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FALCON ID # 9976

Hospitality / Chief Cook

Residential Country : Oman Nationality : India
Resume Title : Food Inspector Notice Period : 1 Days

EDUCATION

Qualification	Institute / College /university	Year	Country
M.sc.	Bharathiar University	0000	India

CAREER SUMMARY

Position	Employer	Country	From Month/ Year	To Month/ Year
Production Executive	Manna Health Drinks Pvt Ltd	India	06/2007	08/2007
Microbiologist (Qc)	Frooti Beverages India Pvt Ltd	India	02/2007	06/2007
Microbiologist (Qc)	Mittulaul Lalah & Sons	India	12/2005	02/2007
Microbiologist (Qc)	Shree Nala's Spa Town Packaged	India	07/2004	11/2005
Microbiologist (Qc)	Care & Care Packaged Drinking Water Company	India	02/2002	07/2004

ADDITIONAL CERTIFICATE AND TECHNICAL QUALIFICATION

Name Of The Course	Course Date	Valid Upto	Name Of Organisation
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Current Salary (Monthly In Usd): Not Mention Expected Salary (Monthly In Usd): Not Mention

Additional Skills :

- ? Production in charge for the Ragimalt, Badham mix, Glob jamun, Ragi Rich (an infant feeding product) Oats, Corn flakes, Dates. From receiving the order to Packing (complete stock maintenance) up to finished Delivery from the production unit.
- ? Analysis of Chemical parameters: Bulk density, Online Sieve test, Moisture test, Total ash, volatile oil, Acid insoluble ash, Non volatile oil, color, odor, Taste.
- ? Analysis of Microbiological Parameters (Tpc) Total plate count, E.coli, Coliforms, & Salmonella.
- ? Implementing the ISO & HACCP systems in the Production unit.
- ? Implementing, maintaining the GHP, SSOP, SOP & good hygiene condition in the raw material Storage, Production, finished goods storage Environment.
- ? On job training for the employees on Basic Bacteriology, HACCP, personal hygiene, Prevention of food contamination, cleaning, Pest control, Food hygiene & Food safety.
- ? Responsible for pest control activities like Fumigation for raw materials to finished goods, Rodent control, communicating with pest control Contractor regarding chemicals intended for usage, Dosage recommended, for fumigation degassing, And safe aeration methods.
- ? Inspecting the personal hygiene, sanitation activities and if necessary making changes in the above Mentioned activities and making the inspection reports to the Factory Manager, QAD Manager & to the Managing Director.

Additional Information :

- ? Implementing the HACCP food safety management systems in camps & in restaurants.
- ? Implementing, maintaining the GHP, SSOP, SOP, & good hygiene condition in the Storage, Production, and Display, environment.
- ? Providing in house training & On job training for the employees on, HACCP, personal hygiene, Basic Bacteriology, Prevention of food contamination, cleaning, Pest control, Food hygiene & Food safety.
- ? Inspecting in all matters related to food hygiene & auditing the Haccp systems in camps, & Restaurants and reporting to the Operations Manager, & to the Managing Director.
- ? Monitor and verify that all food is handled, prepared, stored, transported and served as per Food Safety & Haccp Rules with compliance to PDO (Petroleum Development of Oman) Specifications like SP 1232, SP1157.&Muscat Municipality regulations.
- ? Handle and investigate client's feedback and complaints on health safety & environmental issues.
- ? Carry out timely internal Food Hygiene and Safety Audits