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| **PERSONAL PROFILE** **HARIDAS**  Qualified professional with 14 years of experience **FOOD SAFETY & HYGIENE**  In Food safety, Hygiene, QHSE Management **OCCUPATIONAL HEALTH & SAFETY**  System as per Local and international standard **QUALITY MANAGEMENT**  **TRAINING & DEVELOPMENT** |

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| **EDUCATION**  Bachelor of science  Biochemistry  Calicut University-2004  **LANGUAGES KNOWN**  English,Hindi,Malayalam,  Tamil  **COMPETENCY**  Level 4 Award in Managing Food safety-HABC UK  ISO 22000-2005 Lead Auditor-IRCA  ISO 9001-2015 Lead Auditor-IRCA  Level 3 HACCP -RSPH UK  Level 3 Award in Managing Food safety-CIEH-UK  Level 3 Award in food Hygiene-REHIS  Train the Trainer-PIC-TSI    Master Trainer -Sharjah Municipality  Diploma in Fire and Safety-NIFE  Level 2 Award in First Aid  **PERSONAL DETAILS**  **DOB** 21-04-1983  **Marital Status**-Married  **Driving Licence**-UAE,India | **SKILLS**  ● Updated with technical knowledge, skills with local regulatory requirements.  ● Exceptional Building relationship and communicating skills  ●Ability to work under pressure and multi task  ●Ability to plan organize and deliver quality results  **WORK EXPERIENCE**  **Catering Services in Dubai**  **Food Safety & Hygiene,Environmental,Health & safety officer**  **DEC 2013-DEC 2019**   * Looking after the complaince of healthcare catering and corporate catering related to Food safety & Hygiene,Occupational Health and Safety.(72 Outlets) * Implementation,certification and maintenance of integrated management system and food safety management system in central kitchen * Implemenation,certification and maintenance of HACCP in Indicidual Health care units * Conducting Regular Auditing,inspection related to food safety and OHS in all the sites * Conducting induction and Training in Food safety(BFH,PIC,GHP) and OHS Training. * Conducting Risk assessment in all operating sites. * Incident investigation and reporting related to food safety and OHS * Coordination with Third party auditors and contractors * Closely working with operational departments and guiding them in implementation of corrective actions. * Organizing Microbiological and Chemical analysis of Water & Food   **Newrest Wacasco Catering-Muscat-Oman**  **Hygiene Officer**  **July 2009-June 2013**   * Conducting Monthly inspection and recommending corrective actions in all Operating sites under Petroleum Development of Oman * Assisting Hygiene Manager in developing policies and procedure with related to food and safety. * To ensure the effective maintenance of all prerequisite programs records and CCP pertaining to HACCP and thus its implementation * To ensure the food safety throughout the operation, from receiving, sanitation, production and till consumption of food. * Assisting Hygiene Manager for periodical external (suppliers) Hygiene and food safety audit as the part of HACCP program * Conducting regular internal auditing with recommended corrective action and submitting reports to Hygiene Manager   **Intertek Testing Services-India**  **Quality Assurance Executive**  **April 2008-June 2009**   * Conducting product Inspection and factory Audits of unilever Factories and ware Houses * Conducting Quality and SHE Audit on Various factories and ware Houses of Unilever as per Unilever SHE checklist and reporting   **Vallabhdas Kanji Ltd-India-Spice Exporters**  **Quality controller**  June 2004-February2007   * Conducting Chemical Analysis of Chillies and Minor spices as per specification * Team Member for implementing HACCP ,BRC and ISO Standards in Factory * Quality Inspection of raw materials and finished goods   Email: [haridas-398230@gulfjobseeker.com](mailto:haridas-398230@gulfjobseeker.com)  I am available for an interview online through this Zoom Link <https://zoom.us/j/4532401292?pwd=SUlYVEdSeEpGaWN6ZndUaGEzK0FjUT09> |