygiene, and handling technical systems and equipment. Eager to contribute technical skills and leadership capabilities to a forward-thinking organization.

Core Competencies

- Certified Boiler Attendant (Class-C)
 - International LTV-Driving license
 - Forklift Operation & HTV Licensed Driving
 - Technical Support (Hardware & Software Troubleshooting)
 - CCTV Installation & Maintenance
 - Inventory Management
 - Team Leadership & Department Supervision
 - Electronics & System Repairs
 - Document Handling & Data Entry
 - Hygiene & Grooming Protocols
 - Quality Control & Workplace Safety
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Academic Qualifications

- **Boiler Engineer** – Class-C Certified
 - **Matriculation** – Board of Intermediate & Secondary Education, Abbottabad
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Professional Experience

Operational Support – SAUDIA

📍 KSA

📅 March 31, 2025 – Present

- Supporting ground operations and logistics functions
- Coordinating with teams for efficient workflows

Technical Staff – HTS

📍 Pakistan

📅 August 1, 2024 – March 30, 2025

- Maintained CCTV systems and electronic setups
- Provided technical assistance and system repairs

Section In-Charge – CMH (Combined Military Hospital)

📍 Pakistan

📅 June 1, 2022 – July 30, 2024

- Oversaw department operations and logistics
- Supervised hygiene compliance and quality standards
- Managed team coordination and staff development

Forklift Operator – SAUDIA

📍 KSA

📅 November 27, 2019 – December 15, 2021

- Operated forklift equipment safely
- Supported warehouse and cargo operations
- Ensured compliance with safety protocols

Team Leader – KFC

📍 Pakistan

📅 January 1, 2018 – November 25, 2019

- Managed daily shift operations and team performance
- Maintained food safety and cleanliness standards
- Ensured coordination between kitchen and service staff
- Inventory management

Reference will be provide