

Contact

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Top Skills

Digital Transformation
Artificial Intelligence (AI)
Internet of Things (IoT)

Languages

English (Full Professional)
Italian (Elementary)
Spanish (Elementary)
Arabic (Native or Bilingual)

Certifications

Plagiarism online course Module 1-4
Basic Security in The Field II (BSITF II)
Introduction to mass spectrometry
NFSA preventive controls
Understanding peer review process

Honors-Awards

Scientific Excellence Award
Scientific Excellence Award
Scientific Excellence Award
outstanding reviewer 2023
Certificate for Appreciation

Publications

Impact of Dietary Betaine and Metabolizable Energy Levels on Profiles of Proteins and Lipids, Bioenergetics, Peroxidation and Quality of Meat in Japanese Quail
Prevalence and antibiotic resistance patterns of Aeromonas and Pseudomonas species recovered from aquatic foods sold at the retail market in Egypt.

Ahmed Alhussaini

Food Safety & Quality Expert | Making compliance easier with Tech |
Certified Food Scientist
Cairo, Egypt

Summary

Ahmed Alhussaini Hamad is a renowned Food safety and quality expert. He earned his Bachelor's in Food Safety and Quality from the Faculty of Veterinary Medicine, Benha University 2012. He gained his PhD degree in 2024. Ahmed has been teaching and researching food science, Safety, technology, and quality for fourteen (14) years. Ahmed has many publications (+56) in highly prestigious peer-reviewed journals. He also contributes to many funded scientific projects in food safety, antimicrobial resistance, biofilm formation and control, Meat quality improvement, and environmental pollution. Ahmed is one of the leading experts in IoT applications in the food sector and innovative technology such as 3D/4D printed food. Ahmed participated as a peer reviewer for journals Elsevier and the Royal Society of Chemistry (RCS). Ahmed is also an Editor for many books (+12) published in Springer, Wiley, IGI, Bentham and CABI. He has also worked as a food safety and quality consultant since 2012 till now. He conducts over 3400+ Food safety and quality audits and +22 Consulting projects for ISO 22000, ISO 9001, BRC, FSSC 22000, and HACCP/HARPC. He also designs and develops SOPs, SSOPs, and food safety policies for the Food Industry and Food Catering.

Experience

Benha University

13 years

Lecturer of Food Hygiene and Control
October 2024 - Present (1 year 9 months)
Tukh, Al Qalyubiyah, Egypt

Preparing and delivering lectures, tutorials, workshops, and seminars.

Developing curricula and course material that can be used across a number of platforms.

Climate changes and food-borne pathogens: the impact on human health and mitigation strategy

Prevalence and Characterization of Coagulase Positive Staphylococci from Food Products and Human Specimens in Egypt

Prevalence and molecular characterization of foodborne and human-derived Salmonella strains for resistance to critically important antibiotics

Collaborating with other academics and lecturers to improve teaching methods and expand knowledge base.

Setting and grading assignments, tests, and exams.

Conducting research, and writing papers, proposals, journal articles, and books.

Attending and participating in meetings, conferences, and other events in and outside of the institution.

Participating in training opportunities and initiatives at the institution.

Providing support to students and other colleagues.

Staying current by reading widely and producing published work in the field.

Assistant Lecturer Food Safety and Quality Control

April 2020 - October 2024 (4 years 7 months)

Tukh, Al Qalyubiyah, Egypt

Assist to prepare lecture material and conducts lectures to undergraduate students under the guidance of the professors.

Assist in setting tests, examinations and coursework.

Assist in marking tests and examinations scripts and compiling examinations results

Assist in supervising student projects under guidance and supervision of a Lecturer.

Assist in mentoring junior staff in academic growth and research.

Carry out official administrative duties that may be assigned by the Head of Department.

Collaborate with professors to recognize issues students are facing and recommend solutions.

Ensure the classroom and environment is safe and clean

Oversee students during non-classroom times, including in-between classes and on-field excursions

Teaching and Field training

Collaborate with the Quality unit to implement and update the quality management system throughout the faculty according to NAQAAE standards.

Publishing research, attending conferences, delivering presentations, and networking with others in the field.

Senior researcher, Food Analysis laboratory Team.

