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**Mr. AHSANUL,** MSc.,M.Phil (BIOTECHNOLOGY)

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**Seeking a responsible position within a growing organization to use my diverse experience, communication, inter-personal skills successfully proved in beverage & catering industry.**

**Educational Qualification:**

* **M.Phil Biotechnology,2008,First class with 61% from V.M.U,Chennai,India.**
* **MSc, 2007, First class with 75% (Sub: Biotechnology) from S.R.M University, Chennai,India.**
* **BSc,2005,First class with 73.4% (Sub:Biotechnology Biochemistry,Chemistry) from Osmania University, Hyderabad, India**
* **PG Diploma in Environment & Sustainable Development,2010 with 73% from IGNOU,New Delhi.**
* **PGDCA,2011 with A Grade from CEC,Guwahati,India.**
* **NEBOSH IGC-TWI TRAINING,ABU DHABI.(U.K).**
* **Level 4 Food Awards in Food Safety with Merit (HABC-U.K).**
* **Level 3 Food Awards in Food Safety,(Person In charge,PIC,Dubai) with Merit (HABC-U.K).**
* **Level 3 Food Awards in HACCP for Food Manufacturing with Merit(HABC-U.K).**
* **Abu Dhabi Occupational Health & Safety Practitioners (Qudrat) Course by Adveti,Abu Dhabi.**
* **ISO 22000:2005 FSMS Internal Auditor Training from ANM Consultantse,Chennai.**

**Professional Training Obtained:**

**A] Level 4 Food Awards in Food Safety with Merit (HABC-U.K).**

**B] Level 3 Food Awards in Food Safety (Person In charge,PIC,Dubai) with Merit (HABC-U.K).**

**C] Level 3 Food Awards in HACCP for Food Manufacturing with Merit (HABC-U.K).**

**D] ISO 22000:2005 FSMS Internal Auditor Training from ANM Consultantse,Chennai.**

**E] NEBOSH International General Certificate,(IGC)-TWI TRAINING,ABU DHABI.(U.K).**

**F] Abu Dhabi Occupational Health & Safety Practitioners Course by Adveti,Abu Dhabi.**

**G] Heart Saver First Aid CPR AED Training course by American Heart Association,Knowledge Grid,Fahud,Oman.**

**H] ADFCA(EFST) (Abu Dhabi Essential Food Safety Training)-BASIC by TUV-NORD,Abu Dhabi.**

**I] HACCP Course from ANM Consultantse,Chennai./Internal HACCP Auditor Training.**

**J ] A certificate course of Internal Auditor Course-ISO 9001:2008 from ANM Consultantse,Chennai.**

**K]A certificate course on ISO 14001:2004 & OHSAS 18001:2007 awareness training from URS,Abu Dhabi**

**L] Basic Food Safety Hygiene-Dubai Municipality-By ADNH-COMPASS ME**

**M] OSHA Awareness course on ISO 14001:2004 & OHSAS 18001:2007 by Bureau of Veritas,Abu Dhabi.**

**N] Fire WardenTraining by NUTC/Fire & Safety Training By Dubai Health Authority(DHA),ADNHCOMPASS**

**O] HSE ORT Course conducted by PDO Approved center Knowledge Grid,Fahud,Oman on 24/01/2017.**

**P] HSE LFSH Course conducted by PDO Approved center Knowledge Grid,Fahud,Oman on 04/02/2017.**

**Q] A certificate course in the Fundamentals of Computers and Office 2000 conducted by Department of Computer Science,Govt.City College,Hyderabad,India from 01/12/2003 to 20/01/2004.**

**R]Hands on training in Chemical and Microbiological analysis of food products from QAS-INDIA,Quilon,Kerala,India.**

**Subjects:Food Analysis-Chemical,Biochemical and Microbial,Analysis of water,oil & milk samples, Instrumentation in analysis-Gas chromatography,HPLC,UV-Visible Spectroscopy,Analytical technique in Biotechnology a.DNA isolation,Agarose Gel Electrophoresis,PCR,Detection of G.M.O,Antibiotic sensitivity tests,staining & pure culture techniques,Tablet Disintegration test.**

