

CURRICULUM VITAE

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DOB: 30/12/1989



EDUCATIONAL QUALIFICATION

EXAMINATION	BOARD/ UNIVERSITY	SCHOOL/ COLLEGE	YEAR OF PASSING	SPECIALIZATION	OGPA/ PERCENTAGE
B.Tech.	University of Agriculture sciences, Bangalore, India	Agriculture College, Hassan	2012	Food science & Technology	72%

*OGPA is given out of 10 as per ICAR rule.

ABOUT WORK EXPERIENCE


- Food Safety and Quality Specialist.
- BRC global standards version-8 professional.
- Quality Management Experience on Food Safety Culture Development.
- GFSI experience in implementation of BRC and FSSC 22000 system Standards.
- Food safety certification experience working with HACCP, FSMA, Gluten free, Vegan Australia certification, BRC, HALAL, Supplier audits (Carrefour and Emirates flight catering audits), Green mark sustainability certification.
- Completed FSSC 2200 standard certification in Internal auditor and Implementation.
- Bachelor of Engineering degree in Food science & Technology with over 9 years and 2 months of food processing industry experience.


PROFESSIONAL PROFILE EXPERIENCE (9 years & 1 months)

DATE	POSITION	COMPANY
April 2021- present	Quality Assurance Analyst	Silver Line Gate Dairy Products Manufacturing LLC
November 2019 – March 2021	Quality Assurance Manager	Skinny Genie Bakery LLC
September 2016 – October 2019	Quality assurance analyst	Hunter Foods Limited FZCO, Dubai, UAE.
October 2014 – August 2016	Quality controller	Al Jadeed Bakery LLC, Dubai, UAE
June 2012 – August 2014	Production officer and Quality controller	Dairy Classics Ice Creams Pvt Ltd, Bangalore, INDIA

CERTIFICATIONS UNDERGONE

- **BRC implementation training** from Quality Middle East
- **FSSC & ISO 22000 implementation & awareness** training from SGS certification, Dubai.
- **ISO 9001: 2008(QMS)** internal audit from SGS certification, Dubai.
- **HACCP Awareness & internal auditor** training from TUV-NORD, Dubai.
- **PIC L3** (Advanced food safety) from HABC, Dubai
- **Basic food hygiene** training from HABC, Dubai.

 **LANGUAGES AND LEVEL-** Proficient in the English language, overall band in IELTS exam is 5.


 **COMPUTER SKILLS-** Microsoft outlook, office (Microsoft word, Microsoft excel, Microsoft PowerPoint).

KEY RESPONSIBILITIES

- Developing prerequisite programs, e.g. Food safety trainings, Food recalls, Traceability.
- Assembling key personnel for developing an effective food safety plan.
- Describing products and their intended uses.
- Conducting hazard analysis.
- Reviewing and validating the food safety management system.
- Preparing and participating in audits.
- Developing and maintaining a quality manual.
- Conducting new product development trails.
- Developing and Managing recall plans.

JOB SUMMARY

- **Developing prerequisite programs and supporting documentations:** like developing PRP'S for the premises, including transport, storage, purchasing, shipping and receiving, equipment and preventive maintenance, personnel hygiene & food safety trainings for staffs, pest control, recall programs, and operational control programs.
- **Developing HACCP Plan and implementing FSSC systems:** assembling a team and describing products and intended uses. Creating a flow diagram, plant schematic and verifying process flow to ensure food safety system in place.
- **Implementing Food Safety Management System:** refers communicating food safety management system to both management and staff. Also verifying programs, reviewing and validating food safety management system and updating program documentation.
- **Conducting internal food safety audit:** Conduct integrated food safety audits where required in accordance with FSSC/ISO 22000 and/or other food safety standards like BRC, SQF.
- **Dealing with local food control department:** Understanding and getting approval for food labeling requirements, product registration, raw material registration, handling day to day municipality inspections.
- **Dealing with technical query for international markets:** Understand global food safety requirement and develop documents like Product specifications, Nutritional requirement, Ingredients analysis, packaging and label requirement.
- **Developing corrective and preventive actions:** Analyze local municipality inspection report and implement food safety standards wherever it is applicable.

 **DECLARATION-** I hereby declare that the above mentioned information is correct up to my knowledge and I bear the responsibility for the correctness of the above mentioned particulars.