Teaching Assistant Food Safety and Quality Control

July 2013 - April 2020 (6 years 10 months)

Benha; Egypt

Conduct laboratory sessions and supervise student-working groups in the food safety and quality control courses.

Support students in the learning process through tutorials and other supporting educational processes.

Participate in the supervision of students in the field training at food factories, hotels, and slaughterhouses.

Assist instructors in following up and grading student assignments

Assist instructors and students in securing academic resources/reference materials for courses as well as their graduation projects.

Maintain office hours

Assist in the community service, marketing, and outreach activities of the food and quality control program in Benha University.

Assist in various other tasks related to the development and needs of the Program

imonitor

1 year 6 months

Chief Scientific and Innovation Officer

February 2026 - Present (5 months)

Saudi Arabia

Develop and lead the company's scientific and digital innovation strategy aligned with corporate objectives.

Oversee research and development (R&D) activities, ensuring scientific rigor, validation, and alignment with international standards in food safety and quality management.

Direct the integration of IoT technologies, smart monitoring systems, AI-driven analytics, and digital auditing platforms within food industry operations.

Ensure compliance with global food safety frameworks (e.g., ISO-based systems, HACCP principles, risk-based preventive controls).

Lead cross-functional collaboration between technical, product development, regulatory, and commercial teams.

Supervise the development of data-driven decision-support systems to enhance traceability, transparency, and operational efficiency.

Represent the company in scientific, regulatory, and strategic industry engagements at regional and international levels.

Drive continuous innovation in digital quality systems, sustainability reporting, and smart compliance solutions.

MENA Insight Scientific and Support Manager

January 2025 - February 2026 (1 year 2 months)

Saudi Arabia

Provide scientific and technical support to clients and partners across the MENA region, particularly in food safety, quality management systems, and digital compliance solutions.

Translate regulatory requirements and international standards (e.g., ISO-based food safety systems, HACCP principles) into practical, technology-driven applications.

Generate regional market insights related to food industry trends, digital transformation adoption, regulatory changes, and risk management practices. Support implementation of IoT-based monitoring systems and digital auditing platforms within food production, processing, and retail environments. Act as the scientific liaison between R&D, product development, and regional commercial teams.

Analyze customer feedback and operational data to provide evidence-based recommendations for product optimization and service improvement.

Deliver technical presentations, training workshops, and knowledge-transfer sessions to stakeholders and clients.

Contribute to validation studies, pilot projects, and scientific documentation supporting product credibility and compliance.

Monitor emerging food safety risks, sustainability requirements, and climate-related compliance issues within the MENA region.

Prepare technical reports, white papers, and scientific briefs supporting strategic decision-making.

Strengthens the scientific integrity and credibility of digital quality solutions in the MENA market.

Bridges regional regulatory requirements with scalable digital technologies.

Enhances customer trust through structured technical support and evidence-based guidance.

ICS Concepts

Food safety and quality Consulting lead

February 2019 - Present (7 years 5 months)

Cairo, Egypt

Develop solutions for complex client situations to meet goals and objectives.

Develop work plans and coordinate daily fieldwork and project team efforts.

Handle proposals and business development calls with partners and senior managers.

Develop and implement operational policies and a strategic plan

Build alliances and partnerships with other organizations

Manage, develop, and mentor staff to assess engagement performance and year-end reviews.

Confirm professional standards and strict client confidentiality.

Lead consulting and client personnel to determine, quantify, execute, and measure improvement initiatives.

Communicate with clients to manage expectations, lead change efforts, and ensure satisfaction.

Identify prospective customers, manage customer outreach to understand client's needs and requirements in food safety and beyond. Ongoing client liaison.

Build, develop and grow any business relationships through a clear customer strategy, aligned with account managers and sales.

Manage proposals and sales process with relevant functions to close proposals.

Contributes to business development goals for the Food Safety and Quality Consulting.

Plan, schedule and track project timelines. Educate, lead and supervise team members to ensure the project delivery is efficient from beginning to end, delivered within budget and with outcomes that fulfill project objectives/ deliverables and result in satisfied clients.

Act as a Subject Matter Expert and ambassador for ICS in Egypt.

