

CURRICULUM VITA of Prof. Saad Mahmoud Saad

1. Full Name: Professor Saad Mahmoud Saad

Surname: Saad

First name(s): Saad Mahmoud

Title: Professor of Food Control, Emeritus

Date of birth: 23 - 10 - 1944

2. Private address: 39 Iran Street, Dokki

Street: Iran Street

City/postal code/ Country: Giza, Dokki, 12311, Egypt

Telephone: 2 02 33376446 - 33368547 Mobile: 012 2105415

Fax: 2 02 33376446

E-mail: saadms44@yahoo.com

3. Education (institution and field, expertise and year of graduation)

- International Food Safety, ISO & HACCP Consultant and Auditor,
- **Contracted Lead Auditor and Technical Expert with Dutch Accreditation Council RvA, the Netherlands (January 2005 till now).**
- Professor of Food Safety, Hygiene & Control, *Faculty of Veterinary Medicine, Moshtohour, Benha University.*
- Coordinator & Facilitator of the New Specialized Bachelor "Food Quality & Control", (under Credit Hours System), *Faculty of Veterinary Medicine, Moshtohour, Benha University.*
- Director of the Center for Food Analysis,
- Director of the Quality Assurance & Accreditation Center, Benha University,
- President, Egyptian Association of Veterinary Food Hygienists (EAVFH).

Qualifications:

- 1- B. V. Sc., Fac. Vet. Med., Cairo University, on March 1969
- 2- M. V. Sc., Fac. Vet. Med., Zagazig University, on 19 April 1976.
- 3- D. Sc., Agricultural Academy, Lublin, Poland, on 15 May 1982.

4- Employment:

Present: Professor of Food Hygiene, Safety & Control, from 30/5/1990 till now

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Institution: Faculty of Veterinary Medicine, Moshtohour, Benha University.

Position: Professor of Food Safety, Hygiene & Control

Previous (history):

- Vice-Dean of Faculty of Veterinary Medicine, Moshtohour, Benha Univ., for Education & Student Affairs, 11/9/1996-10/9/2002.
- Head Department of Food Control, (30/5/1990 till 31/07/2005).
- Graduation in University staff from "Demonstrator" of Food Hygiene & Control since 27/6/1971 to Full "Professor" in 30/5/1990 until now.
- Food Safety Senior Consultant, TAPR II, USAID, in the Establishment of the Egyptian Food Safety Authority of Egypt (FSAE).

5- Training courses and Assessments:

A: General:

- Successfully Completed a Training Course on "Lead Auditor, Food Safety Management System (FSMS), ISO 22000:2005, and ISO 19011:2002, Moody International, IRCA (UK) Certified, from 6-10 August 2006 in Hotel Sonesta, Cairo, IRCA reference A17236, Certificate Number: 21854.
- Tutor (Instructor), IRCA, for Training Course on "Lead Auditor, Food Safety Management System (FSMS), ISO 22000:2005, and ISO 19011:2002, Moody International, IRCA (UK) Certified, from 17-21 September 2006, Moody Int. Building, Cairo, IRCA
- Tutor (Instructor), IRCA, for Training Course on "Lead Auditor, Food Safety Management System (FSMS), ISO 22000:2005, and ISO 19011:2002, Moody International, IRCA (UK) Certified, from 13-17 May 2007 in Chipsy Co. 6th of October City.
- Tutor (Instructor), IRCA, for Training Course on "Lead Auditor, Food Safety Management System (FSMS), ISO 22000:2005, and ISO 19011:2002, Moody International, IRCA (UK) Certified, from 3-7 February 2008, Moody Int. Building, Cairo, IRCA.
- Tutor (Instructor), IRCA, for Training Course on "Lead Auditor, Food Safety Management System (FSMS), ISO 22000:2005, and ISO 19011:2002, Moody International, IRCA (UK) Certified, from 17-21 September 2008, Moody Int. Building, Cairo, IRCA
- Tutor (Instructor), IRCA, for Training Course on "Lead Auditor, Food Safety Management System (FSMS), ISO 22000:2005, and ISO 19011:2002, Moody International, IRCA (UK) Certified, from 22-26 February 2009, Moody Int. Building, Cairo, IRCA.

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- Tutor (Instructor), in Food Safety Lead Auditors Training Courses, 1999, 2002, 2003, and 2004, 2005 Moody International, UK.

- Tutor (Instructor) in many Training courses on HACCP, Codex “General principles of food hygiene”, GHPs, GMPs, SSOPs, BRC, EurepGAP, etc., in many companies such as Kokki, Halwani Brothers, Tag EIMoluk, Cadbury, Chipsy, Rexam, Sekem, Dakahlia for Agricultural Crops, Heinz, Enjoy, etc.

