

Ahmed Hosny

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📍 Elmax, Alexandria, 21535

CAREER OBJECTIVE

Seeking for an opportunity to improve skills and get more experience in industrial chemistry field, where I can demonstrate my technical and experimental skills and contribute to the development of the organization.

EDUCATION & QUALIFICATIONS

- B.Sc Degree of science, Alexandria University.
 - ✓ **Department :** ComputerScience – Chemistry
 - ✓ **The number of hours gained:** 140 hour
 - ✓ **Date of Graduation:** Spring 2012
 - ✓ **CGPA:** 2.54 Out Of 4 (//good)

CERTIFICATES AND TRAININGS

- Feb 2014 **Introduction in Water Treatment** at Syndicate of Scientific Professions
- Jan 2014 **General English course** at American Concourse
- Jul 2011 **International Computer Driving License (ICDL)**
- Jan 2010 **Computer Technologies** at Egyptian Customs Authority

LANGUAGES

- English: Good.

COMPUTER SKILLS

- Good command of MS Office / Software / Hardware / Internet / Some Programming languages

PROFESSIONAL EXPERIENCE

➡ Aug 2014 to Present **QC Chemist** at Alexandria Clothing Company

Alexandria, Egypt.

Industries: Textile and Clothing

1. Checking the Quality of fabrics by physical and chemical tests according to International standards (AATCC – ISO)
2. Following and checking the results of lab and make sure that do the whole tests according to customers standard .
3. Doing a reports for shrinkage and colors fastness .
4. Doing the print tests (Appearance after wash - Print Durability) on the samples .
5. Always search for the customer requirements and updating to ensure doing the tests with a good way according to the customer standards .
6. A continuous training for technicals to ensure doing the tests in the right way .

➡ Aug 2014 to Aug 2016 **Chemical Analysis Specialist** at FARAGALLA Food Industries

Alexandria, Egypt.

Industry: Food and Beverage Production

1. Evaluate sensory attribute (Color- Odor- Taste) to ensure the product safety.
2. Make required tests for juice ,jam, Sauce and ketchup (Brix– Acidity– viscosity– stature-PH- salt%) to check the Product standard specifications matching.
3. Make sure lock force for cap bottles by torque testing.
4. Examine double seem and make corrosion test for tins.
5. Receiving fruits and analysis it physically and chemically to accept or reject it.
6. Make required analysis for pulp and concentrate fruits.
7. Measure fruit-l,a,b- color by spectrophotometer.
8. Calculate NAOH and HNO₃ percent for CIP.
9. Receiving raw milk and make tests to detect adulteration of milk and make sure to match the standard specification.
10. Make required tests for final milk product (Fat-Protien-Acidity-PH-Sp.Gr-TS).
11. Receiving the incoming chemicals (HCl-HNO₃-H₂SO₄) and accept or reject it after analysis it.
12. Analysis of treated and boilers water (TDS- PH- Conductivity- Hardness- Chloride- P,M,O Alk- Sulfite).
13. Prepare chemical solutions that used in lab for the various tests.
14. Good deal with laboratory devices (Milkoscan-PH meter-Viscometer- Spectrophotometer- Refractometer-Gerber centrifuge-TDS/Conductivity meter)and calibrated it constantly to ensure its efficiency.
15. SAP user

KEY SKILLS

- Hard worker, Flexible / Adaptive, Social, Interactive.