CAD2P

Chief Research Officer (CRO)

April 2022 - February 2026 (3 years 11 months)

Cairo, Egypt

Oversee modelling and implementation of manufacturing processes for new products in 3d printing for medical and veterinary sectors and Food industry.

Set direction for enhancing business competitiveness in the development of new products.

Evaluate outcomes of new products and processes to deliver improved business results.

Drive technical innovations to improve products, processes or packaging.

TRAIN - Egypt

Food Safety Trainer

April 2020 - August 2020 (5 months)

Cairo, Egypt

Assesses training needs

Plans or participates in developing training course objectives

obtains training materials

Presents training/instruction to both groups and individuals

Evaluates training effectiveness

Diversey

5 years 2 months

Food Safety Consultant

February 2015 - February 2018 (3 years 1 month)

Cairo

Conduct +500 Food Safety Audits & Hygiene Audits on many local and international Brands (Fairmont Hotel, Macdonald's, Accor Hotel Chain, The Bakery Shop TBS, Cook Door, IKEA F&B CIB, Moveinpick Hotels, ExxonMobil, Geolio's, Buffalo Burger's, Koy, Coffee Shop Company, lord of the wings, la poir factory, Delight Factory, Fruit Republic Factory, Carrefour Retails).

Perform Hygiene Audit, Pool safety Audit, Legionella Audit, Supplier Audit

Perform Gap Assessment Audit against international and own food safety systems

Maintain and monitor facility equipments and cleaning system performance (CIP system, COP System)

Develop and Maintain HACCP system in Food Industry and Food Catering

Develop and Maintain FSMS system against ISO 22000:2005, BRC, IFS-Food, SQF 2000

Design and Develop SSOPs & Food safety policies for Food industry and Food catering in Hotels

Develop food safety manuals according to operation and market needs for factories, Hotels, Restaurants and coffee shop.

Review all food safety documents and develop new one to fit operation

Working on HotSpot Food safety and SafeKey Diversey system

Working on iMAP system (internet Mobile Audit Program) of Diversey

Lead and train new and junior employee and auditors

Develop Hotels check modules against FTO Standards (villa audit, Room hygiene audit, fire safety, Food safety, Health and safety, Swimming pool safety, Aqua Safety and audit & Brand Audit)

Develop and Tailored new training courses and technical sessions to cover operation gaps

Training more than + 250 employee on food safety system and Food hygiene against HighField Awarding Body of Compliance (HABC) Training courses.

Perform on-job training and Training on sanitation, SSOPs, HACCP/HARPC, Food safety.

Implement and use of Quality Control Tools and statistical tools for management as Histogram, SPC, Ishikawa, X- plot, pareto chart etc..

Food Safety Auditor

January 2013 - February 2015 (2 years 2 months)

Cairo, Egypt

Conduct +250 Food Safety Audits & Hygiene Audits on many local and international Brands.

Perform Hygiene Audit, Pool safety Audit, Legionella Audit, Supplier Audit

Perform Gap Assessment Audit against international and own food safety systems

Maintain and monitor facility equipments and cleaning system performance (CIP system, COP System)

Review all food safety documents and develop new one to fit operation

Working on HotSpot Food safety and SafeKey Diversey system

Working on iMAP system (internet Mobile Audit Program) of Diversey

Develop Hotels check modules against FTO Standards (villa audit, Room hygiene audit, fire safety, Food safety, Health and safety, Swimming pool safety, Aqua Safety and audit & Brand Audit)

Develop and Tailored new training courses and technical sessions to cover operation gaps

Training more than + 150 employee on food safety system and Food hygiene against HighField Awarding Body of Compliance (HABC) Training courses.

Perform on-job training and Training on sanitation, SSOPs, HACCP/HARPC, Food safety.

Education

Benha University

Ph.D in Food Hygiene and Control (Meat Hygiene) , Prevalence and Molecular Characterization of AMR Salmonella recovered from food of animal origins · (November 2019 - August 2024)

Benha University

Master's degree in Food Control (Meat Hygiene), Control of Biofilms in Food Service Establishments · (January 2013 - October 2019)

Benha University

BVSc. Food Quality Control, Veterinary Medicine · (2008 - 2012)