

Akshay Kumar (Gulf Food Safety Auditor) (10+ years' Experience)



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Career Objective: Highly seasoned and conscientious Food Quality Manager with the highest professional standards for safe food handling and distribution. Experienced Sales Specialist responsible for planning and implementing sales strategies over a multi-state territory. Skilled researcher of evolving food production trends to optimize safety and sanitation of all products. Adept multitasker able to address a high volume of customer and management projects and questions with full professionalism and accuracy.

Summary of Skills

- 10+ Years of extensive experience in Quality Control in Food industry & Sales.
- Skillful in resourceful management of Production, QA. & Egg. Activities.
- Strong analytical ability combined with flexible and detail-oriented attitude.
- Extensive experience of handling team for quality & hygiene purpose.
- Experience in Managing and maintaining a healthy funnel of opportunities, provide accurate forecasts, and successfully convert the funnel to revenue to meet the territory sales quota.

Certification

- Certification of Food safety by **Saudi Royal Commission in Jubail By Environmental Health Section (KSA)**.
- **HACCP LEVEL 2 & 3 Award for Catering from Highfields Qualifications UK.**
- **LEVEL 2 Certificate in Cleaning Principles from Cristal International Standards UK.**
- **Certified Food Safety Trainer for Hygiene Rating Auditor by FoSTaC FSSAI, India.**
- **Certification in Food Safety Supervisor by FoSTaC FSSAI, India.**
- **Certified FSSC Auditor/Lead Auditor for ISO 22000:2005 (IRCA Registered) by Intertek.**
- **Certified by BRC Global Standard for Food Safety Issue 6.**
- **Diversey Certified for Safe Handling & Applications of Chemicals.**
- **Certified ServSafe Food Handler.**
- **Certified Trainer for COVID-19 Guidelines for Food Handlers by FoSTaC FSSAI, India.**

Experience

NSF International, GCC



Designation: Global Food Safety Auditor & Sales Manager

Duration: July 2019 To Present

Job Responsibilities:

- Manage and maintain a healthy funnel of opportunities, provide accurate forecasts, and successfully convert the funnel to revenue to meet the territory sales quota.
- Performing Restaurant Food safety audits for QSR, casual dine and fine dine formats on behalf of multinational food retail chains operating throughout **MENA (UAE, BAHRAIN, KSA)** regions.

- Generate sales proposals and service agreements for new clients including negotiating prices and terms of sale
- Collaborate with the sales and marketing team to develop and execute an effective sales strategy
- Generate prospects and sales to increase revenue in the territory and overall region.
- Food Brands covered in food safety audits along with Brand standard are Domino's Pizza (MENA Region), The Americana Group (Hardees, KFC, Pizza Hut, Krispy Cream, Costa Coffee), Alshaya Group (Starbucks, The Cheesecake Factory, PF Changs, IHOP, Shake Shack, ASHAS Indian Cuisine, Raising Cans, Pinkberry, Babel).
- Conduct food safety and brand audits in a professional manner in accordance with the audit plan and brand standards.
- Conduct Louvre Hotel Group food safety and COVID 19 QA audits MENA Region in professional manner in accordance with the audit plan and brand standards. Louvre Hotels Group is a major player in the global hospitality industry, with a portfolio that now includes more than 1,600 hotels in 54 countries.
- Provide continuous training and supervision to new hires and permanent employees in best proven practices of food safety operation, GMP's, hygiene and quality control.

Bin Butti International Holdings LLC, Abu Dhabi



Designation: Food safety & Hygiene Assistant Manager

Duration: July 2018 To July 2019

Job Responsibilities:

- Provide feedback to the Head Chef and culinary team/F&B team on all matters relating to day-to-day hygiene and food safety and long-term hygiene issues.
- Follow appropriate personal hygiene procedures to ensure food served to guests is safe for consumption, including disinfecting hands prior to handling food and wearing hat/hairnet and proper footwear.
- Follow and ensure compliance with food safety and handling policies and procedures, such as product rotation, First In-First Out (FIFO); dating, labeling, cleaning, and organizing coolers/freezers/storage areas; and Cold Chain compliance, across all food-related departments and areas.
- Provides technical training to supervisors and employees at client's facility in the core hygiene programs, including cleaning and disinfection, food safety, pest control, operational methods and personnel practices, maintenance, and inspections/monitoring.
- Project handling in Saudi Basic Industries Corporation Al-Jubail 31961, Saudi Arabia.
- Implement/Maintain the Hazard Analysis and Critical Control Points system (HACCP).
- Verify the HACCP plan and validate the CCPs,
- Ensure that a record keeping system is in place for traceability and due diligence purposes.
- Carry out regular food safety inspections in the food related areas including Receiving area, stores, kitchens, F&B outlets,
- Handles the customer food complaint and carried out a full investigation whenever a food complaint is received and produce a report to the GM and/or DGM.

Metro Cash & Carry India, Pvt. Ltd, India

Designation: Quality Manager

Duration: Feb 2018 TO July 2018

Job Responsibilities:

- In charge of quality assurance for the entire store, handled the team of approx. 70-80 people under my team.
- Ensuring all products quality requirement by setting up monitoring systems and training personnel.

