**FOOD TECHNOLOGIST**

**L**

**BILAL**

Email :bilal-395538@gulfjobseeker.com

**OBJECTIVES**

Looking forward for an opportunity to be trained in a dynamic, challenging environment where I can utilize and improve my skills and help the Organization and achieve goals and also make a sound position in Organization and work enthusiastically in team to achieve goal of the organization with devotion and hard work.

**PERSONAL INFORMATION**

DATE OF BIRTH : 11July1995

RELIGION : ISLAM

NATIONALITY : INDIAN

GENDER : MALE

MARITAL STATUS : SINGLE

LANGUAGES : ENGLISH, HINDI, MALAYALAM

**EDUCATION QUALIFICATION**

* **HACCP**

 Level 3 Award (Award ID:-HAC2794432)

* **UNDER GRAGUATION --** B sc. FOOD TECHNOLOGY (CALICUT UNIVERSITY)

THARANANELLUR ARTS AND SCIENCE COLLEGE, Thanissery, Irinjalakuda

YEAR: 2015-2018 (63%)

* **HIGHER SECONDARY –**ANSAR ENGLISH SCHOOL, PERUMPILAVU

YEAR: 2011-2013 CBSE

 GRADUATED YEAR: 2013

* **10th STANDARD–**ANSAR ENGLISH SCHOOL, PERUMPILAVU

YEAR: 2010-2011 CBSE

GRADUATED YEAR: 2011

PROFESSIONAL EXPERIENCE

* **(Home Made Chocolates)**

**Kerala,India**

**Designation**: Production and Quality Controller (August 2019-October 2019)

1. Monitoring the operation to ensure whether the product meets the Specified standards.
2. Monitoring and Food Safety inspections are carried out from receiving the raw materials till the consumption of the finished products.
3. Monitoring the Cleaning procedures, Personal Hygiene, Temperatures Controls etc.
4. Risk Assessment is conducted in the various section of production.
5. Corrective Action is taken if necessary.
6. Reject the finished products that doesn’t meet the specification.
7. Controls the production process.
8. Proper Documentation of records and procedures.
* **Delhi,India**

**Designation**: QualityController (June 2018-July 2019)

* 1. Managingqualityandsafetystandardsoffoodmanufacturing.
	2. Visuallyinspectandmanuallycheckproducts,before, during andaftertheprocessing.
	3. Approveorrejectallrawmaterials,packagingmaterials,labelingandfinishedproducts.
	4. SanitationStandardOperatingProcedures.
	5. GoodManufacturingPractices.
	6. Moreoverthis,gottrainedinproduction,dispatch,accounts,cost control.

**TRAINING EXPERIENCE**

* **Arjuna Natural Extracts, Ernakulam-India**
1. Attended 15 days In-Plant training.
2. Practiced various extraction techniques.
3. Attended and supervised processing and packing sections.
4. Learnt about Product Quality testing of various products.
* **RF Exports, Alappuzha-India**
1. Attended 15 days on-job training including lab.
2. Attended the sea food packing process with international standard.
3. Attended Labor training section and Entrepreneur training section in the factory.
4. Learnt about sea foods much wider
5. Earned knowledge on Seafood processing cycle.
6. Experienced with processing section and their breading section.
7. Attended and supervised packing section and Product Quality aspects.
* **Red2Green Foods (R2G), Food Technology Training Centre Irinjalakuda-India**
1. Attended one-month training on HACCP, FSSAI Laws, GMP, EDP, and Sensory Analysis.
2. Plant level training on bakery and confectionaries.
3. Attended R2G Entrepreneur development sector of PILOTSMITH.
4. Learned about PILOTSMITH Food Processing Machineries.
* **Fish Farming,Aqua Clinic –Kodungallur, India**
1. Attended one-day training program on FISH FARMING conducted at PONNOOS aqua clinic and consultancy

**Industrial Visits:**

* **Eastern Spices Company Munnar**--Learnt about their processing and Quality aspects.
* **KAU-Kerala Agricultural UniversityThavannoor**–Learned about various processing machines
* **NIFTEM**–Visited various fish technologies implemented across India
* **MILMA Milk Factory**--Learnt about dairy technologies in India and Quality aspects
* **BRISTO-Chocolates Manufacturing IndustryPalakkad**-- Experienced the making of various types of chocolates and candies
* **CIFT FISHERIES**-- Learnt about fisheries section, fish product development, entrepreneur managements, different packaging materials and techniques. Learned various preservation techniques implemented on fish products.

**COMPUTER SKILLS**

* Knowledge in Basic Computer Operations
* WINDOWS
* MS OFFICE – PowerPoint ,Excel, Word, Access
* C++
* Adobe
* Advanced Typing Skills in English

**ACHIEVEMENTS**

* Achieved many prices on academic activities both arts and sports, exhibitions, quizzes etc.
* Attended National seminar on “Importance and Relevance of Hygiene for a Food Handler”
* Active member of Kerala Food Technologists Association.
* Attended KEFTA’s seminar on “PACKING TECHNOLOGY” at Calicut university.
* Attended National Expo of KEALA AGRICULTURAL UNIVERSITY (VAIGA).
* Attended various seminar at CALICUT UNIVERSITY, Kerala regarding Food Technology.

**SOFT SKILLS**

* Ability in analyze problems/issues.
* Willing to shoulder challenges and responsibilities.
* Self-motivated to learn new technologies and hard working.
* Ability to handle various sections like painting, mechanic.
* Leadership quality
* Teaching skills

**STRENGTH**

* Adaptability and Quick learner
* Dedicated and Smart worker
* Strong Decision maker
* Leadership and problem solving
* Keenly interested to learn about Food Technology sector.
* Good presentation and speech ability

**DECLARATION**

 I hereby declare that the particulars of information and facts stated in here are true, correct and complete to the best of my knowledge and belief.

BILAL