

# Resume Engineer Olaf Abi Aad

## Personal Details

Family Name           Abi Aad  
First Names           Olaf  
Year of Birth           1981  
Nationality            Lebanese  
Civil Status           Single  
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## Education

Institution	Lebanese University Faculty of Agronomy ULFA
Date	Graduated 2004
Degree/Diploma	Agricultural Engineer

Institution	Lebanese University Faculty of Agronomy ULFA
Date	Graduated 2007
Degree/Diploma	Masters degree in Quality Management of Food Industries

## Language Skills

- Mark 1 to 5 for competence.

Language	Reading	Speaking	Writing
Arabic	5	5	5
English	5	5	5
French	5	5	5

## Other Skills

- Management of Food Laboratories
- Management of R&D department of Bakeries
- Management of Quality Assurance department of Bakeries
- Management of Production department of Bakeries

## Present Position

- Food Engineer at Bakery Initiatives.

## Key Qualifications

- Bakery Product Development and quality enhancement
- Bakery Process Development
- Cost analysis

## Professional Experience Record

**Company** : Bakery Initiatives ([www.bakery-initiatives.nl](http://www.bakery-initiatives.nl))  
**Date & location** : 2009 - now, Ammerzoden / The Netherlands  
**Position** : Food Engineer  
**Description** : Bakery development consultancy  
Product development, upgrade and enhancement of product quality and capacity  
Cost analysis  
Training programs development and lecturing

**Company** : **Wooden Bakery**  
**Date & location** : 2007 - 2009, Antelias/Lebanon  
**Position** : Research and Development Manager/Quality Assurance Manager  
**Description** : Management of all different Production units in the factory.  
Commission the production plant of Wooden Bakery Saudi Arabia Ryadh factory.  
Improvement of the work flow in and out of the factory.  
Implementation of the quality system **ISO 22000**  
Controlling GMP and HACCP.  
Writing the quality manual, the SOP's, and all the relevant internal documentation.  
Market study related to new trends in the food business.  
Developing bakery recipes, and premix formulation.  
Handling a direct Food Cost Centre.  
Exploit new packaging solutions for different category of products.  
Creation of alternative products through waste management.  
Organization of taste panels.

**Company** : **Industrial Research Institute (IRI)**  
**Date & location** : 2004 - 2007, Hadath/ Lebanon  
**Position** : Assistant Unit head of Laboratory  
**Description** : Chemical analysis, physical testing and research of wheat, flour, bread and other cereals and grains.  
Quality control of imported and nationally produced cereals and cereal byproducts.  
Quality documentation, SOPs, technical instructions.  
Implementation and successful maintenance of the quality system **ISO 17025**.  
Research and Development of new Flour mixes, Bread formulations and Bread quality improvement.  
Conduct internal audits.

## Specific International Experience

- Project** : **Wooden Bakery**  
**Date & location** : 2009,Ryadh KSA  
**Position** : Research and Development, Wooden Bakery  
**Description** : Product development and fine tuning  
Factory commissioning  
Cost analysis  
Production Scheduling  
Conduction of Taste Panels
- Project** : **Jana Bakers**  
**Date & location** : 2009/Doha Qatar  
**Position** : Food Engineer, Bakery Initiatives  
**Description** : Quality and Capacity upgrade of Pita bread  
New Product development  
Cost analysis  
Increase overall bakery profitability
- Project** : **Sunbulah Group**  
**Date & location** : 2009,Jeddah KSA  
**Position** : Food Engineer, Bakery Initiatives  
**Description** : Basic and Advanced Bakery Training  
Commissioning of new Bakery lines  
Product development
- Project** : **SWITZ Group**  
**Date & location** : 2010,Dammam KSA  
**Position** : Food Engineer, Bakery Initiatives  
**Description** : Basic and Advanced Bakery Training  
Product development
- Project** : **Egyptian Bladai Bread**  
**Date & location** : 2010, Alexandria Egypt  
**Position** : Food Engineer, Bakery Initiatives/ Molenaar and Partners  
**Description** : Project Managed by the World Food Program  
Improvement of Egyptian Baladi Bread  
Quality/Efficiency/Cost/ Automation solution