

Dairy Manufacturing & Industrial Operations Professional

RAID BELDI

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PROFESSIONAL PROFILE

Dairy production and industrial operations professional with approximately four years of hands-on experience in dairy and food manufacturing. Track record supervising daily production of reconstituted milk (up to 30,600 L/day) and cheese manufacturing lines (up to 5,000 L/day of cow's milk), leading production teams of up to 12 operators, scaling to 24 across three shifts during peak (Ramadan) production periods. Practical expertise in milk powder reconstitution, milk standardization, total solids control, CIP operations, and cross-workshop coordination, with working exposure to HACCP, quality control, and hygiene and sanitation standards.

CORE INDUSTRIAL EXPERTISE

Dairy Processing

- Reconstituted Milk Production
- Milk Standardization
- Process Monitoring
- CIP Operations
- Soft Cheese Production
- Mozzarella Production
- Food Safety
- Hygiene & Sanitation
- Workforce Coordination
- Cross-Workshop Coordination

Industrial Dairy Production

- Milk Powder Reconstitution
- Total Solids Control
- Production Supervision
- Cheese Manufacturing
- Camembert Production
- Quality Control
- HACCP Exposure
- Team Leadership
- Production Continuity
- Multi-Shift Scheduling

PROFESSIONAL EXPERIENCE

Production Workshop Manager — Soft Cheese & Mozzarella

SAFILAIT | Ali Mendjeli, Constantine, Algeria | Dec 2024 - Aug 2025

- Supervised daily production for soft cheese and Mozzarella, managing a team of up to 12 operators and overseeing processing of up to 5,000 L/day of cow's milk.
- Directed daily production scheduling and workforce allocation for the soft cheese and Mozzarella lines.
- Monitored production stages against process parameters, product specifications, and food safety requirements, identifying and correcting deviations in real time.
- Partnered with the Quality team to investigate process variances on soft cheese and Mozzarella lines and implement corrective actions.
- Maintained equipment operational readiness and hygiene/sanitation standards to sustain continuous daily production schedules.
- Tracked production milestones and reported on workshop output and downtime to plant management.

Production Workshop Manager — Main & Mozzarella Workshop

SAFILAIT | Ali Mendjeli, Constantine, Algeria | Jun 2024 - Dec 2024

- Took on progressive responsibility for the Main dairy and Mozzarella workshops through a gradual handover, coordinating manufacturing activities across both units.
- Oversaw daily production of approximately 30,600 L/day of reconstituted milk alongside Mozzarella manufacturing operations.
- Managed milk powder as the primary raw material, including storage, handling, and reconstitution to meet compositional targets.
- Controlled total solids standardization against verified product specifications to support consistent yield.
- Coordinated daily operator task assignments across both workshops to maintain manufacturing throughput.
- Supported troubleshooting of process deviations to minimize downtime and extended oversight to fermented milk and dairy-based beverage lines.

Main Production Workshop Manager

SAFILAIT | Ali Mendjeli, Constantine, Algeria | Jun 2023 - Jul 2024

- Managed daily operations of the Main Production Workshop, the central processing unit supplying downstream workshops including Mozzarella, Camembert, and cheese preparations, leading a team of up to 12 operators, scaling to 24 across three shifts during peak Ramadan production.
- Directed daily production scheduling and workforce allocation, expanding shift coverage from a standard 12-person team to 24 operators across three shifts during peak Ramadan demand.
- Directed large-scale reconstituted milk production (approx. 30,600 L/day) supplying multiple downstream cheese workshops.
- Oversaw milk powder reconstitution and standardization to ensure consistent composition and quality across production runs.
- Monitored critical control parameters and applied CIP protocols between production cycles.
- Managed sanitation requirements and final product quality checks prior to downstream transfer.
- Coordinated cross-workshop supply timing to maintain production continuity for Mozzarella and Camembert lines.

Production Technician

TIDISLAIT | Oued El Almania, Mila, Algeria | Jul 2021 - Sep 2022

- Began in the laboratory before progressing to the production floor; supported daily dairy production operations and monitored processing lines for compliance with SOPs and technical specifications.
- Performed physicochemical analysis (pH, acidity, fat content, density) on raw and processed milk in the quality laboratory before transitioning to production.
- Participated in process monitoring, operational data collection, and diagnostic troubleshooting on the production floor.
- Collaborated with production and quality assurance teams to identify operational faults and support rapid resolution.
- Built practical competence in industrial dairy processing routines, batch monitoring, and process control.

EARLIER INDUSTRIAL EXPERIENCE & INTERNSHIPS

GIPLAIT Annaba (Edougha) — Dairy Production Intern, Annaba, Algeria | Apr - Jul 2021. Practical exposure to pasteurization, production control methods, and quality testing in industrial dairy manufacturing.

GIPLAIT — Laiterie El-Tell — Dairy Production Intern, Sétif, Algeria | Nov - Dec 2020. Hands-on exposure to Gouda and pressed cheese manufacturing, plus processed cheese production.

SAFILAIT — Laboratory & QC Intern, Algeria | Aug 2020 - Apr 2021. Physicochemical (pH, acidity, fat, dry matter) and microbiological testing on raw milk, reconstituted milk, and finished dairy products.

MAHBOUBA (Pasta Manufacturing), Annaba — Food Production Intern | Mar 2023 • BONA (Beverage Manufacturing), Annaba — Food & Beverage Production Intern | Feb 2023. Short industrial placements outside dairy: pasta extrusion/drying/packaging and beverage bottling lines, with exposure to hygiene controls and quality systems in high-volume manufacturing.

EDUCATION

Master's Studies in Food Biotechnology — First Year Attended

University Badji Mokhtar, Annaba, Algeria | 2022 - 2023. Studied advanced topics in food biotechnology, bioprocess engineering, and industrial food microbiology.

Professional Bachelor's Degree in Agro-Food Processes

University of Guelma 8 May 1945, Algeria | 2021

TECHNICAL SKILLS & INDUSTRIAL COMPETENCIES

Dairy Processing & Reconstitution: Reconstituted Milk Production, Milk Powder Reconstitution, Milk Standardization, Total Solids (Dry Matter) Control. Cheese Manufacturing: Soft Cheese Manufacturing, Camembert Production, Mozzarella Production, Processed Cheese Production. Production & Operations: Production Supervision, Process Parameter Monitoring, Continuous Workshop Operations, Cross-Workshop Coordination, Raw Material Utilization. Sanitation, CIP & Quality: Clean-in-Place (CIP) Operations, Sanitation & Hygiene Protocols, Quality Control Coordination, HACCP / Food Safety Exposure, Corrective Action Implementation. Workforce & Leadership: Multi-Shift Team Coordination (up to 24), Daily Task Allocation, Cross-Departmental Collaboration (Production & QC), Operator Support & Procedure Guidance.

LANGUAGES

Arabic — Native | French — Professional Working Proficiency | English — Intermediate (strong reading and listening comprehension of technical and business content; spoken fluency developing).