
Mohammed Aleem Zaker

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Summary

Investigative Quality Control Technician/Quality Assurance Specialist with experience monitoring quality of raw materials for superior production output. Skilled at testing and inspecting in detail to report issues and working closely with management and production team leaders on resolution. Best-in-class at using micrometers, Malvern Mastersizer 3000, Brookfield Viscometer, Hake Viscometer, Fischer, FOSS NIR, Digital Refractometer, and other instruments effectively to gather precise measurements during inspections.

Skills

- Auditing
- Documentation
- GMP
- FSSC22000
- Quality control
- Sensory Evaluation
- HACCP
- Customer Complaints
- Quality Supervisor
- Chemical Analysis
- Sample preparation and analysis
- Recall and Traceability
- CCP
- Pathogenic Environmental Swab (PEM)

Experience

01/2020 – To date **Mondelēz International**
Laboratory Technician

- Checking and follow up for pre-operational checklist, Critical raw material sheet, metal detector checks etc.
- Before and after production from the line and Mondelez Quality suit (IQS).
- Conduct GMP audit within the production area and with the production teams to correct any abnormalities.
- Assist the quality team in Hold/Release and disposition of Non-conforming products.
- Assist the quality team in Mock Recall/ Traceability Process.
- Conducted trainings on GMP, HACCP, Allergen and Metal Detector CCP.
- Maintained the CPM<1.0 for Particle size of Cadbury Chocolate.
- Assist the quality team in customer complaints.
- Preparation of samples from the shifts to analyze for microbial analysis to external labs.
- Providing corrective actions, root cause analysis and follow up to QA incidents.
- Performing Quick Risk prediction and Behavioral observations for any quality deviation.
- Determination of 0 Bx of Different chocolate Caramel using Automatic Digital Refractometer.

- Determination of particle size of different chocolates samples like Cadbury, Milka, Choco flakes liquid chocolates etc.
- By using Malvern Mastersizer and Micrometer.
- Determination of Fat and Moisture content by using FOSS NIR and Karl Fischer.
- Determination of Viscosity of liquid chocolates by using Brookfield Viscometer.
- Performing SWAB on different assigned locations inside the plant for pathogenic environmental monitoring (PEM), for Salmonella and Listeria.
- Collection of water samples weekly (Normal, Chilled and Cold) from different assigned locations inside the plant and send to external lab for HPC, ACC, Salmonella, E.Coli etc determination.
- Active participation in daily quality meetings with the team and Managers.
- Updates and documentation of the analytical results.
- Conduct daily inspection randomly from raw materials, processing to finished product packing.
- Verifying sanitation procedures through pre-operational inspection and microbial swabs before the Startup of shift.

01/2017 - 09/2019

MIP College of Food Technology

Pilot Plant Manager

- Supervised and directed all pilot plant operations by ensuring all food products are manufactured by students in accordance with the quality standards and to an agreed schedule.
- Maintained pilot plant process equipments, facilities and utilities in optimal working conditions.
- Successfully developed low cost, nutritious, and ready to eat food products from the locally available raw materials.
- Trained, Supervised and evaluated staff performance, enabling them to meet work goals and objectives.
- Taught subjects like, Quality control, Food additives, Bakery technology, Human nutrition along with the practical in the laboratories.
- Supervised permanent records of office staff, Seminars, industrial visits, and In-plant training.
- Assessed, supervised and mentored the academic progress in students.

01/2012 - 05/2013

Al Ghuriar Foods

Laboratory Quality Assurance Specialist

- (U.A.E).
- Monitored and ensured that all Quality parameters of product and package meet customer requirements and standards during production.
- Involved actively in R&D activities with the team and developed noodles with composite flour technology method.
- Responsible for researching and conducting root cause analysis of all quality problems; coordinate correction to manufacturing procedure, purchased components, tooling, etc.

- To restore quality and determines proper handling of defective material/products.
- Successfully reduced the customer complaints by improving warehouse storage conditions.
- Performed Sensory profiling and gives inputs to Application Groups (R&D) for any product Innovations and Renovations.
- Helped Production and QA manager at various Production and Quality related activities.
- Prepared and reviewed of SOPs related to the quality concerns, maintained monthly QA reports.
- Collected sample during production and tested randomly to determine in process product quality.
- Monitored production operations for compliance with specifications and promptly reported defects.
- Performed quality line checks in accordance and regulations of Dubai Municipality and specific countries.
- Identified and helped resolve non-conforming product issues.
- ISO and HACCP Documentation and participated in auditing.
- Worked extra hours for achieving targets.

Education and Training

2017	VNMKV, Parbhani, India Doctor of Philosophy: Food Technology
2011	SHUATS Allahabad, India Master of Technology: Food Technology
2009	VNMKV Parbhani, India Bachelor of Technology <ul style="list-style-type: none"> • Little star foods, Cadbury India, • Regional food research analysis centre, lucknow, India.

References

1) Saul Espinosa Quality Manager Mondelez International	2)Lucyana Buczek Quality Supervisor Mondelez International
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Websites, Portfolios, Profiles

- https://www.linkedin.com/public-profile/settings?trk=d_flagship3_profile_self_view_public_profile&lipi=urn%3Ali%3Apage%3Ad_flagship3_profile_self_edit_top_card%3BnUw6KdwWQiqeSQz8yUs3Ig%3D%3D

Certifications

FSSC22000	HACCP
ISO22000	HAZMAT