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**K. SIRAJ**

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| --- | --- | --- | --- |
| **Organisation Name** | **Designation** | **Joining Year** | **End Year** |
|  |  |  |  |
| INLEAD | Manager Audits | Jul 2014 | Present |
| MANAGEMENT India |  |  |  |
| Halwani Bros | Microbiology Chief | Jan 2014 | July 2014 |
| Saudi Arabia |  |  |  |
| Pepsico, | QC Executive | Dec 2000 | Jun 2003 |
| India |  |  |  |
| IFFCO UAE | Senior Microbiologist | Jun 2003 | July 2005 |
| Sharjaj |  |  |  |
| Pepsicola | QC Executive | July 2005 | Sep 2007 |
| India |  |  |  |
| Sky gourmet | Senior executive | Sep 2007 | Mar 2009 |
| India |  |  |  |
| Cavinkare | Assistant Manager | 2009 | 2013 |
| India |  |  |  |

Knowledge Purview

Education

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M.Sc., (Microbiology) from Vels College (affiliated to Madras university), in Chennai - 1999-2000.

B.Sc., (Microbiology) from Vels College (affiliated to Madras university), in Chennai – 1996-1998.

|  |  |  |
| --- | --- | --- |
| **Certification Type** | **Organisation** | **Year** |
| ISO 9001 Lead Auditor | Quality Austria | July 2014 |
| ISO 22K Lead Auditor | BSI, Chennai India | Aug 2008 |
| HACCP | SGS Dubai | Mar 2004 |
| Millipore Training | Bangalore, India | Aug 2006 |

Date of Birth: 24th April 1977.

**Technical Achievements**

Achieved 1st ranking unit in quality score in Asia in 2005

Own Golden Peacock National Award for quality systems in cavinkare

Achieved IQA Gold award for first time in 2005 for Mamandur PepsiCo unit.

Appreciated by foreign delegates during the business audit at skygourmet flight kitchen

for implementing food traceability system in flight kitchen

Attained 98.4% Micro score in PepsiCo in 2002, got special appreciation in convened

meeting by Vice president for South India.

Played a key role in reducing the cost of ETP chemical by developing / replacing the

supplier purchasing chemical on own and saved 2 lakhs per month.

Improved yield percentage from 93 % to 97 % in beverage unit at cavinkare

Achieved weight consistency through modification of machine valve body for business

requirement and thereby achieving consistent quality score at pickle unit in cavinkare

Solved puffing issue with correct root cause analysis.

Achieved No complaint in 16 units ( Total 20 units )

Achieved “ Best unit award” in 2010 and 2011 for Quality scores continuously

Professional Preface

A competent professional with 16 years of rich experience in Quality Assurance, Food safety management systems & Process enhancement with FMCG.

Possess in-depth knowledge in auditing in food segments of various categories

Prepares a exhaustive audit report on various elements of process for quick audit review

Have good leadership skill and executed the skill in coordinating and conducting meeting to share audit findings with the QA managers, unit heads and with TOP MANGEMENT FOR REVIEW PURPOSE.

Well experienced in Ready to eat foods, Pickles, Beverage, Dairy & Packaged drinking water lines and crisp knowledge on water treatment, baking, restaurants.

Food safety management systems. (HACCP, FSSC) and Quality Management Systems ( ISO 9001:2008 )

Key player in implementing ISO standards in a very easy way.

Expert in appliance of QA & Food safety systems in manufacturing operations & supplier Quality.

Completed FSMS Lead Auditor course and HACCP, expertise in FSMS (ISO 22000:2005), implemented FSMS in four units successfully. HACCP SQF – 2000 by SGS.

Handled PFA, FSSAI, PCB regulatory bodies without any hassle. Posses good training skill, conducted trainings on FSMS and FSSAI for QA managers.

Compiled FSSAI regulations for foods division

Expertise in trouble shooting the problem with proper root cause for eliminating the problem solved many micro related problems like puffing in food products, weight inconsistency issue, and improper destonning.

Writing SOPs on GMPs

Time management in manpower handling

Preparing checklist for audits

Preparing schedules for audits

Validation of sanitation process & start-up procedures.

Internal auditing on Food safety standards.

Calibration of audit process between auditors

**Food Industries Handled on Food Safety and Quality**

Flight kitchen and chain of Restaurants

Dairy

Milk

Milk shake ( UHT Process )

Flavoured milk ( Retort process ) Curd

Yoghurt Paneer

Processed Cheese

Beverage

Carbonated beverages, Pepsi cola Juice

Pickles

Traditional Indian pickles Olive pickles

Repacking

Sugar repacking

Coffee creamer

Rice repacking

Refreshing tissues

Repacking of cutleries for saudia airlines

Meat products

Biscuits stuffed with dates

Jam

Tomatto Paste

Halwa

Sesame Paste

Snacks

Vermicelli

Instant spices and Masalas