



Ahmed Basil

B.Tech Food Technology

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Food technology graduate with successful hands-on internship experiences in food manufacturing, eager to apply my skills and drive innovation in a dynamic company.

PROFESSIONAL EXPERIENCE

Internship trainee

Hindusthan Coca-Cola Beverages,
Chennai, India
Jul 2023 - Aug 2023

- Ensured the compliance of incoming packaging materials and raw materials with industry standards, maintaining product quality and safety.
- Gained hands-on experience in various process lines within the Coca-Cola manufacturing unit, contributing to a holistic understanding of the production process.
- Acquired knowledge of essential management concepts, including Total Productive Maintenance (TPM), Total Quality Management (TQM), the application of Kaizen, Continuous Quality Improvement, and the performance of quality audits hence recognizing the vital role of these management concepts in the food industry.

Business Development Executive

Duke Thomson's India Pvt Ltd,
Indore, India
Jan 2023 - Apr 2023

Key responsibilities:

- Conducted new ingredient and food product research in collaboration with clients to drive innovation and meet industry demands.
- Employed cutting-edge technologies, including:
 - ❖ ATP-based rapid hygiene and microbial monitoring.
 - ❖ Utilized ELISA-based testing kits for detecting antibiotics, mycotoxins, and other contaminants.
 - ❖ Leveraged RT-PCR for swift microbial detection, enhancing product safety and quality.

Quality Assurance Intern

Parle Agro Pvt Ltd,
Tamil Nadu, India
Jun 2022 - Jul 2022

- Inspected incoming raw materials to ensure compliance with quality standards.
- Maintained shop floor safety and hygiene standards.
- Continuously monitored and upheld inline process quality standards.
- Coordinated regular cleaning in place (CIP) procedures.
- Documented daily reports to track quality and process data.
- Provided guidance and support to the team to meet daily production targets.

Intern

Calpro Specialities Pvt Ltd,
Uttar Pradesh, India
Oct 2021 - Nov 2021

- Inline Manufacturing Process: Explored the inline manufacturing process for producing diverse products from milk, gaining hands-on experience in the dairy production chain and acquired insights into various shop floor practices crucial for dairy manufacturing.

EDUCATION	LANGUAGES	SKILLS
<p>Bachelor of Technology Food technology (8.5 CGPA)</p> <p>May 2023</p> <p>Hindusthan College of Engineering and Technology, Coimbatore, India</p>	<ul style="list-style-type: none"> English (Full Professional Proficiency) Hindi (Professional Working Proficiency) Malayalam (Native / Bilingual Proficiency) Tamil (Professional Working Proficiency) 	<ul style="list-style-type: none"> Communication skills Organizational Skills MS suite Food safety management skills Corrective actions

CERTIFICATIONS
<ul style="list-style-type: none"> Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) Highfield Level 4 International Award in Food Safety Management for Manufacturing FSSC 22000 V5.1 / ISO 22000:2018 Internal Auditor Program Hazard Analysis Critical Control Point - (HACCP) Internal Auditor Program Business English Certificate Preliminary from Cambridge Assessment English

PROJECT WORK
<p>FORMULATION, PREPARATION AND EVALUATION OF PROTEIN-FIBRE RICH BISCUITS.</p> <p>Objective: Develop fiber-protein-rich biscuits using readily available food by-products as a sustainable solution to combat malnutrition and hunger.</p> <p>Materials: Chose date seeds and carrot pomace for their nutritional benefits. Date seeds offer antioxidants and polyphenols for cardiovascular health and memory enhancement, while carrot pomace provides dietary fiber.</p> <p>Innovation: By repurposing these by-products, we reduce waste and contribute to a more sustainable food industry.</p> <p>Potential Impact: The resulting biscuits can be an affordable, nutritious food source, addressing malnutrition and food security challenges.</p>