**Employment History:**

**A] Job title: Sr. QHSE Officer since September, 2018 to Jun,2020 in a Catering Services in Qatar.**

**Job Responsibilities:**

* **Hygiene checking and maintaining sanitation standard in the food contact areas and their surroundings in the whole process starting and from the raw material to the finished product.**
* **Conducting daily inspection (CCPs/PRPs in place) and ensuring overall Food Hygiene and Sanitation.**
* **Training for all food handlers about food hygiene and food safety program in accordance with HACCP & Occupational Health safety,follow up medical check.**
* **Prepare site QHSE training program and implement & Train the site personnel procedures for protection of personnel, equipment, material and environment.**
* **Implementation and effective follow up of HACCP and ISO 22000:2005 system and conducting internal audits and management reviews to ensure compliance with regulatory laws (QP MIC/MOPH-DOHA).**
* **Handling of Customer complaints, customer feedback & NCR and their trend analysis along with corrective action & follow ups of third party audit**
* **Prepare QHSE monthly/bi-monthly Activity report,QHSE Weekly Action Plan & submit to QHSE department.**
* **Monitoring microbiological analysis report and reviewing and following up on the microbiological results from laboratory.**
* **Coordinate in calibration of all measuring equipments & process validation.**
* **Coordinate the activities of Quality, health, safety and environment at site.**
* **Investigate and reports all incidents. Ensure implementation of the safe code of practices, accident prevention and environmental protection program.**
* **Waste Management plan follow up,waste cooking oil storage & dispose as per QP(MIC) regulation.**
* **Excellent skill in development & implementation of cleaning procedures, Hygiene & sanitation management; Have hands on experience in chemical storage, MSDS maintenance, consumption monitoring & efficacy testing of cleaning solutions & disinfectants.**
* **Documentation of all records as per ISO 22000:2005 manual.**

**B]Job title: Sr.QHSE Officer(Hygienist) since January,2017 to March,2018 in PETROLEUM DEVELPOMENT OF OMAN LLC(PDO), AA GROUP OF CATERING COMPANIES-OMAN.**

* **Ensure that all the company's HSE requirements as detailed in Health,Safety & Environment system are implemented & Coordinate the activities of Quality, health, safety and environment at location.**
* **Conduct Training Programs in Occupational Health safety and Food safety,HACCP courses to all staffs.**
* **To conduct routine and random visits to all catering locations and ensure that implementation of Food Safety & Hygiene ,HACCP Policies, procedures and standards are adhered to.**
* **Conduct Food safety & Hygiene inspections (CCPs/PRPs in place), Audits, to ensure compliance with local regulatory laws international standard in food safety. Regular food safety compliance check by spot visits to the catering facility.**
* **Evaluate the corrective action taken for the non conformance noted during the audits.**
* **Implementation of HACCP & ISO, GHPs in all catering facilities as per company standard.**
* **Conduct HACCP internal audits and coordinate HACCP Surveillance audit.**
* **Maintain all Food safety & Hygiene documentation, monitoring and verification of HACCP standards.**
* **Update management on Hygiene related matters and recommended required changes to enhance the food hygiene systems.**
* **Organize random microbiological sampling of food products & water sampling.**
* **Investigate and comment on customer complaints in respect to Food safety & Hygiene. Investigate and reports all incidents to QHSE department.Ensure implementation of the safe code of practices, accident prevention and environmental protection program.**
* **Responsible high standards maintenance overall hygiene and food safety in all the food production areas.**
* **Ensure that all food is safely handled, prepared,stored and transported in a satisfactory manner.**
* **Monitor and check the personal hygiene condition and working habits of staff.**
* **Manage and maintain a satisfactory waste disposal system in facilities & follow up MSDS.**
* **To conduct internal &external (supplier ) quality and food safety audit.**
* **Coordinating with pest control team to ensure proper maintenance of the pest control program.**
* **Ensuring food hygiene and sanitation SOPs at all production areas, dishwashing utilities,receiving and storage areas.**
* **Coordinating with engineering department to implement preventive and corrective action.**
* **Coordinate in calibration of all measuring equipments & process validation.**
* **Identify and report structural deficiencies in the food operation. Periodically review the food safety system.**
* **Prepare monthly statistical report(HSE Safety Data Return Report,Training Report,Stop card,Unit monthly Statistics Report)such as man hour worked,RTAs & submit to company management.**
* **Follow up Emergency medical drill,Emergency Fire Response mock drill in the site.**

