

BHAGAVAN KESHAV SAWANT

Correspondence Address: LAXMI ASHIRWAD CO-OP HSG SOCIETY, DOMBIVLI – WEST. PIN NO- 421 202.

B.sc (Food science & technology)

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Professional Overview

B.sc (Food Science & Technology) experience in Quality Assurance, Quality Control, Production and Rules & Regulatory Part Time FOOD INSPECTOR ,FOOD AUDITOR.

- ✓ Currently associated with EQUINOX LABS RABLE NAVI MUMABAI AS A PART TIME FOOD HYGIENE AUDITOR.
- ✓ Currently associated with ASIA INSPECTION HONG KONG AS A PART TIME FOOD INSPECTOR /FOOD AUDITOR.
- ✓ Currently associated with Pipal Tree Ventures Pvt. Ltd (Mumbai) with Rashtriya Madhmik Sihkshan Abhiyan (Government of India) for National Skill Qualification Foundation (NSQF) as a Multi Skill Vocational Trainer - For Food ,Health & Hygiene & Agriculture Course for Multi Skill Foundation Course
- ✓ TRAINING LEVEL 1 & LEVEL 2 standard student.
- ✓ For Food ,Health & Hygiene & Agriculture rules and regulations of FSSAI, FSMS etc
- ✓ Maintaining documents as per School, SSC board & (RMSA) Rashtriya Madhmik Sihkshan Abhiyan (Government of India) norms.
- ✓ Attending (RMSA) Rashtriya Madhmik Sihkshan Abhiyan Training of Multi Skill Vocational Trainer For Food ,Health & Hygiene & Agriculture Course for Multi Skill Foundation Course
- ✓ Exposure implementation of Quality monitoring scheme,5S,GMP,HACCP in place as well as guiding workmen about maintaining quality & hygiene during the production/ manufacturing process.
- ✓ Conversant with modern quality techniques for enhancing the production performance.
- ✓ Conducting sensory, physical, chemical of raw material, intermediate and finished product.
- ✓ An effective communicator with excellent relationship management skills along with strong analytical, problem solving and organizational abilities.

Core Competencies

PT FOOD INSPECTOR / AUDITOR Multi Skill VT Quality Assurance Quality Control Rules&Regulatory FSSAI

Professional Scan

Since OCTOBER - 2018

EQUINOX LABS RABLE NAVI MUMABAI

PART TIME FOOD HYGIENE AUDITOR

Key Deliverables:

- ✓ Conduct facility audit as per the EQUINOX LAB guidelines.
- ✓ Factory Audit & Quality Inspections must be performed strictly according to the Inspection
- ✓ Inspection Protocol (IP) that is sent prior to the performance to both the e-mails of the Inspectors.
- ✓ The conduction of such services shall be done in a professional, honest and confidential manner.
- ✓ Audit report
- ✓ AUDIT to report any problem occurring during the preparation or the completion of the AUDIT so that AI can liaise with the client timely.

Since August - 2018

ASIA INSPECTION HONG KONG

PT FOOD INSPECTOR / AUDITOR

Key Deliverables:

- ✓ Conduct facility audit as per the **AI guidelines**.
- ✓ **Factory Audit & Quality Inspections must be performed strictly according to the Inspection**
- ✓ **Inspection Protocol (IP) that is sent prior to the performance to both the e-mails of the Inspectors.**
- ✓ **The conduction of such services shall be done in a professional, honest and confidential manner.**
- ✓ **Inspection / Audit report**
- ✓ **Inspector to report any problem occurring during the preparation or the completion of the Inspection so that AI can liaise with the client timely.**

✓ Since August - 2016

Pipal Tree Ventures Pvt. Ltd Mumbai.

Multi Skill Vocational Trainer

Key Deliverables:

- ✓ TRAINING 9th (level 1)&10th(level2) standard student. (IN TMC SCHOOL NO.7 MANPADA THANE) Multi Skill Vocational Trainer – For Food, Health & Hygiene & Agriculture Course for Multi Skill Foundation Course (**MSFC**).
- ✓ Maintaining records as per School, SSC board & (**RMSA**) Rashtriya Madhmik Sihkshan Abhiyan (**Government of India**) norms.
- ✓ Developing the student knowledge according to the Students need.
- ✓ Organize guest lecture as per topic professional & industrial experience person .
- ✓ Organize industrial visit as per topic .
- ✓ Organize Practical's as per Management.
- ✓ Set exam paper and also conduct exam as school management .

