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PROFILE

- Food Technologist (M. tech Food Safety & Standards) & ISO 22000 (Food Safety Management system) certified.
- A competent professional with around 8 years of experience in Quality Control, Quality assurance, Food safety Management, Good Manufacturing practices, Good Hygiene practices, Good lab practices, Standard operating procedures, HACCP documentation
- Progressive manufacturing experience in dairy, beverages (Fruit juices), Bakery products and all Food packing Materials.
- A keen communicator with honed problem solving and analytical abilities
- Ability to work in team and maintain professional relationship

MOHAMMED ZUBAIR UDDIN SIDDIQUI OA FOOD SAFETY EXECUTIVE

EXPERIENCE =

♣ FOOD SAFETY EXECUTIVE QA

- Falcon Pack Industries Sharjah (U.A.E) | **September 2016 Present**
- Job Responsibilities & Duties (Quality Assurance F.S Executive)
- ✓ Maintain quality standards by assessing incoming materials, in process, production and finished products
- ✓ Assist in defining practices according to the requirements of ISO 9001:2015, 14001:2015, 22000:2018, HACCP, GMP, OSHAS, EQM, ECAS and other applicable standards, covering a comprehensive management system, organizational context formulation, risks management plans and policies for the above three standards
- ✓ Assist in implementing the company's food and safety program to maintain statutory compliance to the prescribed legal requirement of the industry
- Carryout routine food safety, plant hygiene and sanitation & facility inspections as per schedule. Record all the information and data in the prescribed formats
- ✓ Perform the food safety related lab test as per the procedure and record the results
- ✓ Perform the microbiological swab test for raw materials, Machineries, Food handlers & finished Products
- ✓ Assist in completing food supplier audits (against the HACCP systems implemented) identifying corrective action required and escalation of major concerns and ensure action there of as required
- ✓ Assist in evaluating and assessing customer requirements and demonstrate conformity with those mutually agreed customer requirements that relate to food safety, in order to enhance customer satisfaction
- ✓ Assist in conducting internal and external audits
- ✓ Conducts internal "Food Safety Awareness Training" to all employees as well as supervisory role
- ✓ Conducts Root cause analysis of the customer complaints (hygiene issues) and follow up with the concerned department to close the complaints on time
- ✓ Assist QA / HSE leader in technical interviews of new staff in lab and skill gap analysis of the QA / HSE Assistants, Cleaners and Kitchen staff
- ✓ Supervises the QA team & sanitation team and ensures that manufactured goods are produced in compliance with company specification, policies and government policies
- ✓ Conducts monthly HACCP meeting with all team members and highlights issues and recommends course of corrective action where needed to ensure all departments are compiling with HACCP rules and procedures
- ✓ Systematic preparation of all HACCP sheets as per process
- ✓ Ensuring that all register, records and documentation relating to the role are properly maintained

EXPERTISM

- Advanced Food Safety & Hygiene
- ISO 9001:2015, 14001:2015, 22000:2018, GMP, OSHAS, GFI, EQM, ECAS
- Food safety/ plant Hygiene Audits
- Internal Trainer for food Safety
- Advanced Food Packaging
- Bakery & Confectionery
- Fruits & vegetables Technology
- Meat & Marine Technology
- Dairy Technology (Specialist in Ice-Cream Production)
- Testing of food materials, Packing materials and maintained the food quality and food safety.
- Analysis of food and Packing materials (Physical & Chemical) i.e. raw and finished products.
- Experience of handling and operating Production procedure in Food Industry Man power handling

CERTIFICATION

- Internal Auditor Training for ISO 22000:2005 & HACCP based FSMS
- ISO 22000:2018
- HACCP Awareness
- Essential Food Safety level-2
- Advanced Food Safety Level- 4
- GHP- Manager level (certificate by **Sharjah municipality**)
- Safe Chemical Handling & Application
- International Conference on Food Safety New Delhi & UGC-Academic Staff College
- MS-CIT (Maharashtra certificate in information technology)
- NSS

