

Diaz Bamwesigye



CONTACT ME

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Ugandan

English

Qiyal, Tabuk - Saudi Arabia

EDUCATION

- Bachelor of science in
Human Nutrition (Hons)

Makerere University, Uganda 2016-2019

- Diploma in Food Safety
- HACCP LEVEL 4

SKILLS

- Computer applications
- Public speaking
- Customer care
- People management & leadership
- Critical thinking & analysis
- Communications & relations
- Team building
- Nutrition and food safety
- HACCP food system
- System designs
- Data analysis
- Graphic design
- Report writing

REFERENCES

Mahesh Chandran
Food safety manager

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Bhanu Luitel
F&B Manager

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Nutrition, Food safety and hygiene officer

Summary

Dynamic, charismatic, flexible optimist with over 4 years of experience in enhancing nutritional standards and food safety practices. Proven track record in implementing strategies that improve productivity and boost both employee and client engagement. Expertise in developing and applying nutrition and food safety models, conducting vital training. Eager to apply my diverse skills to an organisation focused on innovative food safety, health, and nutrition solutions.

WORK EXPERIENCE

Nutrition, food safety and hygiene officer Oct, 2024- present

Almajal Al Arabi I Neom, NRC9 camp, Saudi Arabia

- Successfully introduced food tags featuring nutritional information, weekly nutrition memoirs and nutrition dining table cards that enhanced client awareness of nutrition, nutrition knowledge, balanced consumption, and overall client turnout.
- Successfully led an entire food safety department and achieved maximum compliance with the HACCP system and food safety standards by conducting routine system verifications and registering increased safety and quality satisfaction from clients.
- Spearheaded initiatives to reduce food wastage by proactively engaging in customer relations and conducting satisfaction surveys, aligning client demands with a cost-effective and flexible approach.
- Implemented waste segregation and established proper waste management practices to create a sustainable, hygiene-friendly environment.
- Played a key role in audits and quality inspections, monitoring, and enhancing the quality and safety standards of the environment and services for both employees and clients.
- Conducted safety training sessions to ensure staff maintained a positive and compliant food safety environment in regard to the HACCP system.
- Managed nutrition and safety records, designing and implementing strategies to elevate working standards while adopting an economically flexible approach.

Lead nutritionist

April, 2022-January, 2024

Tiens I Uganda

- Championed customer relations and the marketing of nutritional supplements, resulting in a twofold increase in sales within the initial two months, which led to the establishment of a new branch within four months.
- Developed and led structured diet plans for clients, providing consultations, nutrition education and counselling, which tripled client turnover and referrals, significantly enhancing the company's revenues.
- Fostered a culture of multitasking and reinforced teamwork, thereby increasing work efficiency and productivity while optimising staffing levels to reduce operational costs.

Clinical nutritionist

June, 2020-April, 2021

Abim Hospital I Uganda

- Worked alongside hospital staff to manage malnutrition cases, providing leadership in nutrition care.
- Facilitated community meetings that developed and executed action plans addressing the basic and immediate causes of malnutrition.
- Engaged individuals and communities through nutrition assessments and education programmes.
- Collaboratively launched school feeding programmes with the community, supported various organisations, and positively impacted 80 families to engage in sustainable farming as a strategy to reduce malnutrition.