## KHAN Muhammad

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Objective:

I want to work with well-reputed organization, so I would find the opportunities to

Make full use of my potential capabilities, polish my skills, and gain more Professional

Knowledge and experience.

PROFESSIONAL EXPERIENCE:

# Manager Quality Assurance:

Currently working in Jamil Sweets and Dairies as a quality assurance manager from 1st March 2017 to up till now.

**Quality Assurance Executive:**

Worked in the “The Cheese and Dairy factory” (**Lavista cheese**) Punjab Small Industrial Estate Jhung Bahtar road Taxila, Rawalpindi from 6th of April 2015 to 28th of February 2017.

# Shift Chemist:

|  |  |
| --- | --- |
| Worked at **Gourmet Foods and Dairies** from January 2013 to 5th April 2015 at sunder Industrial estate plot # 1-5, Lahore Pakistan. |  |

Good Experience In Below Sections:-

|  |  |
| --- | --- |
| Dairy Processing Operations | Manpower Managements |
| Food Safety Management | Traditional dairy products. |
| Raw Milk Receptions lab. | Microbiology lab. |
| Chemical Intake Section | Processing lab. |
| Pasteurizer & Homogenizer | Batch standardization |
| Powder milk processing | Packaging lab. |
| Butter, Yogurt, khoa, ghee. | Cheddar, Mozzarella and Cottage cheese |
| Cleaning in place (CIP) | Physico Chemical lab |
| Quality Assurance Management | Enterprises Resource Program (ERP) |

* **Responsibilities :-**
* Sampling, Quantitative and qualitative analysis at the time of raw milk reception.
* Sampling, Quantitative and qualitative analysis of online Dairy and Non Dairy products.
* Microbiological analysis of raw milk, pasteurized milk, milk powders, complete batches, and finished products.
* Chemical analysis of milk, butter, yogurt, powders milk, Khoya, Desi Ghee, cheese, Kulfi, Rabri, Rus malai, sweets (Mithai), raw material and chemicals.
* Microbiological analysis of Raw materials, Chemicals and Dairy products.
* Monitoring of Pasteurized milk, Cheese, yogurt, butter, ghee, Khoa production and release for marketing.
* Monitoring of CIP of milk storage tanks, Equipment’s and road tankers at plant.
* Physical Checking & Testing of packing and packaging material.
* Calibration of glassware and equipment’s in daily use.
* Preparation and Standardization of reagents & solutions.
* To provide standardized chemicals to all PHE labs, Reception lab, Main Lab.
  + Develop inspection criteria of raw materials.
  + Develop general inspection procedures.
  + Feedback quality problems to the production team and find a solution to improve quality level.
  + Provides training and support to QA team.
  + Corrective / preventive actions against customer complaints.
  + Conducting Internal compliance Audits / Inspections and submit reports along with suggested corrective actions.
  + Ensure troubleshooting and high level support of production team.
  + Regular calibration of process measuring equipment’s.
  + Conduct retention sampling and trade sampling and suggest corrective action if any.
  + Work on Manufacturing Module of GERP (Enterprises Resource Program )
    - Production Planning
    - Recipe Based Issuance
    - Stock maintaining of products
* Worked in Engro EXIMP Rice Processing Plant in Quality Assurance Laboratory as Q.A analyst. (Contract job of 3 months).

Trainings:

* Good Manufacturing practice (GMP).
* One day training workshop on Food Safety, Hygiene and Quality by National alliance for safe food.
* Personal Protective Equipment’s (PPE) Uses
* Food Microbiology
* Good Documentation Practice
* Fire Extinguishers Training
* Chemical Intake & Handling

Internships:

* Six Weeks Internship in Engro Foods Ltd. Sahiwal Punjab Pakistan.
* Two months Internship at Nurpur Dairy (Noon Pak. Ltd) Sargodha Pakistan.
* Two months training in Nuclear Institute for Food and Agriculture Peshawar on the preparation and proximate analysis of Nutri Biscuits.
* Preparation and Preservation of Non-Nutritive Orange Juice in the Government College of Technology Nowshera Khyber pakhtoon khwa Pakistan.

Education:

|  |  |  |  |
| --- | --- | --- | --- |
| Session | Degree | Institute | Divisions |
| 2008-12 | B.S (Hons.) Dairy Technology | University of Veterinary & Animal Sciences, Lahore | CGPA 3.44/4 1st Division |
| 2005-08 | Food Science & Technology (Three year Diploma) | Government College of Technology Nowshera | 1st Division |
| 2004-05 | Matriculation | Government Higher Secondary school Risalpur cantt. | 2nd Division |

MAJOR SUBJECTS:

|  |  |  |
| --- | --- | --- |
| **Food Subjects** | Engineering Subjects |  |
| Traditional Dairy Products | Dairy & Food Engineering |
| Dairy Food Laws & Regulations | Materials & Design of Dairy Equipment |
| * Fluid Milk Processing Technology | * Instrumentation & Plant Layout |
| * Chemistry of Milk & Dairy Products | * Fluid Mechanics |
| * Dairy Microbiology & Starter culture | * Food Packaging |
| * Dairy Quality Management | * Heat Transfer |
| * Dairy Products & By Products | * Thermodynamics |

Personal Skills & abilities:

* Good interpersonal and communication skills.
* Creative, Hardworking, Self-confident, Multi-tasking, & Technical skill.
* Highly adapted to rapidly changing environments and situations**.**
* Well familiar to Computer; MS Office software, Programs installation, Internet applications.
* Merit Scholarships Laptop Receives From Chief Minister Shehbaz Sharif.
* Driving, Tourism, Crickets, Newspaper, Books Reading, Swimming,
* Using social Websites Like Face book, LinkedIn
* Class Representative in Dairy Technology & Diploma.

references:

**Reference will be provided on demand.**