FARIS

[**Faris.364164@2freemail.com**](mailto:Faris.364164@2freemail.com)

SUMMARY Highly efficient and customer oriented food production manager with 4 years experience in

food production environments.A dept communicator with team leading and development

skills.Forward thinking multi tasker. Able to analyze situations and costs and successfully

determine profitable outcomes.Having a strong interpersonal and coaching skills.

SKILLS  Ability to perform under high pressure and against targets/deadlines.

Ability to motivate and inspire confidence in the team.



Hard working and dedicated to the companies objectives.



Quick learner and a good teacher.



Open minded,Positive attitude and sincere.



Multi tasking.



Food safety understanding.



Good communicative skill and leadership quality.



Bold.



WORK SYAMA DYNAMIC FOODS JULY 2015 — JULY 2016

EXPERIENCE PVT.LTD.

PRODUCTION MANAGER

Oversee day to day operations of the unit to ensure efficiency and profitability and high standard and plant upkeep.



Help exceed company sales and operations goals. Responsible for profit and loss in all aspects of the business. Set and maintain productivity and quality standards. Ensure Customer excellence and delivery of quality products. Oversee inventory in the plant.



Work with purchasing,Accounts payable and Finance. Ensure upkeep of plant hygiene standards.



Work with engineering services section to ensure bench marked performance of all machineries and utility section.



Schedule Plant meetings,Safety meetings and staff meetings.



Develop cost-saving strategies to increase profit and manage labour costs. Provide leadership and team building for staff.



Discipline staff appropriately according to policies and procedures. Create and maintain the staff schedule and track absenteeism. Maintain high standards of quality control and health and safety.



ELITE FOODS PVT.LTD. SEPTEMBER 2013 — JULY 2015

PRODUCTION EXECUTIVE

In charge of Production planning and control, achieved 100 % productivity growth yet now.



Servicing a high volume market achieving outstanding service levels in both quantity &quality.



Coordinated launch / Implementation of TQM & ISO Certification during this



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phase.

Total employee involvement, waste elimination, improving overall equipment effectiveness and continuous improvements in Trolley Utilization.



Assisting Production Manager in whole processes of production.



Improved Product Quality and Sustained customer satisfaction Index are the key contributions in the current role.



Was a lead auditor of the Internal Audit pool on Quality & Production management systems.



Review, control and monitor overall operation schedule for timely productions of products.



Driving Innovations in process and product, training towards reducing on labour and energy, in operations.



Monitor and increase the Plant capacity and utilization. Monitoring the timely delivery of export orders.



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| --- | --- |
| ELITE FOODS PVT.LTD. | AUGUST 2012 — SEPTEMBER |
|  | 2013 |
| PRODUCTION SUPERVISOR |  |

Distributing Production plan in each shifts to corresponding staffs for attaining the targeted production.



Ensuring GMP and GHP in the plant. Ensuring shop floor hygiene.



Attaining 100% production corresponding to the Sales requirement. Ensuring the timely completion of packing for the timely dispatch. Maximum utilization of man power to achieve 100% productivity.



Achieving the targeted production on every month as given by the top level management as per the market demand.



Distribution of labours in each and every section of the processes according to the requirement.



Maintaining Personnel and plant hygiene check lists in every shifts to ensure the GMP & GHP.



Maintaining all ISO, TQM, GMP, GHP, related files for the fulfillment of the company's process policy.



Handling the complete responsibilities of SAP Production module.



Delivering the finished products to the dispatch without any variance in SAP and enroll in register by hand.



ACCOMPLISHMENTS  Get promoted from the post of Production Supervisor to the post of Production

Executive by the end of 1st year of my career at Elite Foods Pvt. Ltd.

Handling all process of audits like ISO 22000:2005,TQM,TPM etc.



Deputed to Elite food specialties, Mumbai during the end of my first year career at



Elite foods,Cochin to make complete processes and work flow in correct stream line.

Assisted Mumbai team during first phase of ISO 22000:2005 and BRC Audit.



Got Special Personnel appreciation from auditors on record keeping and



documentation.

Made Elite foods Cochin Unit TQM Top Scorer two times during my service tenure.



Posted as the Production Manager of a reputed firm ' Syama Dynamic Foods



Pvt.Ltd.' Which Produces Baked Products in the Brand name ' IRIS' during the

third year of my career directly from the post of Production Executive.

Adopted methodologies to increase productivity of the unit and achieved double



production compared to previous year.

Work experience in well reputed ERP implemented firms.



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| --- | --- | --- |
| EDUCATION | B TECH FOOD TECHNOLOGY | 2008 — 2012 |
|  | TKM INSTITUTE OF FOOD TECHNOLOGY |  |
|  | Completed course as a regular student. |  |
|  | HIGHER SECONDARY | 2005 — 2007 |
|  | EDUCATION |  |
|  | ORIENTAL HIGHER SECONDARY SCHOOL |  |
|  | Completed course as a regular student. |  |
|  | SSLC | 2004 — 2005 |
|  | KHUTHUBUZZAMAN ENGLISH MEDIUM SCHOOL |  |
|  | Completed course as a regular student. |  |

CERTIFICATIONS **HACCP LEVEL 3 CERTIFIED WITH DISTINCTION (RSPH UK).**

ADDITIONAL  Having knowledge in ERP's like SAP and TCS iON in concerned modules.

INFORMATION  Thorough knowledge in Windows operative systems like windows7,windows8 &

windows10.

Thorough knowledge in MS Office.



SAP & TCS iON Training in Production & Quality Modules.



Attended training on ISO, TQM, GMP/GHP,5S.



Attended training on Career Development & Productivity council.



Attended Awareness training program on ISO 22000:2005 by Academy dvn. Of TUV



SUD South Asia Pvt. Ltd.

Attended Training in Instrumental Methods of Analysis (GC, HPLC, AAS etc) in



CEPC Kollam (under Govt. of India). .

Coordinated Eminence '09, '10, '11, '12 national level seminar on 'emerging trends



in food technology' conducted by Food Technology Dept. TKMIT Kollam.

Delegate in ICFOST XXI Conducted by AFSTI at Pune.



REFERENCES References available upon request.

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