

GURPREET KAUR
904 Banffshire Court, Kitchener, Ontario, Canada
226-898-5509
Kgurpreet228@gmail.com

EDUCATION

Operational Leadership in Food Manufacturing (P.G Diploma)
Conestoga College Institute of Technology and Advanced learning
Cambridge, ON

Sept 2019- April 2020

Course Highlights

Food Manufacturing & Equipment operations, Developing Team Dynamics & Employee Engagement, Quality strategy & Value Creation, Operation Management, Comprehensive Maintenance, Supply Chain Functionality, Performance & Competency Management, Occupational health & Safety & Food law & Lean Six Sigma.

SKILLS / TECHNICAL ABILITIES

- Develop quality assurance and continuous improvement processes to monitor the operation of the supply chain.
- Interpret information regarding Overall Equipment Effectiveness (OEE) to identify opportunities for improvement of the manufacturing operation.
- Develop best industry practices in Lean Six Sigma and Total Preventative Maintenance to support continuous improvement processes in food manufacturing operations.
- Monitor and maintain food safety and traceability systems specific to food manufacturing to support efficient, safe and quality operations.
- Select and use principles and practices of team-building and leadership in all areas of the manufacturing operation (e.g. food safety, quality assurance, lean six sigma, continuous improvement).
- Practice leading and supervising an operations team in food manufacturing.

Food Safety & Quality Assurance (FSQA) (P.G Diploma)

Sept 2018- April 2019

Course Highlights

Principles of Food Safety & Quality Assurance, Quality Assurance Management System, Cleaning & Sanitation, Food Chemistry, Food Microbiology, Hazard Analysis & Preventive Control plans, Applied Food Safety Management System, Food Safety Application, Processing Environment, Canadian & International Food Safety Law & Regulations, Good Agricultural Practices, Project Management & College Reading & Writing.

SKILLS / TECHNICAL ABILITIES

- Apply scientific concepts of chemistry and microbiology to the development, monitoring and maintenance of food safety and quality assurance systems specific to the food processing industry.
- Evaluate the effectiveness of practical applications of food safety and quality assurance system elements in a real food manufacturing environment, across the logistics chain from the farm to the consumer.
- Analyze law and regulations applicable to food processing of FSQA and their effects on operational activities in a food manufacturing facility.
- Create and modify FSQA system components based on scientific principles and in line with pertinent regulations and laws.
- Recommend means to mitigate and control risks through Cleaning and Sanitation, traceability, HACCP, Good Manufacturing and Good Agricultural Practices.
- Recommend changes to processes and procedures by employing food safety and quality system audit tools (i.e. GFSI, ISO) that informs compliance of food processing operations to laws and regulations.
- Collect, prepare and test food and environmental samples using appropriate laboratory techniques.

EDUCATION

Masters of Business Administration (Major- Finance, Minor- Human Resources) Aug 2016 - June 2018
Lovely Professional University- Jalandhar, Punjab, India

Course Highlights

Business Environment, Management Practice & Organisational Behavior, Accounting for Managers, Research methodology, Financial Management, Corporate & Business laws, Human Resource Management, Marketing Management, Economics, Operations management, Strategic Management, Corporate Governance & Ethics, Security Analysis & Portfolio Management, Financial Institutions & Services, Communication Skills,

Bachelors of Technology (Sugar & Alcohol Technology) July 2012 - June 2016
Guru Nanak Dev University- Amritsar, Punjab, India

Course Highlights

Sugar Manufacturing Processes, Organic Chemistry, Physical Chemistry, Sugar Cane agriculture, Sugar Chemical Testing, Analytical Chemistry, Chemical Engineering, Plant Utilities, Sugar Technology, Refinery, Sugar Industry By Products, Process Control & Instrumentation, Industrial Microbiology & Fermentation, Business & Financial Management, Computer Fundamentals & Applications, Industrial Fermentation, Alcohol Technology, Technology of Malting & Brewing, Confectionary, Educational Industrial Tour of Sugar Industries, Breweries & Distilleries in North region of India.

