

GITHIN JOSEPH

QHSE Supervisor & HABC Tutor

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Building No: 44, Zone: 35, Street: 940 Doha, Qatar

PROFILE SUMMARY

A seasoned professional with **15 years** of cross-cultural experience (**Hospitals, Hotels, Schools & Catering**) in **Food Safety Management System, Hygiene, Health and safety, Environment safety and Quality Assurance / Management, Implementation, Inspection, Audit and training (HABC Approved Tutor No.35478)**

PROFESSIONAL EXPERIENCE

◆ From July 2019 – Till the date

Currently working as **QHSE Supervisor** with **Shaqab Abela Catering Service Co. Doha | Qatar**.

Key Responsibilities:

- Overlooked all QHSE operations for the Doha sector.
- Ensure strict adherence to ISO 22000, ISO 9001, ISO 45001, ISO 14001, and JCI standards
- Conduct regular risk assessments to identify and mitigate potential hazards.
- Develop and deliver training programs to enhance employee knowledge and skills in QHSE matters.
- Perform internal audits to assess compliance with standards and identify areas for improvement.
- Investigate and report on incidents, accidents, and near-misses.
- Maintain accurate and up-to-date documentation for all QHSE activities.
- Develop and implement emergency response plans.
- Drive a culture of continuous improvement through proactive measures.

Specific Tasks:

- Develop, implement, and maintain QHSE policies and procedures.
- Monitor and review performance against established KPIs.
- Conduct regular inspections of facilities and equipment.
- Investigate complaints and take corrective actions.
- Ensure proper handling, storage, and disposal of hazardous materials.
- Coordinate with external regulatory bodies.
- Provide support to management and staff on QHSE matters.
- Represent the company in QHSE-related meetings and conferences.

◆ From July 2018 – June 2019

Worked as **Food Hygiene Supervisor** with **Fala Hospitality, Doha | Qatar**.

(Responsibility for the food safety & Hygiene of Kitchen and QA/QC's in **Hamad Medical Corporation (HMC), Primary Health Care Corporation (PHCC) & RGS School**)

◆ From June 2015 – To June 2018

Worked as **QHSE Officer** with **Amwaj Catering Services, Doha | Qatar**.

Organization Description: First class hospitality service in Qatar.

◆ **From January 2015 – To June 2015**

Worked as **Food Safety Officer** with Brunton Boatyard Hotel, Cochin | Kerala | India.

◆ **From January 2014 – To January 2015**

Worked as **Hygiene coordinator** with Vasundhara Sarovar Premiere Hotel,
Vayalar | Kerala | India
(Sarovar Group of Hotels & Resorts).

Property Description: The world Luxury Hotel awards winner 2014.

◆ **From April 2013**

Worked as **Assistant Restaurant Manager** with CGH EARTH Group of Hotels.

Property Description: The world's Best Fourth Heritage Hotel and ISO 2012 Approved.

◆ **From April 2012**

Worked as **Catering Assistant** with CGH EARTH Group of Hotels.

◆ **From April 2011**

Worked as **Captain (Team Leader)** with CGH EARTH Group of Hotels.

◆ **From June 2009**

Worked as **HOT** with CGH EARTH Group of Hotels.

INDUSTRIAL EXPOSURE TRAINING

◆ **From: 10/05/2007**

To: 08/10/2007

Periyar House Thekkady (K.T.D.C Group of Hotel).

EDUCATIONAL BACKGROUND

- MBA (Operations & Project Management) - Madurai Kamaraj University, India
- BSc. In Hospitality and Hotel Administration – AIHM, Chennai, India
- Diploma in Hotel Management and Catering Technology– AIHM, Chennai, India
- NEBOSH IGC
- HABC Tutor – Number 35478
- HABC Level 3 International Award in Delivering Training
- HABC Level 4 International Award in Managing Food Safety for Catering
- HABC Level 4 International Award in Managing Food Safety for Catering
- HABC Level 3 International Award in Health and Safety in the Workplace
- HABC Level 3 International Award in Accident and Incident Investigation
- HABC Level 2 International Award in Emergency First Aid at Work
- Tropical Offshore Safety & Emergency Training (T-BOSIET) OPITO Approved
- H2S Training OPITO Approved
- ISO 22000:2018 Lead Auditor
- ISO 45001:2018 Lead Auditor
- ISO 14001:2015 Lead Auditor
- ISO 9001:2015 Lead Auditor
- BRCGS Lead Auditor

PROFESSIONAL TRAININGS / SEMINARS / CERTIFICATIONS

- Infection Prevention and Control for Food safety, Environmental Cleaning policies and Hospitality Services – PHCC
- Catering Infection Control Orientation - HMGH
- Food Control & Hygiene Awareness Session – Food Quality & Hygiene Municipal Services, Mesaieed Industrial City.
- Preventive Maintenance How is it related to food safety, SCS Global services – Online
- Sustainable Food production & Sourcing standards, Simon Timperley, IFSQN – Online
- 05th Annual Food control and Hygiene Awareness Session - Food Quality & Hygiene Municipal Services, Mesaieed Industrial City.
- Permit To Work (PTW) – Qatar Steel.
- HABC – Improving Food Safety Using Food Watch.
- HABC - Recognizing and Responding to Allergic Reactions.
- HABC - Resilience Training – Making it Effective in the Workplace.
- HABC – Food Inclusivity – Understanding Food Allergies and Intolerances.
- HABC – The Future of Food Safety.

ABOUT ME



Born on 17th March 1989
Indian
Marital Status: Married
Qatar Driving License: Automatic LMV

STRENGTHS

- Administrative capabilities, Commitment, Desire to learn and grow constantly.
- Team player with good interpersonal skills.
- Extremely well organized and proactive.
- Reliable and responsible work ethic.
- Ability to cope with the pressure.
- Hard-working, efficient and proficient.

REFERENCE

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| <p>1. Mr. Ginesh George
Food Hygiene Supervisor
Hamad Medical Corporation
E-mail: ggeorge9@hamad.qa
Phone: +974 70161713</p> | <p>2. Mr. Medhat Mandour
Quality Assurance Manager
Shaqab Abela Catering Services
E-mail: medhat.mandour@shaqab.com;
Phone: +974 55328436</p> |
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DECLARATION:

I hereby declare that all the details mentioned above are true to the best of my knowledge and belief.

Place: Qatar

Githin Joseph