

Amena Al-Homsi

Choueifat, Al Qobbeh, Lebanon | Phone: +961 76 651 762 | Email: amena.alhomsi@outlook.com

Professional Summary

Results-driven Food Safety and Quality Control professional with over three years of experience in implementing FSMS, FQMS, and ISO 22000 standards within food service, hospital, and manufacturing environments. Proven expertise in hygiene training, auditing, and developing tailored quality systems to ensure compliance with food safety regulations. Skilled in corrective action planning, documentation, and team supervision to maintain consistent product and service quality.

Education

Lebanese International University, Lebanon

Bachelor of Science in Nutrition & Dietetics — GPA: 3.24, Honors (2018–2022)

Amjad School, Lebanon

Baccalaureate II in Life Sciences (2014–2015)

Certifications

- Highfield Qualifications – Unveiling the Power of Targeted Hygiene in Food Safety (Aug 2024)
 - FoodYaari – FSSC 22000 V6 Introduction (Jul 2024)
 - IQ – ISO 22000:2018 Introduction (Mar 2024)
 - IQ – Principles of Food Safety & Quality Control (May 2023)
 - IQ – Inspection Equipment Usage & SOPs (May 2023)
-

Professional Experience

Food Safety and Quality Coordinator | Global S Facility Management Services, Lebanon (Sep 2025 – Present)

- Conduct regular inspections across hospitals, restaurants, and food manufacturing facilities.
- Develop and enforce food safety and quality control procedures.
- Implement FSMS, FQMS, and ISO 22000 & 9001 standards.
- Train staff on hygiene, quality systems, and chemical dilution protocols.
- Lead audits, formulate corrective actions, and follow up on compliance.
- Consult on customized QMS/FSMS for clients.

Food Safety and Quality Control Officer & Nutritionist | Sunset Catering, Lebanon (Jan 2024 – Sep 2024)

- Conducted inspections and enforced food safety policies.
- Implemented FSMS and ISO 22000 standards.
- Trained staff and supervised handling of raw materials.
- Provided nutritional consultations and meal planning.

Dietetic Intern | Al Sahel General Hospital - FAUMC (Jul 2023 – Jan 2024)

- Completed rotations in food service, quality control, and clinical nutrition.
- Supported development of diet programs and HACCP policies.

Brand Manager | Gedeon Group, Lebanon (Jan 2023 – Jul 2023)

- Managed brand budgets, contracts, and KPI reports.
- Coordinated communication between brand and clients.

Credit Officer | Food & Drug Corporation, Lebanon (May 2022 – Dec 2022)

- Verified financial reports and processed receipts using Oracle.

Record Keeper | Food & Drug Corporation, Lebanon (Nov 2021 – May 2022)

- Entered product and trip data and supported billing operations.
-

Skills

- Food Safety & Quality Management Systems (FSMS, FQMS)
 - HACCP, ISO 22000, GMP, GHP
 - Microsoft Office, Oracle, Dolphin software
 - Strong leadership and teamwork skills
 - Problem-solving and decision-making
 - Excellent written and verbal communication
-

Languages

English – Written: Excellent | Spoken: Excellent

Arabic – Written: Excellent | Spoken: Excellent

Certificates and references available upon request.