- Tutor, lead and participated in hundreds of training courses and workshops about most Food Safety and HACCP issues in Egypt and many Middle East countries, along 20 years.

- Qualified and registered Expert in the Egyptian IMC under No. 2008 in Food Safety, HACCP & ISO 22000.

B: With the World Health Organization (WHO):

- Planner and consultant for constructing or Evaluating the “National Food Safety or Control Programmes on the Country Level”

- 1- WHO Consultancy Mission “Evaluating the HACCP Situation in Tunisia and developing the Legislative Aspect””, as WHO/EMRO Consultant, and Participated in the Workshop “HACCP for Hygiene Inspectors”, held in Tunis, Tunisia from 13 March to 1 April 2003.
- 2- WHO Consultancy Mission “Situation Analysis on the Present level of Awareness of HACCP in Catering Sector in Tunisia”, as WHO/EMRO Consultant, and Participated in the Workshop “HACCP for Catering Staff Facilities”, held in Tunis, Tunisia from 25-31 October 2002.
- 3- WHO Consultancy Mission on “*Evaluation of Food Safety in Jordan*”, as WHO/EMRO Consultant, from 9-23 November 1999, Amman, JORDAN.
- 4- Participated as WHO Temporary Adviser in the “*WHO/CEHA Technical Cooperation Mission & National Seminar on Establishing National Programme for Healthy Marketplaces*” held in Tehran, Islamic Republic of Iran, from 13-18 February 1999.
- 5- Participated as WHO Temporary Adviser in the “WHO/CEHA National Training Course for Sanitarians and Public Health Inspectors on Food Safety” held in Tripoli, Libya, from 7-9 December 1999.
- 6- Participated as WHO Temporary Adviser in the “*WHO Inter-country Training Workshop on the Use of HACCP in the National Food Control Programme*” held from 13-17 April 1998 in Tunis, TUNISIA.
- 7- WHO Consultancy Mission on “*Evaluation of Food Safety in Jordan*””, as WHO Consultant, from 1-23 November 1997, Amman, JORDAN.

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- 8- Participated as WHO Temporary Adviser in the “*AGFUND/WHO-CEHA Gulf States Workshop on Food Safety*” from 27-30 October 1997 in Sharjah, UNITED ARAB EMIRATES.
- 9- Participated as WHO Temporary Adviser in the “*WHO/CEHA Training Course on HACCP*” held from 11-14 March 1997 in Tunis, TUNISIA.
- 10- WHO Consultancy Mission on “*Development of National Food Legislation in Bahrain*””, as WHO Consultant, from 15-29 November 1996, Manama, BAHRAIN.
- 11- WHO Consultancy Mission on “*Food Safety and HACCP*””, as WHO Consultant, to Tehran, ISLAMIC REPUBLIC OF IRAN, from 21 July-10 August 1996.
- 12- Participated as WHO Temporary Adviser in the “*WHO-CEHA Seminar on Raising Awareness for the Need to Develop and Strengthen National Food Safety*” held from 27-31 October 1995 in Manama, BAHRAIN.
- 13- Participated as WHO Temporary Adviser in the *WHO Consultation on HACCP* held from 29-31 May 1995 in the Food Safety Unit, WHO, Headquarters, Geneva, SWITZERLAND.
- 14- Participated as WHO Temporary Adviser in the *WHO Training Workshop on HACCP* held from 1-2 June 1995 in the Food Safety Unit, WHO, Headquarters, Geneva, SWITZERLAND.
- 15- Participated as WHO Temporary Adviser in the “*National Training Course on HACCP and Evaluated the Food Safety in Libya*” from 17-29 January 1995, Tripoli, LIBYA.
- 16- Participated as WHO Temporary Adviser in the “*Magrabian Seminar on Development of HACCP in Food Safety*” from 11-15 October 1993 in Tunis, TUNISIA.
- 17- Participated and lectured in the “*Seminar and Training Workshop on Application of HACCP in Food Safety*” held from 10-12 October 1992, by the Egyptian Ministry of Health with the collaboration of WHO, in Cairo, EGYPT.

C: With Joint FAO/WHO (CODEX):

- Qualified Expert in the Joint FAO/WHO Expert consultations for Risk Assessment of Microbiological Hazards in Food (Since 2000 till now).

- Expert and WHO Temporary Adviser in the FAO/WHO (CODEX) Consultation on HACCP (*Revising the Codex Guidelines for the Application of Hazard Analysis Critical Control Point (HACCP) System: Concept and Application*), held from 29-31 May 1995 in the Food Safety Department, WHO, Headquarters, Geneva, SWITZERLAND.

- Expert and WHO Temporary Adviser in the FAO/WHO (CODEX) Training Workshop (*Training Considerations for the Application of Hazard Analysis Critical Control Point (HACCP) System*), held from 1-2 June 1995 in the Food Safety Department, WHO, Headquarters, Geneva, SWITZERLAND.

