

Maya AMMOURY

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OBJECTIVE

Detail-oriented and results-driven Food Industrial Engineer with extensive experience in Health, Safety, and Environment (HSE), Quality Assurance, and Research & Development within the food and beverage industry. Skilled at implementing ISO standards, ensuring compliance with company policies, and driving continuous improvements to enhance efficiency and product quality.

EDUCATION

Food Industrial Engineering - Saint-Joseph University (ESIA) (2010-2015)

Lebanese Baccalaureate in Life Science - Saghbine High Public School (2008-2010)

WORK EXPERIENCE

Health, Safety, Environment and Security Manager – Gandour : 08/2025-Present

- Develop and implement company-wide HSE & Security policies.
- Conduct risk assessments and lead incident/near-miss investigations, reducing recurrence.
- Ensure compliance with ISO 45001, ISO 14001, and external audit requirements.
- Lead internal audits and inspections, ensuring 100% audit readiness.
- Direct environmental impact assessments and improve waste management practices.
- Supervise and coach HSE team, enhancing safety culture across departments.
- Identify process improvements and enforce corrective/preventive actions.
- Develop and Implement Emergency Responed Plans.
- Design and deliver HSE training sessions for employees, contractors, and management to strengthen safety culture.

Health Safety Environment Officer – Nestle Waters Factories : 01/2023-07/2025

- Ensured the full implementation of the Nestle SHE standard.
- Ensured the full implementation of ISO 45001 and ISO 14001 and 100% audit compliance.
- Ensured adherence to all company principle,policies and requirements.
- Lead the SHE site assessments.
- Conducted Internal Audits with the quality department.
- Trained factory teams on mandatory SHE policies and safety procedures.
- Recommended and executed process improvements in water usage, waste management, and safety procedures, contributing to operational efficiency.
- Lead injury and near-miss investigations and implement corrective actions.

Quality Assurance Officer – Nestle Waters Falougha Factory : 08/2021 –12/2022

- Communicated, implemented, and enforced Nestlé QMS requirements.
- Ensured the alignment between HACCP and QMS.

- Ensured the efficiency of Water Treatment process and provide awareness for production department to ensure the implementation of HACCP and QMS.
- Led quality teams, monitored KPIs, and ensured GLP compliance in laboratories.
- Checked the monthly Lab Inventory and do the necessary Lab orders through AX system.
- Ensured the implementation of local and global quality procedures.
- Maintained and improved QMS documentation and SOPs to ensure ISO 22000 alignment.
- Conducted RCA on non-conformities and tracked corrective actions until closure.
- Decreased consumer complaints related to factory origin.
- Managed document control procedures and implemented integrated pest management.

QA & Lab Supervisor/Research& Development – ETHEL Chocolate : 06/2016 - 07/2021

- Conducted quality inspections of raw materials and final products.
- Maintained ISO 22000 documentation and ensured compliance with food safety standards.
- Conducted training for employees.
- Received all necessary documents from suppliers: external COA and Data Sheets.
- Developed new recipes and R&D cooking trials and Lead the cooking department team.
- Tracked factory operations, monitored efficiency, and managed production schedules.
- Performed internal lab tests and managed external testing coordination.
- Performed the monthly Lab Inventory and put the Lab orders accordingly.

Customer Relationship Coordinator - Château KEFRAYA : 07/2015 – 05/2016

- Managed customer relations, sales tracking, and guided visits in English and French.
- Led hospitality sales initiatives and contributed to revenue growth.

Trainee and thesis application at Daher Foods : 07/2014 - 01/2015

- Implementation of HSE Management System (OHSAS + ISO 14001).
- Integration in all company's departments.

Trainee at Clos Saint Thomas-Bekaa : 07/2013 – 08/2013

Trainee at Daher Foods : 07/2012

Trainee at Kassatly Chtaura : 02/2012

Trainee at Domaine de Taanayel : 06/2011-08/2011

CERTIFICATIONS AND TRAINING

- ISO 45001:2018 Internal Auditor Training - Boecker (August 2024)
- ISO 9001 :2015 Foundation Training Course - Bureau Veritas (January 2023)
- HACCP Training: Level 3– Award in Intermediate HACCP – Boecker (February 2017)

LANGUAGES AND SKILLS

Languages : Arabic (Native), French (Fluent), English (Fluent)

Software Skills: Excellent application of Microsoft Office

Additional Skills: Fast learner, Leadership, Problem solving, Attention to detail, Time Management, Team Working, Organizational Skills.