

# SHINAS MUHAMMAD

## ✦ INTRODUCTION

Food Safety, Hygiene & Quality Professional with 3.7 years of strong experience and skills gained from top companies in Oman and India.

I hold a B Sc Food Technology and Quality Assurance, HACCP LEVEL 3 certification and ISO 22000:2005(FSMS) and Internal Audit in International Institute for Certification and Training.

I have consistently exceeded expectations through hard work and hunger for learning.

## ✦ CERTIFICATIONS, TRAININGS & MEMBERSHIPS

- HACCP LEVEL 3 in International Institute for Certification and Training (RSPH, UK approved), Thiruvananthapuram
- ISO 22000:2005(FSMS) and Internal Audit in International Institute for Certification and Training (RSPH, UK approved), Thiruvananthapuram
- Member of Kerala Food Technologist Association KEFTA)
- HSE training by Petroleum Development Oman
- 5-days Safety Leadership Course by Petroleum Development Oman (PDO)

## ✦ APPRECIATIONS

- Appreciation from SJ Abed & Al Sulaimi Catering Group for positive effort & dedication in handling emergency situation during adverse weather condition (Cyclone Mekunu).

## ✦ EMPLOYMENT HISTORY

### SJ Abed & Al Sulaimi Catering Group LLC, Oman

- Food Safety and Hygiene Officer
- Working under Petroleum Development, Oman
- May 2017–Jan 2020



#### My responsibilities:

- Actively participated on the implementation of ISO 22000 and ISO 14001
- Prepared and maintaining all the documents for ISO as well as for PDO (Petroleum Development of Oman) specifications.
- Arranging Food Safety Meeting and TBT for the staffs
- Ensure that the quality related site activities are in accordance with the applicable codes and standards.
- Ensure quality objectives are applied in the company according to the policy
- Ensure field staff strictly adhere to defined quality procedures & specifications
- Monitor Critical Control Points from moment of obtaining raw material, throughout production processes until product dispatches to end consumer.
- Make sure that the Kitchen, Dining, Store, Bakery, machineries and all related and surrounding areas are neat and clean, to the hygienic industry standards



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Kochi, India

#### Computer Skills

Windows, MS- Office

#### Language Skills

English, Malayalam, Hindi

#### Personal Attributes

- I am a good communicator, with a friendly personality
- Self-confident and motivated to take up challenging assignments, long hours of work are not a constraint
- Fast learner with hunger for knowledge

- Make sure that the whole food handlers are adhering the health and hygienic standards including the usage of uniforms as per the norms and conditions of the Municipality and other government bodies
- Monitored all health and safety activities and ensured appropriate implementation of Quality control of the products,
- Hygiene supervision of the systems like ISO 22000:2005, ISO 14001, GMP, HACCP
- Develops and implements quality control plans, programs and procedures which include ISO 9001, HACCP, SOP's and SSOP's.
- Plans and conducts Internal Audits and submit related reports.
- Identifies corrective & preventive actions and follow up implementation.
- Designs and implements review process to ensure ISO 9001 standards, HACCP, SOP and SSOP programs, manuals and practices are up to date and implemented.
- Review and give feedback on new or revised ISO 9001 standards, Quality procedures, policies and work instructions.
- Ensures an optimal degree of safe and proper usage of pest control measures to eliminate pest by developing and maintaining Pest Control Management Program.  
Provides guidance to departments for document control and record keeping.
- Prepares agenda and minutes of the meeting during management review meeting related to Quality Management System.

## Lazza Ice Cream, Bangalore

- Production and Quality Supervisor
- June 2016 - May 2017



### My responsibilities

- Quality of the product and maintain HACCP records, ISO 22000:2005 FSMS
- Production planning
- Maintain GHP, GMP.etc
- Conducted monthly QHSE inspection.
- Conducted HACCP oriented training for staff.
- Carry out the personal hygiene inspection.
- Carry out the physical, chemical and biological hazards analysis in all the raw and finished goods.
- Packing material analysis.
- To maintain the overall quality of the products.
- Carry out the sensory analysis.
- Ensure quality and hygienic food processing practice in food service area.
- Managing external Audits like ISO 9001-2008(QMS) & ISO 22000:2005 (FSMS)
- Ensure the Quality System Procedure is maintained & followed at all the time.

### Passport Details

Passport no: N987662  
Date of expiry: 07-07-2026

### Personnel Details

Nationality	Indian
Religion	Islam
Marital Status	Single
Date of Birth	27 Apr 1996

## ✦ EDUCATION

### **B.Sc Food Technology and Quality Assurance**

- MG University, 2016
- Attained 70% score

### **Higher Secondary Certificate(12th standard)**

- Board of Higher Secondary Examination, Kerala, 2013
- Attained 73.25%

## ✦ PROFESSIONAL REFERENCES

- Can be provided on request

## ✦ DECLARATION

I hereby declare the above given information is correct and complete to the best of my knowledge & belief.

**Shinas Muhammad**  
**pathanamthitta, India**