

## CURRICULUM VITAE

### **ASWIN N.S**

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#### **Objective:**

To assimilate the essence of the organization and work hard in an innovative way as an engineer for the improvement of organization good will and to implement fresh expertise in productive ways.

#### **Professional Experiences: (06 Years in GCC)**

- ❖ **FOOD SAFETY OFFICER**  
**AL-TAMIMI GROUP SAUDI ARABIA ( NEOM PROJECT )**  
From 09<sup>th</sup>February 2022 to till now

#### **Job responsibilities:**

- Developing and managing the Food Safety System in catering operation
- Allergen verification
- Conduct Internal & External Audits to ensure compliance of food safety standard
- Ensure that food is received , stored ,handled ,prepared , served & transported in a satisfactory manner.
- Monitors, assist and perform all procedures and protocols for maintaining an excellent sanitation and hygienic environment.
- Maintains records of SOPs product specifications and equipment's calibration.
- Responsible for resolving Monthly Reports issues done by External Auditors and Prepares report with Corrective Actions.
- To organize and monitor training of Food Safety ,HACCP ,HSE ,Induction and Tool Box to improve and maintain high hygiene and sanitary practices.
- To define new training modules as per requirement and evaluate the knowledge of the trainees.
- Procure sample and send for analysis in case contravention , surveillance.
- Investigate any complaint in respect of any contravention of provisions of the Act.
- Respond to incident of food poisoning and to send Report to Catering Manager for immediate action.
  
- Coordinating and assisting to management and employees with regards to
  - Operational & Environmental aspects of the Food Safety Program,

- Integrated Pest Control Management system
- To carry out any other duties or tasks that may be assigned by his hierarchical superiors

❖ **QUALITY ASSURANCE**  
**LULU GROUP INTERNATIONAL ,HEADQUATERS UAE**  
From February 2021 till 2022

**Job responsibilities:**

- All the LULU Products imported & local from various regions are Checked and verified for Quality Assurance
- Ensuring First in First Out (FIFO) is Followed Up in WMS System at warehouse.
- Preparing consolidated reports.
- Communicating with Quality team & buyers for betterment of both product and warehouse quality
- Maintaining the Data Base & Reports of Internal Vehicles for Preventive Maintenance & Service for ISO Audit.
- Monitoring of the Temperature Checklist of delivery vehicles temperature & warehouse temperature.
- Preparing Requests for Service/Maintenance/Repair of the External Delivery Vehicles
- Communicating with our Quality Assistants in Office Regarding the Customer Complaints Reported & Cross checking the On-Hand Stock at Warehouse.
- Correcting the Observations & Comments Made by the Regulatory Authorities(ADFCA) during their Visit in Warehouse by Coordinating with Various Departments within the warehouse.
- Conducting the Fumigation & Related Activities.
- Preparing Damage /Expiry Stock for Waste Disposal via ADFCA Approval
- During the new product variant arrival time, need to make necessary arrangements for arranging the same to the HQ office & taking Photographs.
- Mailing the Offer Wrapping Checklist to the buyers

❖ **FOOD SAFETY OFFICER**  
**CREATIVE ASSOCIATE TRAD. & CONT.L.L.C OMAN**  
From March 2020 till 2021 January

**Job responsibilities:**

- Developing and managing the Food Safety System in catering operation
- Conduct Internal & Audits to ensure compliance of food safety standard

- Ensure that food is received , stored ,handled ,prepared , served & transported in a satisfactory manner.
- Monitors, assist and perform all procedures and protocols for maintaining an excellent sanitation and hygienic environment.
- Maintains records of SOPs product specifications and equipment's calibration.
- Responsible for resolving Monthly Reports issues done by External Auditors and Prepares report with Corrective Actions.
- To organize and monitor training of Food Safety ,HACCP ,HSE ,Induction and Tool Box to improve and maintain high hygiene and sanitary practices.
- To define new training modules as per requirement and evaluate the knowledge of the trainees.
- Procure sample and send for analysis in case contravention , surveillance.
- Investigate any complaint in respect of any contravention of provisions of the Act.
- Respond to incident of food poisoning and to send Report to Catering Manager for immediate action.
  
- Coordinating and assisting to management and employees with regards to
  - Operational & Environmental aspects of the Food Safety Program,
  - Integrated Pest Control Management system
  
- To carry out any other duties or tasks that may be assigned by his hierarchical superiors

❖ **FOOD SAFETY OFFICER**  
**AL-TAMIMI GROUP QATAR**  
 From 11<sup>th</sup>February 2017 to 2018 November

**Job responsibilities:**

- Developing and managing the Food Safety System in catering operation
- Conduct Internal & External Audits to ensure compliance of food safety standard
- Ensure that food is received , stored ,handled ,prepared , served & transported in a satisfactory manner.
- Monitors, assist and perform all procedures and protocols for maintaining an excellent sanitation and hygienic environment.
- Maintains records of SOPs product specifications and equipment's calibration.
- Responsible for resolving Monthly Reports issues done by External Auditors and Prepares report with Corrective Actions.
- To organize and monitor training of Food Safety ,HACCP ,HSE ,Induction and Tool Box to improve and maintain high hygiene and sanitary practices.
- To define new training modules as per requirement and evaluate the knowledge of the trainees.
- Procure sample and send for analysis in case contravention , surveillance.
- Investigate any complaint in respect of any contravention of provisions of the Act.

- Respond to incident of food poisoning and to send Report to Catering Manager for immediate action.
- Coordinating and assisting to management and employees with regards to
  - Operational & Environmental aspects of the Food Safety Program,
  - Integrated Pest Control Management system
- To carry out any other duties or tasks that may be assigned by his hierarchical superiors

❖ **Syama Dynamic Foods Pvt.Ltd** as quality controller ( 10<sup>th</sup>feb 2015 to 24<sup>th</sup>march 2016 )

**Job responsibilities:**

- Online quality monitoring,
- Raw material quality inspection,
- Packing material
- Quality inspection,
- Hygiene
- Shelf life analysis for finished goods
- Involved in the routine quality documentation

❖ **Elite distilleries and beverages as quality controller** (august 2<sup>nd</sup>2014 to 31<sup>st</sup> january 2015)

**Job responsibilities :**

- Online quality monitoring,
- Raw material quality inspection,
- Packing material
- Quality inspection
- Hygiene

**Education Qualification:**

2014 Bachelor of Technology in Food Processing and Engineering-Karunya university Coimbatore,India - 60.1%

2010 12th Class - R M Higher Secondary Aloor Thrissur, Kerala,India - 60%

2008 10th Class - Union Higher Secondary Anand Thrissur, Kerala,India -80%

**Trainings:**

- Certified in “level 3 HACCP for food manufacturing (RSPH) 04 August 2016”
- ISO and HACCP Training in Karunya University, Coimbatore

- Hands on Training on “Food Safety and Aseptic Packaging” in Karunya University,Coimbatore.

**Computer skills:**

- Microsoft Word,
- Microsoft Excel
- Microsoft Power Point .

**Extra Curricular Activists:**

- Student Co-coordinator in organizing conferences,
- Symposium and Industrial visit

**Personal Details:**

Gender : Male

Marital : Married

Date of Birth : 19-7-1990

Passport No : M7493667

Iqama number : 2511854420

Visa valid till : 15-04-2023

Driving license No.(UAE) : 1210108071

Language known : English, Hindi, Malayalam, Tamil

Contact : +919496844824(India) , +966570455231 (Saudi arbia )

**Declaration:**

I dohere by declare the above information is true to the best of my knowledge.

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