**PERSONAL PROFILE**

**Date of birth: 29-02-1992**

**Gender: Male**

**Height: 168 cm**

**Religion: Muslim**

**Nationality: Indian**

**Marrital Status: Single**

**LANGUAGE KNOWS**

**ENGLISH HINDI MALAYALAM TAMIL**

**PERSONAL SKILLS**

**Good Listening**

**Problem solving**

**Multi-tasking**

**Communication**

**Adaptability**

**Decision making**

**Organization**

**HOBBIES**

**FOOTBALL AND LISTENING MUSIC.**

**ANAS**



 **OBJECTIVE**

I am looking for a suitable job of my field and good platform where I can

work with full devotion and enthusiasm. Worked as quality con-trol coach at

express foods (al baik) company in Saudi Arabia. I wish to stand with a solid

backbone to make feel proud of my employer with my hard work and loyalty.

**WORK EXPERIENCE**

**Quality control coach(2016-2018)** Key Responsibilities:

Initiating the strong pre requisite program

Conduct Monthly Audits.

Conduct HACCP Meeting leading as a team leader.

Routine spot checks.

Carrying investigation on food poisoning allegation.

Perform risk assessment of each process and develop critical control points that will be monitored to assure the production of safe and wholesome food products.

Ensure that the products produced by company and facili-ties are in compliance with HACCP, Regulatory bodies, International standards and meet customer specifications

Lead the food safety Team and train all employees in food handling & food safety

Develop SOP program to ensure compliance with HACCP and ensure they are audited and documented

Conducting Internal Food Safety Audit Program with FQC team and Reviewing the results of the audit; Ensuring that Corrective actions are understood & rectified and submit summary reports to Quality

Assurance Manager on periodic basis based on timeline. Ensure corrective and preventative actions are implemented Utilize influence and persuasion skills to reach desired results.

Investigating and setting standards for quality, Health and Safety.

Working with operations staff to establish procedures, standards and systems

Determining training needs and conducting training classes on food safety

Review monthly Quality Reports & Department performance with Operations Manager.

Assessing & evaluating the suppliers periodically. Investigate and strategize against the customer quality complaints by involving all related department.

**ELITE FOODS PRIVATE LIMITED, KERALA, INDIA.**

Key Responsibilities:

 Monitoring personnel hygiene of workers

 Evaluating quality of raw materials

 Monitoring storage temperature

 Controlling the movement of stocks

 Assure the uniform quality of finish products

 Maintain proper waste management system

 Coordinating different department of company

 **CERTIFICATES**

 HABC Level 4 Award In Food Safety Management For Manufacturing (QCF).

 Level 2 Award In HACCP For Manufacturing

 Internal serve safe.

**ACADEMIC QUALIFICATION**

 Bachelor Degree in Food science& Technology - Calicut University  H.S.C - PHSS Higher secondary, State Board Kerala school Malappuram

 **STRENGTH**

 Experience in Hospitality Industry.

 Excellent communication skill

 Willing to take challenges and do hard work.

 Has insatiable zest for learning and quick grasping capability and total job commitment.

 Get along with different types of people.

 Adaptable to new environment and responsibilities.

 Proficiency in English.

 Optimistic, committed, responsible person.

 Computer Literate.

 MS office

Email: anas-397162@gulfjobsekeer.com

I am available for an interview online through this Zoom Link <https://zoom.us/j/4532401292?pwd=SUlYVEdSeEpGaWN6ZndUaGEzK0FjUT09>

**DECLARATION**

I do hereby declare that the above information is true to the best of my knowledge and belief.

Place: Dubai, UAE

Date :

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