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## PROFILE

Seeking opportunity to prove efficiency and apply knowledge within challenging Food Business. In order to enhance career development at professional level, I want to apply for **QUALITY & FOOD SAFETY** skills to ensure In-process & Finished Product quality control, OSHA safety standards, Lean Six Sigma, Leadership skills, corrective actions as well as preventative measures with specified criteria and standards for each function to achieve practical skill in production field that could raise my expertise with high levels of practice and conscious safe behaviour within a standard environment.

## PROFESSIONAL QUALIFICATION

- **2014 – 2017** | *Bachelor's Degree in Medical Science* | Punjabi University, Patiala, Punjab, INDIA
- **2018 – 2019** | *Food Safety and Quality Assurance- Food processing* | Conestoga College, Kitchener, ON (Cambridge Campus)
- **2019 – 2020** | *Operations Leadership in Food Manufacturing* | Conestoga College, Kitchener, ON (Cambridge Campus)

## HIGHLIGHTS OF EDUCATION

- ❖ Liaised with advanced organizational practise during Metal Detector demonstration in order to investigate product potential issues at IFPT Pilot Plant, Cambridge, Ontario.
- ❖ Applied knowledge of Vegetable processing line in order to produce good peel quality, standard yield and to meet finished product specifications.
- ❖ Established start-up procedures for designated equipment after completing its pre-operational inspection checklist.
- ❖ Outstanding knowledge about establishing & implementing GMP's practices for safe food according to quality standards & maintaining hygienic conditions during in-process product lines.
- ❖ Excellent details of conducting root cause analysis and implementing preventative measures. Obtained knowledge about critical limits, monitoring procedures, deviation procedures, verification procedures to ensure that all procedures carried out properly.
- ❖ Have understanding how to handle product or customer complaints, take corrective actions, implement preventative action process and perform cleaning and process validations.
- ❖ Have information how to monitor CCP, develop SOP's, establish PRP's at food processing areas.

- ❖ Implemented ideas to develop and maintain HACCP based food safety plan and Regulatory Compliance Plan.
- ❖ Acquired standardized information of Food Safety, Quality Assurance, Food Chemistry, Food Microbiology and Leadership.
- ❖ Learned how to operate PLC & CIP system at Institute of Food Processing Technology Pilot Plant, Cambridge, Ontario.
- ❖ In order to solve food safety issues, acquired knowledge of food safety audits and standards (CFIA, BRC, GFSI, SQF, GMP's and Quality Systems).
- ❖ Leading, verified & reviewed process flow diagrams & Organizational charts related to various processes of food processing facility.
- ❖ Performed swabbing, total plate count, plating and handled media carefully while doing microbiological testing.
- ❖ Excel in developing Allergen Control Program, Pest Control, and implementing SSOP's.
- ❖ Qualified at team collaboration, conflict operation, leadership skills, organizational ability, active communication skills, problem solving, presentation skills.

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## SKILLS

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- ✓ Dealing encouraging & professional demeanor in every aspect of life.
- ✓ Building rapport by means of effective communication skills.
- ✓ Flexible, Problem solving & learning attitude with positive approach
- ✓ Ability to adaptation and multitasking
- ✓ Skilled in MS-Office (Word, Excel, PowerPoint)

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## CERTIFICATION

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**2018** | *WHMIS Training (Completed)*

**2019** | *Awarded with Canadian Certified HACCP Professional ("1-year credit")*

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## FIELD EXPERIENCE

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 **2017-2018** | *Laboratory Technician | Verka Mohali Dairy (Dairy Supplier)*

- ✂ Performed testing and quality of Dairy Products using various milk sampling procedures such as Resazurin test, Titration Test, Biuret Test, Organoleptic test, Freezing point and Milk slip test in order to check microbial load, acidity, protein content, fat content, its viscosity and odour in purpose to meet excellent safety standards.

🔥 **2018-2020** | *Trained in following roles |(Craig Richardson Institute of Food Processing Technology (IFPT)Pilot Plant), Cambridge, ON)*

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*Gained experience during Lab practices:*

- ✂ Attained supervisory level training in cookie production by facing real pitfalls following proper GMP's, Health & Safety requirements and valid documentation procedures at IFPT Pilot Plant, Cambridge, Ontario. Also performed in-process line inspection by using temperature probes, line food safety & quality parameters, metal detector checks, weight checks of product and code checks as well.
- ✂ Have a knowledge to conduct Audits, Pre-operational & Post-operational cleanliness inspections, Rework, EMP, Cleaning and Sanitation, Documentation and Record Keeping.
- ✂ Ensure finished product meet standard product specifications according to customer requirements.
- ✂ Performed on Vegetable Processing line (Inspecting quality of in-process and finished Product).
- ✂ Learned about handling practices from processed product to finished product.

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## WORK EXPERIENCE

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🔥 **OCT. 2019 – Current** | *Food Service Associate | Tim Hortons (William Osler Health System, Dana Hospitality, Brampton, ON)*

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- ✂ Providing excellent Customer Service to guests through friendly and effective communication.
- ✂ Showing positive attitude while taking and serving food orders for customer satisfaction. Handling Administration duties included cafeteria inquiries.
- ✂ Following proper hygienic and safe food handling practices in order to meet food quality and safety standards.

🔥 **MAY 2019-AUG. 2019** | *Assistant | Guru Sweets & Restaurant, Brampton, ON*

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- ✂ Prepared simple dishes and helped customers through the ordering process. Maintained hygienic Conditions at food service area.
- ✂ Provided welcoming environment to the customers by greetings them. Served food and beverages to the guests in positive and welcoming manner.

🔥 **JAN. 2019- APRIL 2019** | *Receptionist | Royal Indian Buffets (Cambridge, ON)*

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- ✂ Welcoming environment offered to the customers by greetings them, in person or on phone.
- ✂ Administration duties also included handling cafeteria inquiries.
- ✂ Provided quick customer service in professional & friendly way.

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## ACTIVITIES

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- Developed Metal Detector Validation report by establishing various procedures in order to investigate and control potential food hazards at Craig Richardson Institute of Food Processing Technology Pilot Plant, Cambridge, ON.
- Participated in OHSA report to learn about hazardous & health situations & its consequences as well as responsibilities & rights of employees, supervisors & employers at workplace.
- Engaged in Cereal Team Project by facing real pitfalls under supervisory training following proper H&S as well as GMP's at IFPT Pilot Plant, Cambridge, Ontario.
- Prepared Validation report on Sanitizer efficiency in order to maintain shelf-life of vegetables.
- Designed as a Team Qualified Environmental monitoring program and hygienic zoning during Cleaning and Sanitation procedures at IFPT Pilot Plant, Cambridge, ON.

**REFERENCE: JOE IACOBELLIS (PROGRAM COORDINATOR)**



905-609-3089