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- WHO-Qualified Reviewer for many WHO-Food Safety, Food Technology, and HACCP Publications.

D: With the Arab Organization for Agricultural Development, League of Arab Countries

Principal Speaker and Guided the Food Safety Workshop " *Application of Animal Safety and Health Criteria within the International Agreements*" and Presented two Technical Papers. A Workshop organized by "the Arab Organization for Agricultural Development, League of Arab Countries" held in Muscat, Oman Sultanate, from 22-28 July 2003.

E: Other(s) which are relevant:

- **Trainer in the "International Awareness Training Course on ISO 22000, and HACCP System for Health Officials" held in Muscat, Ministry of Provincial Municipals and Water Sources, Sultanate Oman, from 2-6 January 2010.**

-Trainer of raising Competence of High Education Institution Laboratories within the International Standard ISO/IEC 17025, Workshops, 3,11 May 2009, Benha University.

- Food Safety Technical Expert in the National Accreditation Council, EGAC), Ministry of Foreign Trade & Industry, Egypt, (2004 till now).

F: Experience in auditing or assessing according to quality standards, including the normative documents used and the period in which the assessments and or audits where performed.

a. For calibration and testing laboratories (e.g. ISO/IEC 17025,.....)

- Auditing of the Feed Central Laboratory (ISO/IEC 17025), Ministry of Agriculture, (Two days) – Technical Committee (2004)
- Auditing of the Environment Central Laboratory (ISO/IEC 17025), Ain Shams University (Two days) – Technical Committee (2004)

b. For certification of management system activities and HACCP

(e.g. ISO 9000:2000; QS 9000, ISO 14001, ISO 22000, HACCP....)

- HACCP Auditor worked with Moody International, Egypt, in the "HACCP Surveillance Audit" on "Green Land Company" done 30/05/2006, through the Standard Reference: MI Specification H-02, and Codex HACCP.

Reference: Eng. Adel Bassiuny, Moody Int., Egypt.

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- Contracted and Works as Lead Auditor and Technical Expert with **Dutch Accreditation Council RvA, the Netherlands.**
- **RvA Food Safety & HACCP Technical Expert**, in **RvA** assessment team during the RvA Re-assessment and "extended" surveillance at Germanischer Lloyd Certification Middle East (GLC-ME). The "witness audit" was done on 13 to 17 February 2005 within the framework of the reassessment at GLC-ME. Witness the « Extended » Surveillance of Halwani Bros. Co. The RvA team consisted of 1- **Mr. Ger Maathuis** (RvA Team Leader) RvA Holland, and **Prof. Saad Mahmoud Saad (RvA Food Safety & HACCP Technical Expert)**. The witness based on (ISO/IEC Guide 62: 1996) "General requirements for bodies operating assessment and certification/registration of quality system" (identical to EN 45012: 1998), and the IAF Guidance on the application of ISO/IEC Guide 62: 1996, 2003 (identical to EN-7/01: Dec. 2003).

Reference: Mr. Hans Tinkelenberg, the account manager of the Dutch Accreditation Council, **RvA-the Netherlands**, for o. a. certification bodies in Asia and Africa.

- Conducted many Assessments, Evaluations, and auditing missions with the World Health Organization (WHO, EMRO, and CEHA) for HACCP System and other Food Safety issues (on the country level and food business level) in many Middle East countries.

Reference: Food Safety Department, the World Health Organization (WHO, EMRO in Egypt, and CEHA, in Jordan)

c: Other (e.g. research):

- Supervised 150 M. Sc. & Ph. D. Theses (separate list, available under request) in the fields of food hygiene, safety, control, quality, microbiology, legislation, technology, residues, laboratory analysis, as well as quality assurance, HACCP, public and environmental health.
- Published 68 Research & Working papers in the fields of food hygiene, safety, control, quality, microbiology, legislation, technology, residues, laboratory analysis, as well as quality assurance, HACCP, public and environmental health, in different Journals, Conferences, Meetings, Seminars, and Workshops .
- Published 4 Specialized Books: Notes on Meat Hygiene (2 Parts), Practical Meat Hygiene, Bacterial Foodborne Hazards, and Hazard Analysis & Critical Control Point (HACCP) System.
- Introduced 6 training courses in the field of "Food Hygiene, Safety & HACCP" to

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be recognized and promoted by WHO (Food Safety Unit, Headquarters, Geneva, Switzerland, 1995).