In Plant Training of Sugar Industry

- Budhewal Cooperative Sugar Mill, Ludhiana, Punjab – Trainee Jan 2016 - April 2016
- Wahid Sandhar Sugars LTD. Phagwara, Punjab – Trainee June 2015

SKILLS / TECHNICAL ABILITIES

- Education on sugar technology and to extend scientific guidance to sugar mills for the overall improvement of the technical performance.
- The targeted areas controlling sugar losses in manufacturing process, improvement in the quality of the final product at reduced cost.
- The section of Alcohol Technology aims to help distillery industry in efforts to achieve the economic development (with minimum use of resources and energy input) by assisting in building capacity and capability through trained manpower and by way of advancement, development and adoption of better technology in its area of focus viz. fermentation, distillation & integrated effluent treatment systems.
- Improve the efficiency of the sugar cane industry through the development and implementation of new technologies, and to assist the industry in solving technical problems

EMPLOYMENT

TIM HORTONS- Crew Member/Baker- On Route Cambridge North Travel Plaza

Dec 2018 - Present

- As a Baker preparing all products as required, minimizing food waste through the production of smaller quantities of food more often throughout the day; recording prepared items and waste on the production sheet.
- Regularly monitor and control temperatures of the required products, fridges and freezers and records information in the Time & Temperature Log
- Follows the guaranteed Always Fresh procedure to ensure coffee and products are always fresh and always accurate; adheres to product shelf life standards to ensure the best quality product is available to guests
- Control allergens by following all Good Manufacturing Practices on Soup and Sandwich Station. Using proper procedures to ensure the accuracy of every order for every guest.
- Work on drive-through- Taking and processing orders maintaining target times.

CONESTOGA COLLEGE- - HACCP COORDINATOR - Kitchener, ON

Sept 2018- Apr 2019

- Ensure all Food safety – related documents and records are maintained in the plant
- Monitor HACCP and PRP's ensure properly carried out
- Review all CCP monitoring and verification records to ensure compliance with HACCP critical limits and frequencies, as required by the HACCP plan.
- Develop and implement training plans for HACCP, GMP, OSHA, allergen control, chemical control, glass control, SSOPs and all required plant programs.
- Ensure all food safety-related documents and records are controlled and that current issues are in use.

ERIE MEATS: Line Worker in RTE Dept. Listowel, ON

Aug 2018 - Nov 2018

- Followed all GMP Practices in the plant.
- Got Familiar with all factory safety procedures and guidelines.
- Worked with a team of vacuum packaging line of turkey, Beef and Sausages.
- Helped the other packaging lines whenever short-staffed.
- Cleaned and sanitized each line before changing the products.

Kathpal Dairies: Lab Chemist- Moga, Punjab, India

Aug 2016 - Dec 2017

- Maintain laboratory instruments to ensure proper working order
- Conduct quality control tests.
- Evaluate laboratory safety procedures to ensure compliance with standards or to make improvements as needed.
- Analyze milk and milk compounds to determine chemical or physical properties, composition, structure, relationships, or reactions, using chromatography, spectroscopy, or spectrophotometry techniques.

We Can Institute of learning: IELTS Trainer- Moga, Punjab, India

Jan 2018 – June 2018

- Teaching IELTS including spoken English to the students
- Making teaching plans for the IELTS Program
- Managing the class; preparing the lessons to be delivered to the students
- Preparing and setting tests, examination papers, and exercises
- Marking and providing appropriate feedback to the students
- Basic administration, such as keeping student registers and attendance records

ACHIEVEMENTS/AWARDS

- Gold Medalist of Batch of 2016 in Guru Nanak Dev University in the degree of Sugar & Alcohol Technology
- Participated in several sugar factory trials.
- Attended seminars on Wine Industry and its Process.
- Attended seminars on Energy Conservation in Distilleries.
- Attended seminars on Development on Energy saving in sugar and refineries.
- Volunteered in Cookie manufacturing for IFPT industry expo held at Conestoga college.

Reference: Ariful Islam, Quality Control