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**BILAL** [Bilal.378678@2freemail.com](mailto:Bilal.378678@2freemail.com)

C/o- +971501685421

**Food Technologist** with 6 years’ Experience in Food Processing Hands-on Experience in **Food Quality Assurance**, **Food Safety**, **HACCP**, **ISO 22000**, Operational activities.

# EDUCATION

M.Tech (Food Processing) from Karunya University, Coimbatore INDIA in April 2011, 78%

* 1. ech (Food Sciences & Technology) from Marathwada Agriculture University, Parbhani, Maharashtra NDIA in 2008 Secured74.47%

MBA -Distance Learning- (Manufacturing Management) from YCMOU Nasik INDIA in 2011

Diploma –Distance Learning- in Food & Nutrition from MANUU Hyderabad

# Work Experience

## HDG Group, QA Executive, Dammam KSA, Jan 2017 to April 2017

## To establish procedures, standards, systems to meet FSMS requirement. Auditing restaurants as per Company Standards. Preparing documentation, SOPs or Work Instruction of restaurants. Food safety training to restaurants manager, kitchen crew including chef. Worked on Cleaning manual, Food Safety Manual, PRP documentation. Standardization of Raw material and Finished products as per company Standards

## Baagro Natural Products, QA Manager, August 2014 to January 2017

## To establish standards, systems and procedures. Monitoring performance, supervising technical staff. Investigating and setting standards for quality/health and safety QHSE. .Analyzing QA data tomeasure, assess, and improve product quality.Monitoring of CAPA. Determining, negotiating and agreeing in-house quality.

## Shami Restaurant Co. (Al-Rajhi Group) KSA, Quality Assurance Manager, March 2012 to July 2014

## Auditing and Monitoring Internal Audits for 21 Restaurants (Shami Restaurant, Ramesses Restaurant, Kaboria Restaurant) in Jeddah, Riyadh & Madina.Conducting Training for Branch Manager,Unit Head and Food Safety Staff.

**CERTIFICATION**

* FSSC 22000 Lead Auditor Certificate from Intertek, IRCA UK approved, awaiting Certificate
* Certified Food Safety Supervisor for ManufacturingIndustry from Fostac approved by FSSAI
* HACCP training program Level 3 from AIMS Mumbai
* ISO 9001:2015 Lead Auditor Certificate from Sgs, IRCA UK approved, awaiting Certificate
* Internal Auditor Unaccredited ISO 22000 based on FSMS
* Pest Control Management certification from Reza Hygiene KSA

Preparation, Maintenance and Update of Documents regarding Food Safety. Quality Control system for receiving Raw material to Finished Product dispatch.

Demonstrated excellence in maintaining ISO Documentation & possess knowledge of GMP, GHP guidelines.Ensures all relevant Standard, Procedures and Policies are addressed to and strictly adhered to by the employees. Review, improve, maintain and update the Quality Assurance operating procedures (SOPs) and implement the same in the operations.Demonstrated excellence in maintaining ISO documentation & possess knowledge of GMP, GHP guidelines.Maintain HACCP standard requirements, maintain and control documents as required

## Zain Fresh Agro Limited (Krishnagiri, Tamil Nadu, INDIA), Quality Controller (Production Asst. 6 months), April 2011 to Feb 2012

Performing raw material analysis (Colour, Flavor, and Texture of raw Mango).Inspection of Raw cans as per company Standards. On-line analysis of Mango Pulp for (TSS, Temperature, Viscosity, PH, Colour and acidity).SupervisingClean- in-Process (CIP) before and after Production. Preparation and Record keeping for Quality Control Work. Frequently Monitoring Retorting unit, Cooling unit, Ripening Unit and Pre-processing Unit. On line decision making to improve the product quality. Inspecting the quality of raw material and Finished products.

# In-Plant Training

**Weikfield Food Pvt Ltd** (Pune, INDIA) from November 2010 to

March 2011 In-plant training in all section of factory.

**Andhra Pradesh Dairy Development Corporation Limited,** (Hyderabad, INDIA) from Jan 2008 to April 2008

In-plant training in all section of factory.

# Projects

* + 1. In Bachelor Degree of Food Sciences **“Processing and Preservation of Bitter gourdPickle”**

## Deliverables:

To study the physicochemical characteristics of bitter gourd.

To study the process standardization of pickle using different organic acids.

To study the effect of organic acid on quality and shelf life of product

To make it available throughout the year in processed and preserved form

To study the ascorbic acid content during storage of Pickle.

* + 1. In Master Degree of Food Processing **“Processing and standardization of mixed fruits Ready to ServeBeverage”**

## Deliverables:

To study the Physiochemical characteristics of Aonla, Lemon and Sweet orange fruits

To prepare and standardize mixed fruit RTS Beverage To study the organoleptic evaluation of RTS Beverage To make the fruit processed and available from throughout the year

To identify the various parameters, this will help in improving the Preservation process

* + 1. In Master of Business Administration**” Management Control System a Case study of Food Corporation of India(FCI)”**

## Deliverables:

To understand the working pattern of the FCI

To understand the marketing cost, storage behavior and the other key function of FCI

To understand and capable of managing the control system of FCI

Study of management control system of FCI

# Certification

Internal auditor open Programme on food safety management system (**HACCP**) FSMS ISO 22000:2005

Entrepreneurship Development Programme from MITCON sponsored by Ministry of **Food Processing** Industries (MFPOI), Govt. Of India, New Delhi, in 2007

DOEACC course in **Computer Concept** by Ministry of Communication and Information Technology, Government of India in 2008

# Personal Profile

Age 29 Years

Nationality Indian

MaritalStatus Married

LanguageKnown English,Marath,Hindi

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