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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 UKISO 22000-2005 Lead Auditor-IRCAISO 9001-2015 Lead Auditor-IRCALevel 3 HACCP -RSPH UKLevel 3 Award in Managing Food safety-CIEH-UKLevel 3 Award in food Hygiene-REHISTrain the Trainer-PIC-TSI Master Trainer -Sharjah MunicipalityDiploma in Fire and Safety-NIFELevel 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 I am available for an interview online through this Zoom Link <https://zoom.us/j/4532401292?pwd=SUlYVEdSeEpGaWN6ZndUaGEzK0FjUT09> |