**C]Job title:HSEQ Officer since September,2014 to June 2016 in Latifa Hospital Dubai,ADNH-COMPASS ME.**

**Job Responsibilities:**

* **Ensure that all the company's HSE requirements as detailed in Health,Safety & Environment system are implemented & Coordinate the activities of Quality, health, safety and environment at location.**
* **Hygiene checking and maintaining sanitation standard in the food contact areas and their surroundings in the whole process starting and from the raw material to the finished product.**
* **Conducting daily inspection (CCPs/PRPs in place) and ensuring overall Food Hygiene and Sanitation.**
* **Training for all food handlers about food hygiene and food safety program in accordance with HACCP & Occupational Health safety,follow up medical check (OHC,Dubai Municipality).**
* **Prepare site HSEQ training program and implement & Train the site personnel procedures for protection of personnel, equipment, material and environment & follow up BFHT for employee.**
* **Implementation and effective follow up of HACCP and ISO system and conducting internal audits and management reviews to ensure compliance with regulatory laws Dubai Municipality,D.H.A.**
* **Handling of Customer complaints, customer feedback & NCR and their trend analysis along with corrective action & follow ups of third party audit TUV (Nord),Dubai Municipality,D.H.A.**
* **Monitoring microbiological analysis report and reviewing and following up on the microbiological results from laboratory.**
* **Coordinate in calibration of all measuring equipments & process validation.**
* **Conduct routine HSEQ inspection, prepare reports with recommendation, corrective action and target dates and follow up on the close outs for food production, maintenance facilities.**
* **Investigate and reports all incidents to Incident Management Centre (IMC).Ensure implementation of the safe code of practices, accident prevention and environmental protection program.**
* **Prepare monthly statistical report(HSE Report,Training Report,Stop MCR,Unit monthly Statistics Report)such as man hour worked,RTAs etc. and submit to company management(QHSE).**
* **Follow up Emergency medical drill,Emergency Fire Response mock drill in the site.**
* **Waste management, waste cooking oil storage & dispose as per Dubai Municipality regulation.**
* **Excellent skill in development & implementation of cleaning procedures, Hygiene & sanitation management; Have hands on experience in chemical storage, MSDS maintenance, consumption monitoring & efficacy testing of cleaning solutions & disinfectants.**
* **Coordinate with Operation manager,client HSE department and other key personnel and ensure adequate coverage for the fire, accidents, environment pollution and other emergency situation.**
* **Documentation of all records as per HACCP/IMS/HSEMS manual.**

**D] Job title:Hygiene Officer since July 2012 to September 2014 in AL Maha/Habshan-5,GASCO,ABU DHABI. Company:ABU DHABI GAS INDUSTRIES(GASCO),(GLOBAL EMIRATES SERVICES COMPANY LLC/DAMAC)**

