



ONWUKA
UCHENNA

FOOD SAFETY OFFICER

49, Sheikh Saud Al Mualla Road, Al
Maidan, Umm Al Quwain, United Arab
Emirates

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ABOUT ME

Accomplished Food Safety Officer with expertise in Development and Implementation of Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Point (HACCP) - An International Standard to identify and control Food Safety Hazards and a Good knowledge of Municipal Food legislation and Regulations.

A dedicated and exceptional Food Safety Officer whom is Passionate about Safe Food.

LANGUAGES



PERSONAL DETAILS

Date of birth

29/04/1985

Nationality

Nigeria

Visa status

Resident

Marital status

Married

WORK EXPERIENCE

CARDINAL BEACH HOTEL
AND RESORT

Umm Al Quwain
Dec 2019 - Present

Consultant Food Safety Officer

- Developed and Implemented Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Point (HACCP).
- Ensuring that there is control at the Critical Control Point (CCPs) and if deviations occur - appropriate corrective actions are initiated.
- Monitoring and conducting periodic audits to ensure efficiency and compliance.
- Inspecting procedures of the entire food production cycle to ensure they comply with Safety standards.
- Reporting discovered defects to all departments.
- Using Visual and temperature checks to ensure raw materials and components involved in food production process are safe on arrival and comply with municipal Food Safety standards.
- Approve or reject raw materials and components with regard to quality standards and record supplier performance.
- Providing technical training on Food safety for workers.
- Ensuring Employees adhere to operating procedure for personal hygiene and safety practices.
- Prepare and Submit reports to Quality Manager.

EDUCATION

ABIA STATE UNIVERSITY

Uturu, Nigeria
2010

Bachelor of Science

ALISON

Umm Al Quwain
2019

Diploma (Food Safety)

TRAINING ACADEMY

Umm Al Quwain
2020

Award HACCP Level 2

TRAINING EXPRESS

Umm Al Quwain
2020

Award HACCP level 3

EMIRATES FOUNDATION

Umm Al Quwain
2020

Certificate in ISO 22000 (Food Safety Implementation and Management)

SKILLS

CONDUCTING RISK ASSESSMENTS	INTERNAL AUDITING
HARZARD ANALYSIS	THERMOMETER USE AND CALIBRATION
FSMS DEVELOPMENT AND IMPLEMENTATION	STORAGE PROCEDURES
COORDINATING TRAINING	REPORT WRITING
REVIEWING RECORDS	TEAM BUILDING
COMPUTER PROFICIENT	FOOD SAFETY MANAGEMENT