

(+92) 334-9768645

rashid.i123@yahoo.com

Dubai (UAE)



RASHID IQBAL

Food Technologist

Professional

- ❖ Following test and deployment procedures.
- ❖ An assertive but calm demeanor
- ❖ Can handle stressful situation calmly and effectively.
- ❖ Being tolerant and respectful of fellow work colleagues
- ❖ Give advice on legal as well as technical issue.

Achievements

Hardworking

Skills

Honest

Patience

EDUCATION

2013

B.A (Generalism)
Punjab University

2006

DAE (Food Technology)
GCT Faisalabad

2003

Matric (Science subjects)
Fauji Foundation Model School

PERSONAL INFORMATION

National ID Card
35303-8056027-7

Religion
Islam

Marital Status
Married

OBJECTIVE

To use my skills and potential to assist an organization in achieving its goals which seeking long term career with optimum growth. This objective would be supported by my qualification, in addition to the management experience and multi-lingual command.

WORK EXPERIENCE

March-2016 to Date

Bundu Khan (A Chain of Restaurants)
Food Safety Officer

Main Responsibilities

- ❖ Ensures that all food is handled, prepaid, stored, served and transported in satisfactory manner.
- ❖ Food safety and hygiene training and assurance
- ❖ Check raw material accordingly set standard
- ❖ Check kitchen and restaurant regarding food safety
- ❖ Compliance food safety protocol in restaurant
- ❖ Conduct internal audit and fix opportunities
- ❖ Quality checks of supplies in ware house and restaurants
- ❖ Monitoring of product shelf life in kitchen also ensure MRD
- ❖ Responsible of all types of cleaning like utensils, tables, all working stations



Sep -2008 To Feb-2014

Wall's Ice cream factory (Unilever)
Quality Inspector

Main Responsibilities:

- ❖ Material Sampling of RM, PM, SFG, FG as per sampling plan.
- ❖ Prepare and maintain QA Control sheets for monitoring of products.
- ❖ Identify and highlight any abnormalities in RM, PM, SFG, FG.
- ❖ Ensure GQR, IC GMP and ISO 9001:2008 compliance in factory.
- ❖ Canteen inspection and monitoring ensure compliance with Unilever Staff Catering Guidelines.
- ❖ Random monitoring of temperature in ambient/non ambient areas of factory.
- ❖ Hygiene monitoring of environment, equipment & employees in normal, clean and ultra clean areas of factory.
- ❖ Support process innovation and R&D in new launches and innovations for QA related activities.
- ❖ Participate and support in TPM activities.



General Responsibilities

- To Perform jobs assigned by management on as and when required basis
- Follow all Unilever Occupational Health & safety policy requirements in all aspects of job and responsibilities
- Ensuring that safety precautions highlighted in the PTW are in place throughout the execution of the job
- Ensure compliance of quality and consumer safety KPIs of site

Follow Unilever quality and consumer safety requirements in all aspects of job & responsibilities

One year worked as a Lab Supervisor Quality department
in **Haleeb foods Pvt limited**
Internship Quality Assurance Department
in **Mitchells Fruit Farm Renala Khurd**



Reference : Will be furnished on demand .