**Job Responsibilities:**

* **Hygiene checking and maintaining sanitation standard in the food contact areas and their surroundings in the whole process starting and from the raw material to the finished product.**
* **Conducting daily inspection (CCPs/PRPs in place) and ensuring overall Food Hygiene and Sanitation.**
* **Training for all food handlers about food hygiene and food safety program in accordance with HACCP & Occupational Health safety,follow up medical check.**
* **Prepare site QHSE training program and implement & Train the site personnel procedures for protection of personnel, equipment, material and environment.**
* **Implementation and effective follow up of HACCP and ISO system and conducting internal audits and management reviews to ensure compliance with regulatory laws ADNOC(COP),ADFCA.**
* **Handling of Customer complaints, customer feedback & NCR and their trend analysis along with corrective action & follow ups of third party audit TUV(SUD),ADNOC,internal GASCO audit.**
* **Monitoring microbiological analysis report and reviewing and following up on the microbiological results from laboratory.**
* **Coordinate in calibration of all measuring equipments & process validation.**
* **Conduct routine QHSE inspection, prepare reports with recommendation, corrective action and target dates and follow up on the close outs for housekeeping,laundry,maintenance facilities.**
* **Coordinate the activities of Quality, health, safety and environment at site.**
* **Investigate and reports all incidents. Ensure implementation of the safe code of practices, accident prevention and environmental protection program.**
* **Prepare monthly statistical report such as man hour worked. LTI. Near misses. Vehicle activities. RTAs etc. And submit to client QHSE department and company management.**
* **Waste Management plan follow up ,waste cooking oil storage & dispose as per ADFCA regulation.**
* **Excellent skill in development & implementation of cleaning procedures, Hygiene & sanitation management; Have hands on experience in chemical storage, MSDS maintenance, consumption monitoring & efficacy testing of cleaning solutions & disinfectants.**
* **Coordinate with location manager, client QHSE department and other key personnel and ensure adequate coverage for the fire, accidents, environment pollution and other emergency situation.**
* **Documentation of all records as per HACCP/IMS/HSEMS manual.**

**E] Job title :Hygiene Officer since April 2010 to 20th December 2011,Adyar ,Chennai.**

**Company: KWALITY-THE CATERING COMPANY**

**Job Responsibilities:**

* **Monitoring of cleaning, sanitation & hygiene throughout the catering facilities.**
* **Calibration of all measuring equipments & process validation.**
* **To ensure overall quality and product safety & hygiene throughout the operation.**
* **Conducting training in food safety and hygiene for the food handlers & medical check.**
* **Assurance and implementation of HACCP,GMP, SSOP (Quality Systems) in Company.**
* **To communicate with higher management for the process performance & regular quality aspects.**
* **To ensure water & food lab tests (chemical & microbiological) done in acceptable ratio.**
* **Monitor compliance of food safety program through the internal auditing.**
* **Management of food safety & environmental safety as per HACCP & ISO (9001 & 14001).**

**F] Job title:Microbiologist since jun 2007 to 10th March 2010,KATTUPUTHUR,(VILLAGE) UTHRAMERUR TK,Kancheepuram,Dt.603107,Tamil Nadu,INDIA.**

**Company: CHENNAI MACHINES MINERAL PVT.LTD.**

**Job Responsibilities:**

* **Verification of GMPs (Good Manufacturing Practices) and SOPs (Standard Operating Procedures) adopted.**
* **Physical, Chemical and Microbiological analysis of water & food.**
* **Periodic verification and calibration of microscope, spectrophotometer, TDS meter, pH meter, autoclave, laminar airflow and other laboratory equipments.**
* **Periodic verification of operations and maintenance of R.O. system, UV filter, Ozone generator, Sand filters, Carbon filters, cartridge filters, cleaning of membranes, tanks and pipe lines as per schedule.**
* **Production planning and control, scheduling maintenance, preventive maintenance planning.**
* **Development of flow diagram, establishment of verification procedures concerned to product recall, product traceability, product identification, record keeping and process control.**
* **Conducting microbiological analysis and reviewing and following up on the microbiological results from laboratory.**
* **Quality assuring and controlling of the whole production line and the finished product.**
* **Conducting training in food safety and hygiene for the food handlers & medical check.**
* **Conducting daily inspection and ensuring overall Food Hygiene and Sanitation.**
* **Co-ordinate with all HACCP members for effective HACCP implementation and food safety management.**
* **Microbial monitoring of Environments, Water validation, Cleaning Validation, CIP evaluation and Process validation.**
* **Preparation of SOP and their implementation.**
* **Daily checking of the Raw material, Packaging material, products manufactured as well as water and ice for microbiologically safety and routine checks of working areas, food contact surfaces for microbiological standards.**

**Personal detail:**

**Name : Ahsanul**

**Marital status : Married**

**D.O.B. : 14/12/1983**

**Nationality : Indian**

**Languages known : English, Hindi, Assamese, Bengali,Arabic**

**Date :06/09/20**

**Place : INDIA AHSANUL**