Since DEC- 2015 MAY 2016

Paradime Foods Pvt .Ltd Mumbai.

Quality Executive

Key Deliverables:

- ✓ Handling of line Quality parameters.
- ✓ Maintaining records of finished product.
- ✓ Developing new products or changing the existing products according to the customer's need.
- ✓ Sensory evaluation of products, chemical analysis.
- ✓ Auditing vendors or suppliers. Vendor development.
- ✓ Facing the audits of various clients and working for the same
- ✓ Product Complaint Management.
- ✓ To maintain samples of new product which is approved by the team.
- ✓ Implement SOPs to ensure that a high standard of service is provided to the organization
- ✓ Root cause and failure analysis for quality defects and implementation of the corrective actions
- ✓ Carried out inspection of quality checks on various aspects of the product to ensure compliance with quality norms/ standards.
- ✓ Proactively identifying the areas of quality failure/concern and help in initiating appropriate corrective measures.
- ✓ Online documentation as per FSSAI regulatory requirements.
- ✓ Yield tracking and improvement .
- ✓ Maintaining hygiene of the plant and its labourers.
- ✓ Sample collection techniques.
- ✓ Testing the workbench in kitchen, cutlery items, hygiene of workplace.
- ✓ Packaging & labelling requirements as per FSSAI 2015
- ✓ Product-specific requirements as per FSSAI 2015
- ✓ Coordination with production person to improve the Line efficiencies without compromising Quality.
- ✓ Have knowledge of process related to **fruit juice line** and beverage preparation.
- ✓ Critical limits establish for kitchen, cutlery items, bakery hygiene of workplace

- ✓ Responsible for quality functions by ensuring 100% compliance for implementation of Quality monitoring scheme
- ✓ Extending technical assistance in the operational goals to meet production requirements.

Since NOV- 2015 DES 2015

FBO Consulting & Technical Services.

Rules & Regulatory FSSAI

- ✓ Packaging & labelling requirements as per FSSAI 2015
- ✓ Product-specific requirements as per FSSAI 2015
- ✓ List of approved additives requirements as per FSSAI 2015
- ✓ Product approval requirements as per FSSAI 2015
- ✓ Registration & licensing

Co-/extra -curricular activities

- ✓ MEMBER of Sensory Evaluation PANELIST For Equinox Labs.

Quality Assurance

- ✓ All aspects of organization, process, production and manpower.
- ✓ Preparation, release and rejection of product.
- ✓ Weekly review of the quality scores.
- ✓ Customer satisfaction for assuring a safe product for consumption.
- ✓ Involve shop floor optics and casual labours for improving the line efficiencies & product quality.
- ✓ Maintaining a healthy environment on shop floor.

Educational Credentials

Qualification	Board/University	Year	Pass
B.Sc (Food Science And Technology)	Saurashtra University	2016	Pass
HSC	Mumbai University	2012	Yes
SSC	Maharashtra Board	2009	Yes

Industrial Training Programmes

- Company Name :- Liberty Oil Mills Limited.
- Departments :- Production, Qc Laboratory, R&D, Filling & Dispatch
- Duration :- 4 week

- Company Name :- Vista Processed Foods Pvt. Ltd
- Departments :- Production, Qc Laboratory , Rules & Regulatory , And R&D,
- Duration :- 9 week

IT Skills

- ✓ Well versed with MS Office (MS Word, MS Excel) and Internet.
- ✓ AUTOCAD

Personal Dossier

Name : Bhagavan keshav sawant.

Date of Birth : 11/05/1993

Gender : Male

Marital Status : Single

Permanent Address : Laxmi Ashirwad Co Op Hsg Soc,. B/16, Raju Nagar, Dombivli West. Pin 421202

Contact Number : 8898137501/ 9594338724

Hobbies : Playing Chess & Listening Music.

Languages known : English, Hindi, Marathi.

DECLARATION :

I consider myself familiar with professional aspects. I am also confident of my ability to work in a team.
I hereby declare that the information furnished above is true to the best of my knowledge.

DATE: / /2019

BHAGAVAN SAWANT.

PLACE: