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| ***[CURRICULUM](https://www.google.ae/search?q=CURRICULUM+VITAE&spell=1&sa=X&ved=0ahUKEwi8ofWMkLHJAhWFiRoKHekfCWIQvwUIGSgA)*[VITAE](https://www.google.ae/search?q=CURRICULUM+VITAE&spell=1&sa=X&ved=0ahUKEwi8ofWMkLHJAhWFiRoKHekfCWIQvwUIGSgA)****Name**  : Govindarao**Total Experience** : Overall more than 6 Years in QC and QA field**Email ID** : Govindarao.303115@2freemail.com  | **C:\Users\analluri\Desktop\Govind.JPG** |

**CARRER PRECIS**

* Currently serving in Holistic International Testing Services (HITS), Dubai, UAE, as a senior chemist and quality manager since July 2013 and reporting to Chief Technical Officer.
* Worked as Scientist in food and water department from April 2012 to July 2013 in Edward Food Research Analytical Center, Kolkata, India and reported to Head of the Department.
* Worked as Scientist in food and water department from Nov 2009 to April 2012 in VIMTA LABS Hyderabad, India and reported to group leader of the department.
* Worked as a Trainee Executive Operations & QA, Hyderabad, India from May 1st 2009 to Nov 21st 2009 at Heritage Foods (India) Ltd and reported to plant manager.

**TECHNICAL SKILLS**

* Experienced in ISO 17025, GLP, GMP, cGMP and Quality systems.
* Got certification on ISO 17025 from Dubai Municipality.
* Experienced in HACCP & ISO 9001 Quality standards and specification for fresh Fruits and Vegetables grading and storage.
* Execute technical knowledge and Experience in Method Development, Validation and Method transfer as per regulatory requirements.
* Experienced in facing DAC & GAC external audits against ISO 17025, experienced in conducting internal audits & MRM. And overall responsible for quality assurance in the lab.
* Ability to write technical documents and instruction manual and standard operating procedures.
* Reviewing results, to see and adopting suitable methods, physical, chemical and nutritional analysis of Food and Agricultural Products as per AOAC, IS, FSSAI, ICUMSA, ASTA, ISO, AGMARK and Customer specific requirements.
* Maintenance and Calibration of sophisticated instruments like HPLC, GC, Ion Chromatography, ICPOES, FTIR, AAS, UV-VIS spectrophotometer, Karl Fischer and Auto titrator as per approved protocol.
* Experienced in Proximate analysis, Sugar Profile, Elemental Analysis, Fatty acids, Amino acids, NOT’s, Food Preservatives, Food Colors, Cholesterol and other wet analsis in food products (Infant Powder, Beverages, Fruits and Vegetables, Animal Feeds, Fruit Juices, etc) as per AOAC, IS, FSSAI, ICUMSA, ASTA and Food Codex chemicals.
* Experienced in water analysis like Elemental analysis by ICP& AAS, Anions by IC, TDS, Alkalinity, hardness, bicarbonates, color, turbidity and other wet chemical analysis.
* Analysis of physical and chemical analysis of cosmetics, detergents, tobacco and tobacco products according to GSO methods and internal developed methods.

**EMPLOYMENT HISTORY**

**1)** **July 2013 to till date.**

#### Working as Senior Chemist & Quality Manager in HITS-LAB, Dubai from July 2013 to till date.

Job Responsibilities at HITS:

* Performing Method Development and Method Validation of metals in Cosmetics, Detergent, Food contact materials, Toys, Food Products and Water by using ICP-OES (Agilent 700 Axial).
* Performing of metal analysis in Cosmetics, Detergent samples, Food samples, FCM, Toys and Water samples using ICP-OES and Microwave Digester (MARS6).
* Performing of anions, cyanide and sulfide analysis in drinking water by using IC Metrohm 930 IC compact flux and Performing of chemical analysis in water.
* Performing of Solvent analysis in cosmetic products by GS-FID.
* Understanding and implementation of requirements of DAC, GAC and Turkey Standards while auditing.
* Performing wet analysis of cosmetics and detergents as per ESMA requirements by using GSO methods.
* Hands on Experience in Quality Assurance as per ISO 17025 quality systems.

**2)** **April 2012 to July 2013**

####  Worked as an Analytical Scientist in EFRAC, Kolkata, India from April 2012 to July 2013.

Job Responsibilities at EFRAC:

* Performing Method Development, Method Validation of food and agri products using ICP-MS, GC, HPLC, AAS, FTIR, UV-Vis Spectrophotometer and Anions in water by Ion Chromatography (MagIC Net, Metrohm).
* Preparation of Analysis Reports, SOPs and STPs.
* Participated in NABL, BIS, APEDA, Tea Board audit as active auditee in the department
* Participated in IFU sample (IFU-International Federation of Fruit Juice Producers) analysis program which is the first achievement of EFRAC throughout India.
* Conducting of departmental trainings related to instrument analysis, laboratory documentation.

**3)** **Nov 2009 to April 2012**

Worked as an Analytical Scientist in VIMTA Life Sciences Facility, Hyderabad, India from Nov.2009 to April 2012.

Job Responsibilities at VIMTA:

Physical, Chemical, Nutritional and Trace and other metal Analysis of Food and Agricultural Products as per AOAC, IS, PFA, AGMARK, APHA, Chemical Codex, ISO and Customer specific methods.

* Analysis of Fatty acids, Cholesterol in food and agri products by using GC-FID.
* Analysis of Amino acids, Sugar profile, Vitamins (FSV&WSV), Preservatives, NOTS, Food colors&Dietary fiber by HPLC, Metals by AAS & Other Nutritional parameters by wet analysis.
* Operation, Maintenance and Calibration of testing equipment’s like, HPLC (Shimadzu, with Class-VP and LC solutions Software) and (Waters 2695, Alliance with Empower 2 Software), GC with FID (Varian with Star Workstation Software), AAS with Flame, VGA (Thermo M series with Solar AA software), KF and Auto Titrator (Tiamo, Metrohm) and UV-Visible Spectro photometer( Agilent with Chemstation Software).
* Participated and Experienced in various audits conducted by NABL, BIS and Customer audits.
* Compliance of Technical requirements of ISO/IEC 17025 at work place.

**4) May 1st 2009 to Nov 21st 2009**

Worked as an Trainee Executive Operations & QA, Hyderabad, India from May 1st 2009 to Nov 21st 2009 at Heritage Foods (India) Ltd,

**Company Profile**:  A HACCP & ISO 9001 certified company and largest producer of Milk and Milk products in south India and entered in to the retail Industry with brand name Fresh@ and Farmer’s Pride.

Job Responsibilities at Heritage Foods (India) Ltd:

* Development & Implementation of Quality standards and specification for fresh Fruits and Vegetables grading and storage.
* Developing of ripening procedures and conducting trials for fruits ripening & storage.
* Handling of customer complaints.
* Preparation of reports like, Arrival verification, Grading, dispatch, sampling, cold storage & ripening report, Cost of Quality Report on daily and monthly consolidated report for arrival and rejection report.
* Training to the suppliers and stock holders.
* Sanitation and hygiene of the plant along with personal hygiene of the workers

**EDUCATION QUALIFICATION AND TRAININGS**

* Higher Qualification- B.Tech in Food technology with 70% of marks, Osmania University, Hyderabad. 2005-2009.
* Intermediate-2005 ,MPC 87.5 %, Gayatri Jr.College, Srikakulam Dist, A.P
* SSC-2003, 71.2%, Santinekethan High School, Srikakulam Dist, A.P.
* Successfully completed and Got Achievement award in 3 days “**Internal Auditing Coursed to ISO/IEC 17025:2005**” from Dubai Accreditation Center, UAE.
* Implant Training in A.P Diary, Lalapet, Hyd & A.P Foods, Nacharam, Hyderabad, A.P.
* One Week training for Post Harvesting in IGMRI Rajendranagar, Hyderabad, A.P.

**COMPUTER SKILLS**

Microsoft Office Suite - Lotus Notes – LIMS

**PERSIONAL DETAILS**

Date of Birth : 27th July, 1988

Passport Expiry : 23/06/2023

Driving License Expiry : 19/07/2026

Nationality : Indian

Sex : Male

Marital Status : Single

Languages Known : English, Hindi and Telugu.