

AZZEDDINE KHENNOUFA

Technical Consultant & Certified Trainer – TKAWEN Training Company

Professional Summary

Experienced **Hygiene & Food Safety Specialist** with over **25 years of expertise** in the food manufacturing industry across the **UK, France, Switzerland, and Algeria**. Proven ability to design and implement hygiene systems, train staff, and ensure compliance with UK/EU standards.

Technical Consultant and Trainer at **TKAWEN Training Company** since 2022, delivering accredited programs and technical solutions in Health, Safety, and Environment. Strong leadership, audit preparation, and continuous improvement skills.

Key Skills

- HACCP Implementation & Auditing
- Food Hygiene Compliance
- COSHH Risk Assessments
- Staff Training & Supervision
- Hygiene SOPs & KPI Monitoring
- Incident Investigation & Root Cause Analysis
- ISO/FSSC Standards Knowledge
- Cross-cultural Team Leadership

Work Experience

Technical Consultant & Certified Trainer

TKAWEN Training Company (Remote / International)
Jan 2022 – Present

- Delivered training in Health, Safety, and Food Hygiene across multiple regions.
- Provided technical guidance to institutions on safety procedures.
- Developed learning materials aligned with UK and MENA regulations.
- Supported the digital transformation of training programs.

Hygiene Food Safety Consultant

Hilton Ltd – Grimsby
Sep 2024 – Present

- Developed hygiene policies and cleaning schedules.
- Conducted regular audits and ensured COSHH compliance.
- Managed cleaning teams and inventory of supplies.

Hygiene FS Consultant

Caught and Cured Ltd – Grimsby
Nov 2023 – May 2024

- Supervised hygiene operations and conducted inspections.
- Trained staff and implemented continuous improvement SOPs.

Hygiene FS Consultant

Iceland Seafoods Ltd – Grimsby
Sep 2020 – Sep 2023

- Led night-shift sanitation and hygiene control.
- Supported audit readiness and team performance metrics.
- Reported and resolved hygiene-related issues.

Health, Safety & Environment Tutor

BYB Training Company Ltd – Grimsby
2019 – Present

- Delivered HSE workshops and technical courses.
- Onboarded and evaluated new trainees.
- Designed lesson plans and monitored learner outcomes.

Other Key Positions:

- **Hygiene FS Consultant** – Seafood Ltd, Caistor (Jan–Apr 2023)
- **Hygiene Technician** – Grimsby (2019–2020)
- **Hygiene Consultant** – WGD Ltd, Switzerland (2018)
- **Hygiene Consultant** – Bakkavor, France (2014–2016)
- **Hygiene Advisor / Consultant** – Sealord, Bakkavor, Seachill (2003–2011)

Education

- **Advanced Diploma in Health, Safety & Environment**
  HSE Training Institute (2023 – 2025)
- **HACCP Auditing Procedure Diploma** – AIT University (2024)

Certifications

- COSHH Certificate – Holchem Training (2023)
- Food Hygiene HACCP & Microbiology – AGC Training (2019)
- HACCP Supervising – BYB Training Company (2019)
- Food Safety Manufacturing – Britannia Safety (2014)
- Food Safety in Catering – CIEH (2008)
- Safety at Workplace – CIEH (2007)

Additional Information

- **Driver's License:** Cars
- **Eligible to Work in the UK:** Yes
- **Languages:** English, French, Arabic
- **Preferred Sectors:** FMCG, Manufacturing
- **Preferred Locations:** All UK Regions