

# ALAN TOM VARGHESE

QHSE OFFICER/SNR. HYGIENE OFFICER (ADNOC APPROVED)



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Habshan, ABU DHABI

## ACADEMIC CREDENTIALS

- 2022
- TBOSIET & BASIC H2S OPITO APPROVED EMIRATES TECHNICAL & SAFETY DEVELOPMENT CENTRE.
- 2021
- HABC International LEVEL 4 Award in Managing Food Safety for Catering.
  - HABC LEVEL 3 Award in HACCP for Food Manufacturing.
- 2018  
7.11/10
- MASTER OF SCIENCE IN BIOTECHNOLOGY**
    - Course affiliated to AMRITA VISHWA VIDHYAPEETHAM
- 2016  
7.37/10
- BACHELOR OF SCIENCE (B.Sc.) IN BOTANY & BIOTECHNOLOGY**
    - Course affiliated to UNIVERSITY OF KERALA
- 2013  
80%
- HIGHER SECONDARY EXAMINATION – CLASS XII**
    - Holy Angels EMHSS ADOOR
    - Board of Higher Secondary Examination, Kerala

## TECHNICAL EXPERTISE

- Food Safety
- Food Quality Assurance
- CCP Monitoring
- HACCP
- Hygiene Management
- Auditing
- Risk Assessment
- Team Building

## OBJECTIVE

To seek a position in a challenging and stimulating environment envisaging personal growth and career development associating with an organization that provides an ambiance for learning while gaining new experience and Knowledge.

## KEY SKILLS

- |                     |                 |                       |                 |
|---------------------|-----------------|-----------------------|-----------------|
| Team Work           | Work Ethics     | Communication         | Leadership      |
| Organization skills | Time Management | Interpersonal ability |                 |
| Detail              | Punctual        | Quick Learner         | Hardworking     |
|                     |                 |                       | Analytic Skills |

## WORK EXPERIENCE

### 1. QHSE OFFICER/ SNR HYGIENE OFFICER | MAY 2023 – PRESENT

**NATIONAL CORPORATION FOR TOURISM & HOTELS (NCT&H)**  
**BIDA AL OSHANEH BASE CAMP – ADNOC NATIONAL DRILLING COMPANY HABSHAN- ABU DHABI - UAE**

1. Conversant in aspects of health & safety management, public health, and hygiene.
2. Conducting food safety inspection at catering facility.
3. Conduction camp inspection.
4. Providing safety coaching to all levels of personnel / contractors on-site.
5. Assuring compliance & continuous improvement to internal environmental policies, ONSHORE safety standards, legislations, and best practices.
6. Collaborating with the Occupational Health Dept. in investigating health hazards.
7. Reviewing risk assessments, conducting HSE & fire safety inspections and emergency drills.
8. Managing and Verifying proper waste management procedures.
9. Promoting environmental health, food & water protection and supporting public health campaigns
10. Overseeing the implementation of Integrated Pest Management procedures throughout the CAMP.

## CERTIFICATION & TRAINING

- TBOSIET AND H2S TRAINING
- HABC INTERNATIONAL LEVEL 4 AWARD IN MANAGING FOOD SAFETY FOR CATERING
- HABC LEVEL 3 AWARD IN HACCP FOR FOOD MANUFACTURING
- PARTICIPATED PRA CATEGORY 1 COURSE FROM HARVARD MEDICAL SCHOOL ON THE TOPIC MECHANICAL VENTILLATION OF COVID 19
- PARTICIPATED OUTBREAK RESPONSE TRAINING - SHEA



## PERSONAL STRENGTHS

- 4+ Years' experience in Food Safety, Auditing, HACCP and Quality Control in Food Production and oil and gas Catering field (ADNOC) will add value to the organization.
- Administrative capabilities, commitment, desire to learn and grow and constantly.
- Team player with good interpersonal skills, extremely well organized and proactive.
- Reliable and responsible work ethic.
- Ability to cope with pressure, hardworking, efficient, and proficient.



## 2. HYGIENE OFFICER | MARCH 2021 – MAY 2023

**DISCOVERY GROUP OF COMPANIES, MEERAJ CAMP, HABSHAN – ABU DHABI**

- Oversees and implements effective food hygiene systems which will ensure that food is prepared in a safe and hygienic manner.
- Implement & monitor health & safety management systems to ensure full compliance with UAE health & safety, environment regulations, and adherence to the safety manual. (ADNOC COP/ STANDARDS).
- Perform safety audits to verify compliance/ system effectiveness and submit safety reports, follow up & close out.
- Investigate & report incidents, illnesses, and injuries to establishing root causes and making recommendations to prevent recurrences.
- (Receiving/Storage/preparation/service and common facilities) and report any shortfalls identified to the relevant department.
- Manage and maintain the Documentation, records, and review of the food safety system in need. (CCP, FHM, EFST, HACCP PLAN, SDS)
- Inspect and maintain standards of housekeeping and staff welfare facilities.
- Preparing Risk assessment, emergency plans, mock drills.

**MAJOR CLIENTS- DIRECT ADNOC ONSHORE, NDC, Galfar, Al Nazar, PENS PEN, DESCON, SCHLUMBERGER, FORTUNE, OIL TECH, AGP, AL HARMOUS, PEG.**

## 3. HYGIENE OFFICER | SEPT 2018 – FEB 2021

**NEW MADRAS LUNCH HOME, SION WEST, MUMBAI- INDIA**

- Conducting COVID 19, hygiene, quality and food safety inspections.
- Initiating necessary corrective actions and preventive actions for customer complaints.
- Maintaining safe condition and hygiene standard in premise.
- Conducting detailed food safety inspection in kitchen and all outlets. Reporting the non-conformance to GM.
- Maintains documentation of CCP's and food safety standards throughout the operations.(fssai)
- Chaired HACCP meetings and coordinated with HACCP team.
- Verification and Record keeping.

## LANGUAGES KNOW

English  100 %

Hindi  85 %

Malayalam  100 %

Tamil  85 %

## ACHIEVEMENTS

- Best Employee of the month **Nov 2021, JAN 2022, JUNE 2022** for minimizing the complaints, sharing ideas to increase profit margin, and reducing the cost.
- Deposited novel strains of bacteria in **GENBANK** database and obtained accession number.
- Cleared **IELTS** general exam with overall score of 7.

## PERSONAL DOSSIER

Gender : Male  
Date of Birth : 02-10-1995  
Nationality : Indian  
Marital Status : Single  
Permanent Address : Puthuparambil veedu, Aryankavu  
Kollam, Kerala, 691309  
Passport No : N 9875646

## REFERENCES

Mr. SHIVA KUMAR  
OPERATIONS MANAGER  
DISCOVERY GROUP OF  
COMPANIES, ABU DHABI, UAE  
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Mr. MAHESH H B GENERAL  
MANAGER  
MADRAS LUCNCH HOME, 3 STAR  
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## INTERESTS

Football Cricket Badminton



Reading novels



## DECLARATION

I hereby declare that the above mentioned information is true, and I bear the responsibility for the correctness of the above-mentioned particulars.