- Monitoring of food products, Hygiene for the store including processing area and food departments, daily and take appropriate actions.
- Monitor Pest Control activities in the store and verify the chemicals used and record maintained.
- Conduct Hygiene Checks on a regular basis, report findings. Ensure FSHS requirements are met. Communicate Deviations.
- Responsible for HACCP in the process flows. implementation of HACCP for the fresh department which includes meat, fish, fruits & vegetable, dairy, frozen food dry food; lead and guide the HACCP team in implementation of HACCP principle and preparation of documents.



Forsan Foods and Consumer Products Company Ltd., Riyadh

Designation: Assistant Quality Manager

Duration: Aug 2013 To Feb 2018

Job Responsibilities:

- Monitoring and supervision of online processing parameters in Cheese production and processing line: Slice on Slice (Burger King, Herfy Foods, McDonald), Individually Wrapped Slices (Nadec, Greenland-Americana Group), Mozzarella Shredded (Nadec, Sunbulah), Glaze Products like Jams and Deco gels, Feta Cheese, Labneh, Soft Cream, Thick Cream and UHT Processed Ice Cream Mix (Brand – Burger King, Dairy Queen, Herfy Foods)
- Ensuring that all monitored products meet Label declaration and Legal Requirements.
- Ensuring that GMP and GHP practices are followed in the Pre-weighing, Processing and Packing lines by the operators and Workers. Maintaining 5S inside the plant.
- CIP monitoring and taking swabs after every complete CIP.
- Monitoring Physical and Chemical analysis of Raw materials, online process, Shelf-Life Samples, and doing the grading of finished products as per the standard guidelines and procedures.
- Monitoring Pest Control Services and taking necessary actions during nonconformance.
- GMP, Housekeeping and personal hygiene monitoring.
- Fumigation and fogging monitoring.
- HACCP monitoring and ensuring implementation.
- Documentation of above finished products monitoring data and observations for all lines and daily reporting to senior management via internal mail system.
- Training and orientation of new joining assistant QC, operators and workers regarding importance of GMP, GHP and Personal Hygiene as and when required.

Jagatjit Industries Ltd, Food Division, India (Malted Milk Food & Dairy) – GSK Division



Designation: Quality Assurance & Control Officer

Duration: Feb 2012 To Aug 2013

Job Responsibilities:

- To ensure the quality of product as per GSK & JIL standards and specifications.
- Chemical laboratory operations, assuring that the testing is done in conformance to standards and guidelines.
- Managing quality assurance & quality control operations in production area.
- Monitoring plant hygiene and sanitation and pest control.
- Monitoring for raw materials and finished products, and implementing the improvement plan as per SOP standards.

- Maintaining quality standards by follow up of Good Laboratories Practices (GLP), Good Manufacturing Practice (GMP), Good Hygiene Practices (GHP) & Good Documentation Practices (GDP).
- Performing various chemical testing of finished products.
- Implementing 5s in lab.
- Calibration of lab equipment's.
- GMP Training.
- Physical and chemical Analysis of trial product.
- FP Analysis: Taste & Flavor, solubility, pH, Moisture, Fat, Protein analysis.



Bonn Food Industries, India

Designation: Quality Assurance Executive

Duration: Oct 2011 To Feb 2012

Job Responsibilities:

- Draft quality assurance policies and procedures
- Interpret and implement quality assurance standards and procedures
- Evaluate adequacy of quality assurance standards
- Devise sampling procedures and directions for recording and reporting quality data
- Review the implementation and efficiency of quality and inspection systems
- Plan, conduct and monitor testing and inspection of materials and products to ensure finished product quality
- Document internal audits and other quality assurance activities
- Investigate customer complaints and non-conformance issues.

Safire Polymers Ltd (food Division), India

Designation: Quality Control Trainee

Duration: June 2011 To Oct 2011

Job Responsibilities:

- Conducting internal audit as per ISO 22000.
- Prepare documentation as per ISO standard.
- Handle all type of online documentation.
- Give training for proper GMP/5S and GDP practice.
- Handle with new product development like mayonnaise, Schwan sauce and other sauce along with our team.
- Physiochemical testing of raw as well as finished product simultaneously microbiological load.
- Have a fair knowledge on retort technology.
- Had done heat penetration and heat distribution study of various RTE products.

Education

Class	Board/University	Year of Passing	% age
M.Sc. (Microbial & Food Technology)	Punjabi University, Patiala, INDIA	2011	60%
B.Sc. (Microbiology)	Bangalore University, INDIA	2009	73%
12 th (Medical)	H. P. Board of Secondary Education, Dharmshala, H.P.	2006	74%
10 th		2004	70%

TRAINING:

- undergone one month training at “**Sabacchus Distillery Pvt. Ltd**”. (Nalagarh H.P.)
- Undergone one month training at “**Fermenta BIOTECH Ltd**”. (MandiH.P.)
- Project on preparation of fortified yoghurt and its optimization using different cultures

Area of interest

- Technical Support/ Production
- Quality Control & quality assurance
- Implementation of Quality Systems
- Innovative projects.

Personal Details

Name : Akshay Sharma
Father's Name : Pawan Kumar Sharma
Date of Birth : 17th Jan 1989
Sex : Male
Nationality : Indian
Languages known : Hindi, English, Punjabi, Regional language.
Strengths : Self Confidence, Honesty, Eagerness to learn, Leadership.
Hobbies : Gym, Cricket, Reading Books

DECLARATION

I hereby declare that all the details furnished above are true to the best of my knowledge and belief. Ready to move anywhere in India & abroad.

Akshay Sharma