

C. V.

Name: Khaled Mohamed Said El-Khawas

Birth date: 9-10-1965

Place of birth: Cairo

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Education and Certificates:

1. B. V. Sc. Veterinary medicine, Cairo university, 1988
2. M. V. Sc., Fac. Vet. Med., Cairo University , 1996.
3. Ph.D., Fac. Vet. Med., Moshtohor, Zagazig University, 2001.
4. Certified ISO 22000 lead auditor (2006) (Moody Int.)
5. Certified ISO 9001 lead auditor (2007) (Moody Int.)
6. Awareness of ISO 17025 (2007) (Animal Health Research Institute)
7. ICDL (2009)
8. Toefl (2010)
9. Analysis of data using SPSS for windows
10. Interpretation of PT results
11. Training of trainer (2012)

Skills

1. **Language skills:** Indicate competence on a scale of 1 to 5
(1 - excellent; 5 - basic)

Language	Reading	Speaking	Writing
Arabic	Native language		
English	1	2	1

2. Computer skills:

- 2.1. Excellent in windows, MS office, internet and IT, good in SPSS and Minitab.
 - 2.2. Execution of computer training courses especially for reporting and interpretation of food analysis (chemical and microbial data)
3. **Scientific skills:** publishing of 10 research papers in the scientific magazines
 4. **Others:** preparing of food safety and quality studies for Makro markets (through SGS Egypt) and Al-Rwoad poultry slaughterhouse

Current job:

1. Senior Researcher (Ass. Professor) in Food Hygiene Department, Animal Health Research Institute, Agriculture Research Center.
2. Food safety and Quality systems consultant
3. Laboratory accreditation consultant

Key Qualifications:

1. Specialized in laboratory examination (microbiological, sensory and chemical examinations) for food hygiene and technology.
2. Trainer for: HACCP, GMP, GHP, GLP, awareness of quality systems (ISO 22000, ISO 9001, and OHSAS 18001) and laboratory inspection in the labs of food factories (chemical, physical and bacteriological)..
3. Quality control manager in Royal Company for Food Processing in the period of preparation for qualifying of ISO 9002 (1996).
4. Practical experience in preparation for ISO 9001 and HACCP systems from 2003 till now
5. Assessment of food preparation establishments
 - 5.1. Responsible for the inspection of food preparation and supply in presidency (for one year and half)
6. Consultant for lab accreditation and lab quality control, specially estimation of uncertainty, PT interpretation, Assuring of quality control (control charts, r, R, linearity,...).
7. Consultant for preparation of quality systems (more than 42 certificates) as follows: HACCP (10), ISO 9001 (15), ISO 22000 (9) and OHSAS 18001 (8)

Professional Experience

Date from - Date to	Country	Company Served	Position/ Assignment	Description
1991- 1998 &1999- till now	Egypt	Animal Health Research Institute	Senior Researcher	Specialized in laboratory examination for food hygiene and technology
1994-1996 (3 days /week)	Egypt	Republic presidency	Lab and quality observer	Lab examination of supplied & prepared foods Observation of kitchen

Date from - Date to	Country	Company Served	Position/ Assignment	Description
1998-1999	Egypt	Royal Company	Quality control manager	Planning and provision of quality system and preparation of ISO 9000 certification & Lab analysis
1997-till now	Egypt	Animal Health Research Institute and Special companies	Trainer	Execution of training courses (HACCP, ISO 9001, Computer, food hygiene and technology)
2003-till now	Egypt	Free lancer	Quality consultant	Consultant for preparation of quality systems and lab accreditation

Publications and Patent

1. Public health aspect of canned meat (bacteriological and chemical studies on local and imported canned meat (M. V. Sc. Cairo university 1996)
1. Studies On Vacuum-Packed Meat Products (bacteriological examination of different meat products packed under vacuum, lactic acid bacteria, psychrotrophic counts and isolation of important food poisoning bacteria (Ph.D, Zagazig University, 2001)
2. Variation of Chemical Composition Between Different Edible Parts of Fish. Elbassuony, R. A. and El-Khawas, K. M. J. Egypt. Vet. Med. 65 (6): 149-157 (2005)
3. A Pilot Study on Copper Level Among Domestic Animals In Ismailia Governorate. El-Khawas, K. M., Suzan, Abo-Zeid and Abo Elmaged, M. K. Assiut Vet. Med. J. 53 (114): 297-214 (2007)
4. Selenium Levels In Blood Serum, Liver, Kidney and Muscles of Animals slaughtered In Ismailia Slaughterhouse. El-Khawas, K. M., Mona, A. Abd El-Wahab and M. K. Abo Elmaged. Assiut Vet. Med. J. 54 (117): 252-260 (2008)
5. Prevalence of Some Pathogens In Some Meat Products and Their Contact Surfaces In A Meat Product Factory. El-Khawas, K. M. and Amani L. F. Ahmed. Assiut Vet. Med. J. 54 (117): 116-128 (2008)

6. Evaluation of Contact Surfaces Contamination In Smoked Salmon Plant and Its Effect on The Final Product. Amani L. F. Ahmed and **El-Khawas, K. M.** Assiut Vet. Med. J. 54 (119): 104-114 (2008)
7. Lead Levels in Tissues of Animals Slaughtered In Ismailia Slaughterhouse. Sohair, Y. Mohamed; Inshrah, K. Mira and **El-Khawas, K. M.** Vet. Med. J. Giza, 5 (2): 21-28 (2008).
8. Impact Of Modification Of Egyptian Standards On Nutritive Quality Parameters Of Meat Products. **Khaled M. S. El-Khawas** and Hassouba, M. M. Under publication.
9. Effect Of Nutritive Value Parameters Elaboration In Egyptian Standards On Quality Of Some Chicken Products. **Khaled M. S. El-Khawas** and, Eman el-mosalami. Under publication.
10. Evaluation of hygienic status of served foods in food establishment with relation to their hygienic practices. Amani, L. F. Hema, **Khaled M. S. El-Khawas** and Dalia Yousri. Under publication.