

Eva Hani Awadalla

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Education

Bachelor's degree: Food Science and Technology, University of Jordan (2017-2021).

Objective

Passionate food scientist driven to make significant contributions to team success through unwavering dedication, meticulous attention to detail, and unparalleled organizational skills. Seeking to join a dynamic organization that fosters professional growth, providing unparalleled opportunities for challenging and fulfilling careers while enabling me to leverage my expertise and knowledge to its fullest potential.

Work Experience

Quality Manager (Jordan Snack Food Industry WLL) (2022-present)

- Ensured products met all company and regulatory standards, including FDA, USDA, and local health regulations.
- Maintained compliance with Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP) guidelines.
- Oversaw routine microbiological and chemical analyses of food samples and directed raw material and finished product inspections to verify consistency and integrity.
- Managed and mentored a team of QC technicians, providing training and ensuring their adherence to all safety and quality procedures.
- Organized training sessions on food safety, GMP, and other relevant topics for staff and stakeholders.

Quality Controller (Jordan Snack Food Industry WLL) (Oct 2021-2022)

- Develop and implement quality control procedures to ensure compliance with industry standards and regulations.
- Monitor and evaluate the quality of raw materials, production processes, and finished products to ensure they meet required specifications.
- Identify and resolve quality-related issues through root cause analysis and corrective actions.
- Collaborate with cross-functional teams to implement improvements in production processes and quality control systems.
- Lead quality and food safety related audits, e.g. (HACCAP, GMP, and ISO, etc.)
- Prepare and present reports on quality metrics to management.

Trained: Jordan Standards and Metrology Organization (JSMQ) (2020-2021) Food Analyst

- Ability to nutritional analysis of all types of food (fats (oil, ghee), flour, meat, chips, biscuits, tomato paste, etc.)
- By Saponification of Lipids, Relative Density, Calculation of Total solid, Ph-value, Ash soluble in water, Funke Garber.

Volunteer: Palestinian Heritage Center (Food Department) (2017-2018) Quality controller

- Receiving raw foodstuffs and continuing to follow them until they reach the stage of packaging and storage to achieve customer satisfaction.
- Verified quality and graded finished products with visual inspections.
- Completed routine and special analyses of in-process materials and finished goods.

Certifications

ISO22000:2018 & HACCP Good Manufacturing practice (18) Training hours.

- Learned the purpose of a food safety management systems, got familiar with the meaning of various food safety management terms.
- Learned how to interpret the requirements of ISO 22000, gained understanding of Hazard Analysis Critical Control Points (HACCP).
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ISO9001:2015 Quality Management System (12) Training hours.

- Conducted Gap analysis and incorporated findings by detailed reporting
- Performed professional Audits:
Determined compliance of customer's management system to applicable standards
- Presented findings to customers and prepared audit reports.
- Prepared audit plans, as required per ISO 9001 and AS 9100 Rev C requirements:
Conducted manual reviews and pre-assessments and provided training.

Food Safety (10) Training hours.

- In terms to apply the rules of personal hygiene and the importance of adhering to safety rules and regulations.
- Introduce the causes and prevention of food poisoning and to introduce the requirements of safety in the workplace.
- Understand the value of commitment to implementing food safety practices.
- Describe strategies to prevent and reduce risks of contamination by human pathogens.

Health Education

- promote the knowledge and skills essential to the development of the optimum label of emotional, mental, social, and physical health in an expanding global society.

Skills

- Computer skills : Ability to utilize Microsoft office program (Word , Excel and outlook professionally).
- Professional attitude, including the ability to work well in a team setting.
- Positive, highly motivated, innovative, with strong organizational and interpersonal skills.
- Strong decision maker.
- Ability to prepare reports on quality metrics and present findings to management.