

Charbel Daher
Born on 05-02-1990
Nationality Lebanese
Single

Bekaakafra
LEBANON
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EDUCATION

- 2011–2012 **Lebanese University, Faculty of Agricultural Sciences and Veterinary Medicine – LEBANON.** *Master 2 in food science and technology.*
- 2007–2010 **Lebanese University, Faculty of Agricultural Sciences and Veterinary Medicine – LEBANON.** *Degree in Agricultural Sciences – Option Food technologies.*
- 2006–2007 **High school Notre Dame de la Délivrante – LEBANON.** *Baccalaureate II, life sciences and earth.*

EXPERIENCE

- Sept. 2018
Present **Intertek Group plc, Beirut – Lebanon. Food Safety Specialist, GTS**
Provide technical support for the customer service department and the sales department. Provide the technical review on documents for the food shipments. Develop and provide training for food safety and quality requirements. Update existing food safety procedures and documentation to keep up with changing requirements. Issuing conformity verification guidelines. Assist customers with training and educating potential exporters to ensure compliance. Assist in seminars for manufacturers who are exporting.
- Dec. 2019
Present **Intertek Group plc, Beirut – Lebanon. Inspector, GTS**
Coordinate the time and date of the inspection with the site representative. Inspect the goods presented by the site representative in accordance with all instructions contained within the inspection request including special instructions, and in accordance with the standard related. Record findings and send final inspection report to the Inspection Coordinator after completion of the inspection. Communicate information between facility representatives and Intertek personnel.
- Sept. 2017
Present **Freelance traditional Cider Production, Bekaakafra- Lebanon. Cider Maker**
Varietal selection, juice extraction, apple juice tests, blending, fermentation process, filling and packing. Purchasing materials and machinery, Research and Development of new products.
- Mar. 2016 -
Sept. 2017 **Sage and Savvy catering S.A.L., Baabdat - Lebanon. Production Manager:**
Planning and organizing the work. Member in ISO 22000:2005 team. Oversee the production process. Drawing up a production schedule. Ensure that the production is cost effective. Decide what resources are required. Draft a timescale for the job. Estimate costs and set the quality standards. Monitor the production processes and adjust schedules as needed. Responsible for the selection and maintenance of equipment. Monitor product standards and implement quality-control programs. Liaise among different departments, e.g. suppliers, managers. Work with Chefs to implement the company's policies and goals. Supervise and motivate workers. Review worker performance.

Mar. 2014 - Mar. 2016	Nutricofoods S.A.L., Dik El Mehdi – Lebanon. <i>Production and Quality Manager:</i> Planning and organizing the work. Implementing the ISO 22000:2005 on the herbs line. Lead the food handlers to complete all the orders in the right time with the best quality. Train the food handlers to be able to produce vegetables with best quality taking into consideration the cost of the products. Develop different ways of washing to reduce any contamination and to maintain the best quality of herbs. Daily check on the quality of produced vegetables. Develop a system to be able to extract data concerning the waste, from the production department. Manage the warehouse.
Feb. 2013 – Mar. 2014	Kabab-ji S.A.L., Jal EL Dib – Lebanon. <i>Quality Assurance coordinator:</i> Implementing the ISO 22000:2005 in the central kitchen. Regular inspection for 7 outlets. Involve in developing new products. Preparation a food safety training for food handlers (Kabab-ji 101). Food safety trainer for food handlers. Creation of food safety documents and continual improvement for the food safety management system.

Projects and professional trainings:

08 – 10 – 2020	Certification in ISO/IEC 17065:2012 Requirements for bodies certifying products, processes and services
10 – 09 – 2020	Certification in ISO/IEC 17020: 2012: International Requirements for Accreditation of Inspection Bodies
09 – 10 – 2019	Certification in ISO 9001: 2015: Lead Auditor
05 - 03 – 2018	Certification in ISO 22000: 2018: Differences and Updated documents
10 - 05 - 2015	Certification in Production Manager From light house company
05 - 02 - 2015	Certification in Planning and Organizing Work
03 - 03 - 2014	Certification in Level 4 Food Safety Course, «Managing Food Safety in catering» passed with "Distinction"
30 - 11 - 2013	Certification in Level 3 Food Safety Course, « Supervising Food Safety » passed with "Merit"
19 - 12 - 2012	M2 thesis « Compensation for the flavor losses in zero fat yogurt using whey protein »

LANGUAGES

Arabic: Fluent	English: Very Good	French: Good
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INTERESTS

Ballroom Dance	Body Building	Swimming	Camping	Hiking.
Member of «groupe missionnaire laiique kreimist» (GMLK) association.				
Member of « mouvement apostolique marial » (M.A.M.) association.				
• 2011–2012	Responsable on a group of teenagers (16-19 years old)			
• 2009–2011	Responsable on a group of teenagers (12-15 years old)			
Old Scouts member in « Scout Du Liban » (SDL) association.				