*Pratap*

 **Objective**

 To join a progressive organization that has the needed for a creative and enthusiastic professional and to contribute to the best of my abilities towards organizational development & prosperity.

**Work Experience**

* Five year of progressive work experience in Golden Fork Bakery, Dubai as a hygiene officer. Assigned to perform HACCP works under highly experience personality (starting from 2011 to till the date).

Job Responsibility:

* Implementation of HACCP, GHP & GMP principles
* Routine analysis of the row material and finished product.
* Ensure the quality of the final product..
* Conduct internal and supplier audit to assure compliance of food safety law and internal training of employees.
* Train, motivate & monitor Staffs & Line workers.
* Responsible for daily sensory evaluations.
* Team coordinator for GFSI & HACCP team & system.
* Assure quality of finished product through lab testing, sensory evaluation & physical testing.
* Maintenance of record & documents reviews for certificating quality of export products.

* Three and half year experience as Quality and production executive in Hindustan Bakery Unit., Cochin (2008 to 2011)

Job Responsibility**:**

* Total control of production control and manpower during shift
* Meet the production target during the shift.
* Ensure quality through production planning and supervision.
* making the shift schedule according to the duty place for work men.
* make weekly maintenance and follow up and total control of
* product quality as per company standard.

**Technical Qualification**

* HACCP implementation training from Highfield Awarding body for compliance(HABC)
* Successfully completed HACCP level -3 (PIC) and basic food hygiene
* I attended training on food safety management system Cochin-India
* HACCP in practice.

**Skills & Knowledge**

* Implementation of HACCP, GHP,GMP & PRP
* Ensure food hygiene and sanitation SOP’s at all production area, dishwashing utilities, receiving and storage area.
* Conduct Training of Basic Food hygiene, awareness course and other related programs as per Dubai Municipality.
* Daily Monitoring of HACCP procedure and guidelines.
* Effective implementation of prerequisite programs includes pest control, calibration of equipment’s, personnel hygiene and hygiene check with documentation as per HACCP norms.
* Doing internal audit and supplier audits.
* Develop policies, plans and procedures to minimize risk to the public and employee
* Make recommendation to management for any areas of improvement to increase food safety
* Routine analysis of the raw materials and finished products (Quality and hazardous analysis & Microbiological test.
* Thorough knowledge of MS Office, in Dos, Windows 9x,XP and internet.
* Excellent knowledge of English (Both verbal & Written) and undergone personality development program.

**Educational Qualification**

* Complete Graduation in **B.Sc. Food technology, MES Mampad college** 2004-2007
* Complete Vocational Higher Secondary Education, Agriculture in Kerala Board 2003

**Personal Profile**

Sex : Male

Date of Birth : 19-12-1985

Languages Known : English, Hindi, and Malayalam &Tamil

 Marital Status : Married

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