- Regional and National Training Leader in Food Safety, Quality Assurance, Food Microbiology, HACCP, Food Legislation, Sanitation SOPs, GMPs, Risk Analysis and Microbiological Risk Assessment, and Food Laboratory Analysis.
- Guided and Trained regulatory and industry personnel in six (6) Middle East Countries for Application of HACCP System.
- External Consultant for (4) Egyptian Big Food companies and responsible for introduction, application and implementation of HACCP System and its prerequisite programs.
- Qualified Expert in the Joint FAO/WHO Expert consultations for Risk Assessment of Microbiological Hazards in Food (Since 2000 till now).
- Qualified External Food Safety Consultant (Freelance) in the World Health Organization (WHO), Eastern Mediterranean Region Office (EMRO) since 1993 till now.
- Leading one of the Evaluation Committees for Enforcement of the “*Decree No. 42/2003, Ministry of Industry*, relevant to Presence of Quality Programs realizing the Conformity to the Egyptian Standards during Manufacturing, “Conformity Assessment” (50 Assessments).

6. Areas of competence.

A. As Food Safety & HACCP “Technical Expert”,

Leading and Working with others to introduce and implement HACCP System, ISO 22000, ISO/IEC 17025, GMPs, SSOPs, Quality Control and Assurance Programs, Risk Analysis (Risk assessment, Management, & Communication) and Laboratory Quality Assurance, EurepGAP, BRC, etc., in food industries and food service establishments.

Working during Auditing, with any other Qualified Assessors of Product and Quality Systems Certifications, Calibration and Testing Laboratories (ISO/IEC 17025), HACCP, ISO 22000, GMPs, SSOPs, Laboratory Accreditation, or any other Food Safety Auditing Activities in food companies or businesses (food safety, hygiene, control, quality, microbiology, legislation, technology, residues, laboratory analysis, quality assurance, HACCP, GMPs, SSOPs, Traceability, and Recall Programs, public and environmental health). Technical expertise is almost considered through the International Guidelines, Standards and/or Recommendations.

B. As Planner and consultant for constructing “A National Food Safety or Control Programmes on the Country Level”

Leading or Working with others in planning and implementing the infrastructure of the national food safety or control programmes on the country level (Highly

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qualified from WHO Experience, 10 years), mainly:

- 1- Food Legislation, (Food Law and Regulations and Food Standards)
- 2- Management,
- 3- Food Inspection Services,
- 4- Food Laboratories Services,
- 5- Information and investigation System
- 6- Surveillance of Food Borne Diseases
- 7- Training and Dissemination

7. Languages

English, fluent, reading and writing
Arabic

8. Professional memberships:

- President of the Egyptian Association of Veterinary Food Hygienists (EAVFH).
- Member of the High Committee for HACCP, (Ministry of Health Decree No. 268, 1995), Egypt.
- Member of the Egyptian CODEX, Egyptian Organization for Specifications & Quality, Ministry of Foreign Trade & Industry.
- Member of the HACCP Sub-committee of the Egyptian CODEX, Egyptian Organization for Specifications & Quality, Ministry of Foreign Trade & Industry.
- Member of the Technical Committee (Food), the NATIONAL ACCREDITATION COUNCIL, Ministry of Foreign Trade & Industry.
- Chairman of the High National Committee of Meat & Meat Products, Egyptian Organization for Standardization, Ministry of Foreign Trade & Industry (1990-1998).
- Member of the Executive Committee for Quality Mark, Ministry of Foreign Trade & Industry (1990-till now).
- Member of the Halal Committee, Egyptian Organization for Standardization, Ministry of Foreign Trade & Industry.
- Head of one of the Evaluation Committees for Enforcement of the “*Decree No. 42/ 2003, Ministry of Industry*, relevant to Presence of Quality Programs realizing the Conformity to the Egyptian Standards during Manufacturing, “Conformity Assessment” (50 Assessments).
- Member, National Committee for Refrigeration, Academy of Scientific Research & Technology, Ministry of Scientific Research.

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- Member of the PAN African Environmental Mutagen Society (PAEMS).
- Secretary Assistant of the Egyptian Association of Food Safety.
- Member of the Egyptian Veterinary Medical Association.
- Member of the Egyptian Refrigeration Society
- Technical, Quality Control, and HACCP Consultant for many Egyptian Food Processing Companies.
- Technical Consultant of the “Arab Center for Training, Research & Evaluation”, and the responsible person for Food Technology, Safety and HACCP Division.
- Qualified and registered Expert in the Egyptian IMC under No. 2008 in Food Safety, HACCP & ISO 22000.
- Qualified Expert in the Joint FAO/WHO Expert consultations for Risk Assessment of Microbiological Hazards in Food (Since 2000 till now), (Geneva and Rome).

Undersigned declares that all information is complete and correct.

Signature:

Date:

Prof. Saad Mahmoud Saad

6 February 2010

Email: saadms44@yahoo.com

Mobile: 0122105415