- ✓ Identifying key areas of risk in various food operations for early remedial actions
- ✓ Ensured compliance with regulations, licensing conditions and codes of practice relating to food businesses
- ✓ Monitoring the health condition of food handlers and to arrange medical examination or suspension of work where necessary
- ✓ Providing in-house training for the food handlers
- ✓ Supervise the work of Hygiene supervisor & workers
- ✓ Handle complaints or enquiries from customers on food hygiene matters
- ✓ Act as a focal point of contact with the food and environment hygiene department
- ✓ Advise food handlers on the proper food handling and ensure their observance
- ✓ Expert in preparing QMS, FSM, EMS, HACCP manuals, policies & procedures as per ISO & company standard

4 Quality Assurance Officer

MASQATI DAIRY PRODUCTS Hyderabad, India | April 2013- June 2016

Responsibilities & Duties

- ✓ Assist in defining practices according to the requirements of ISO 9001:2015, 14001:2015, 22001:2005, GMP
- ✓ Carry out periodic food quality and safety inspections in the production areas, receiving area, storage and dispatch area and informing the findings to the relevant departments for actions
- ✓ Development of natural fruits ice cream (like Mango, kiwi, strawberry, caster apple, blue berry, banana, fig, litchi, black jamun, orange, pine apple, black current, water melon, musk melon, coconut etc.)
- ✓ Conducting Microbial testing of dairy products (internal and external lab reports)
- ✓ Carry out programmed and routine inspections of premises subject to license or other relevant activities.
- ✓ Investigate and carry out follow up procedures in respect of complaints made concerning any aspect of the work of the section, including food safety, waste, statutory nuisances, water, health and safety or other relevant statute.
- ✓ Carry out monitoring and sampling, as and when required, in respect of food, water or other matters as appropriate.
- ✓ Generally to carry out all appropriate administrative functions, respond to all matters and maintain proper records in accordance policies & procedures; also to include the use of information technology.
- ✓ Undertake surveys as and when required, in respect of food safety or other relevant matters
- ✓ Conducts Internal trainings on food safety
- ✓ Preparing and presenting the weekly and monthly quality reports and presentations
- ✓ All documentation related with HACCP, FSMS and Quality Analysis etc.

COMPUTER

MS OFFICE

MS EXCEL ADVANCED

MS POWERPOINT

OPERATING SYSTEM

ADOPE PS

LANGUAGES

ENGLISH NATIVE

URDU EXCELLENT

HINDI EXCELLENT

MARATHI EXCELLENT

ARABIC BASIC

= SCHOLASTICS =

♣ B.TECH (FOOD TECHNOLOGY) 75%

- ❖ Vasantrao Naik Marathwada Agri. University-2010
- Food Microbiology, Food chemistry, Bio chemistry, Molecular Biology, Human Nutrition, Foods Laws & Principles, Food Processing, Food Preservation, Fruits & Vegetables Technology, Flavor Technology, Bakery & Confectionary Technology, Dairy Technology, Techniques in Food Analysis, Food Analysis, Environmental Science, Food Packaging, Cereal technology, Meat, Poultry & Marine Technology etc.

♣ M.TECH (FOOD TECH, FOOD SAETY & STANDARDS) 80%

- ❖ Sam Higginbottom Institute of Agriculture, Technology and Sciences, Allahabad Agri. University -2012
- Principles & Tools Of Total Quality Management, Food Quality Management, Food Safety & Standards, Food safety Assessment, Risk Assessment, Mathematical Statistics, Advance in Food Laws BRC, ISO 9001, 14001, 22000, GMP, GHP, Six Sigma, Advance Food Packaging, Plant Layout, Implementation & Application of HACCP in food industry etc.

= PERSONAL DETAILS =

Gender: Male
D.O B: 10.06.1989
Nationality: Indian
Marital Status: Married

Passport No: S9784974, issue date 28/10/2018 expiry date 27/10/2028

Visa Status: Employment visa (Quality Control Engineer)
 Hobbies: Reading, Sports, Watching documentary

> Strength: Optimistic, Hardworking, leadership, Decision making,

Time management, Self-motivational

Permanent Add: Khazi Hameeduddin Siddiqui (General Manager)

Gadiwan Mohella (Arab galli) Parbhani 431401(M.S)

(India)

= DECLARATION ===

 Hereby, I declare that all the information given above is true and correct as per my knowledge.

PLACE: SHARJAH, (UAE) **ZUBAIRUDDIN SIDDIQUI**