**Curriculum Vitae**

## SHAKEEB MSc, ISO Lead Auditor

## Shakeeb.372377@2freemail.com

## Career Objectives

* + - Looking for a suitable position in a dynamic work environment, which will enable me to apply my quality inspection and problem solving skills gained through my academic background and work experience. An accomplished time supervisor, organizer and administrator capable of introducing and integrating innovative strategies to ensure maximum performance of high standard and quality. I am a highly motivated individual and a strong team player with excellent knowledge.

Professional qualification

* + - ISO 22000: 2005 FSMS Lead Auditor Certified By IRCA (UK).
		- Level 3 Award in HACCP for Food Manufacturing Certified By CIEH (UK).
		- Basic Food Hygiene Awarded By Dubai Municipality.

Academic Qualifications

* + - Msc Food Science & Technology(74%) in Mar Athnesious College , Thiruvalla ,Kerala
		- BSc Biotechnology (60%) in Brindavan College, Bangalore.
		- Plus Two (61%) in Sir Syed English School

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## Area of Interest

* + - >Food Technology >Quality Systems >Quality Auditing >Lean Manufacturing & Six Sigma

## Professional Experience - Food Industry

Nov 2014 to Till Date Designation

: Perfect Foods Factory LLC (TANMIAH Food Group) at Dubai

: Quality Assurance Supervisor.



Company details: TANMIAH Food Group (TFG) by Al Dabbagh Group Holding Co. is a group of companies that operate in the food and agriculture business. The Dubai plant is accredited with BRC 6, and produces meat products for a number of restaurant chains like Burger King, Pizza hut, Texas, Subway, Chillies and third party production for many MNCs

* Ensure that the factory have product quality and food safety documentation systems in place and ensure product and processes are consistent to meet specifications
* . Manage ongoing improvement of the HACCP, SSOP and QCCP (Quality Critical Control Point) programs.
* Review all our plant quality assurance and food safety programs to ensure compliance with group HACCP, SSOP and QCCP Programs.
* Manage group supplier auditing program, audit all key suppliers to an agreed standard and ensure that a vendor rating system is maintained. Make sure that site based auditors are trained to carry out local supplier audits
* Ensure that the plants have up to date copies of the local and international regulations that cover the products they produce - SASO, GSO, BRC and local regulatory issues.
* Establish finished goods quality standards and ensure that both raw material and finished product specifications at sites are to the group standard
* Establish specification review program to ensure specs are up to date
* Analyze product quality related data and develop projects for quality improvement with Process Systems, Manufacturing and R & D.
* Develop and implement projects for improving quality systems, based on lean manufacturing.

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* Root cause Analysis of customer complaints and for the internal Quality deviations of the products using various Quality tools

Administrative Duties:

* Manage the continuous improvement of the site QMS system.
* Review outstanding issues rose during HACCP, ISO, BRC & customer audits – Facilitate
* Overall management of supplier auditing and vendor rating.
* Drive the ‘Total Quality Management Philosophy’.
* Receiving and processing consumer complaints, ensuring their optimum satisfaction.
* Conduct internal audit on the shop floor to ensure compliance to ISO 9001 and HACCP requirements and ensure corrective action for any nonconformance.
* Develop and implement training schedule, training content on quality, hygiene, safety for shop floor workers, tracking the effectiveness of training.
* Establish procedures to conduct audits at production sites of existing suppliers to deploy quality systems.

KPI’s:

* Complaints levels.
* Audit non conformances.
* Specification completeness.
* Hygiene monitoring.

Aug 2013 to Sept 2014 Designation

: Olam International (Cochin Spice Division) at Kerala, India

: Quality Assurance Officer.



Company Details: Olam is a leading global integrated supply chain manager and processor of agricultural products and food ingredients, supplying various products across 16 platforms in 65 Countries.

* Managing shifts independently, coordinating the test results, and supporting the production, to make sure all the final products meets the quality and food safety parameters.
* Continuous monitoring of the process, to identify the quality and food safety deviations, and reporting them at the earliest, to eliminate and product loss and rework.

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* Develop and implement standards for hygiene and sanitation throughout the whole plant, equipment, utensils and personnel hygiene of shop floor workers.
* Clearance of the raw material, and FG through SAP, based on the physical chemical and microbiological parameters.
* Receiving and processing consumer complaints, ensuring their optimum satisfaction.
* Perform day to day analysis using HPLC, GCMSMS, and Spectrophotometer
* Completes documentation provided by HACCP program on daily basis.
* Manage a large team for maintaining the product quality and plant hygiene.
* Ensured that all the finished goods produced in the company meet the customer specification and country wise quality specification.
* Quality control, Inventory management, Documentation & system updating as per BRC manual, Proficiency testing, Customer complaint ( internal & external ) investigation
* CAPA, Analysis of samples, recording the sample details. Proper reporting of results, Pest control
* Hands on experience in SAP PP Module :
	+ Clearance of raw materials and FG ,through SAP, based on the test results
	+ Creation of new BOM
	+ Allocation of raw materials at different stages of process, based on the

production requirements, and quality criteria.

Sept 2010 to Oct 2011 Designation

: NAPCL Ltd. Muvatupuzha at Kerala, India

: Quality Assurance Assistant



**Company Details**: is a co-operative company promoted by government of Kerala and European Union, producing Mango Juice in the brand name of **Jive**.

* Ensure various quality parameters at different stages of Juice production.
* Perform daily lab analysis, to ensure flawless working of the plant.
* Part of the sensory panel in the New product development department
* Ensure the quality of the raw material coming into the plant.
* Ensure the quality of the packaging materials used.
* Maintaining shift wise records and documents of all the deviations and reporting.
* Assisting plant auditing with the senior auditor and maintained records.

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## Areas of Expertise

* + - QMS
		- ISO 22000:2005
		- SAP Quality Module
		- Food Hygiene and GMP
		- Internal Auditing
		- BRC
		- Analytical Methods with HPLC & GC
		- Quality Systems
		- HACCP

## Technical Qualification

* + - ERP Package : SAP QM & PP
		- Modules Office Package : MS-Word, Excel and Power Point
		- Operating System : Ms-Dos & Windows

## Implant Training Program

* + - Onsite one month training at CAMPCO Chocolate Factory , Karnataka, who produces chocolates for Cadbury and nestle as a 3rd party

## Personal

* + - Marital Status : Single
		- Date Of Birth : 11.09.1988
		- Sex : Male
		- Nationality : Indian
		- Religion : Muslim
		- Languages Known : Hindi, English, Malayalam & Tamil

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## Passport and Visa

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| --- | --- | --- | --- |
| • |  | : |  |
| • | Date of Issue | : | 25/08/2014 |
| • | Date of Expiry | : | 24/08/2024 |
| • | Place Of Issue | : | India |
| • | Visa | : | Employment |

Driving License - Gulf Association

|  |  |  |  |
| --- | --- | --- | --- |
| • | Permitted | : | Light Vehicle (Automatic) |
| • | Place Of Issue | : | Dubai – UAE |

Personality and Character

Sincere, Hardworking, and out of the box thinker, with quick decision making ability and a good executioner. Interested in dealing and communicating with multinational cultures and having a good team work skills .Ability to learn fast and gain new skills as need arises.

## Declaration

I herewith submit to say that all the above said information is true to the best of my knowledge.

SHAKEEB

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