



## Ali Hassan

*Food Technologist*



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Deira dubai Abu Hail infornt of  
Dubai Hospital  
Dubai

## Skills

- *Leadership*
- *Strong Communication*
- *Quality Assurance*
- *Quality Control*
- *Product Development*
- *Instrumental Operations*

## Profile

I am Ali Hassan, I have done my Bs(H) Food Science and Technology. With a interest in the field, I have successfully authored numerous research abstracts that showcase my passion for advancing the understanding of food Sciences I am excited to leverage my knowledge, skills, and enthusiasm to contribute meaningfully to the food science community and address the challenges and opportunities that lie ahead.

## Education and Trainings

### **Bs(H) Food Science & Technology**

2019-2023

Government College University Faisalabad

Bachelor's in Food Science & Technology graduate skilled in food processing, safety, and technology. Proficient in microbiology, chemistry, and nutrition with a focus on analyzing, developing, and enhancing food products. Experienced in quality control, research and development, and regulatory compliance within the food industry. Knowledgeable in food science principles and technological applications, contributing to innovation for ensuring consumer safety and quality. Possesses practical experiences and adept problem-solving skills for navigating challenges in this dynamic field.

### **Fsc. Medical**

2017-2019

Punjab Group of Colleges Okara

Major

1. Biology
2. Chemistry
3. Physics

### **Matriculation**

2015-2017

Govt Islamia High School Okara

Major

1. Biology
2. Chemistry
3. Physics

## Professional Experience

### **Punjab Food Authority, Government of Pakistan**

**01 Year**

#### **Key Responsibilities**

- 1- Enforcement of food safety and qaultity standard
- 2- To establish food lab for testing of quality standard
- 3- Checking milk adulteration
- 4- Checking adulteration in spices
- 5- Checking raw material quality used for the final product
- 6-Working on GMPs
- 7- Provide healthy and quality standard food to consumer
- 8- Enforcement to apply FIFO strategy to all the product

## Language

English



Urdu



Punjabi



## Hobbies



## Signature



## Certifications

### **ISO 22000**

Aug 2023

Skilled in conducting and implementing control measures, and managing documentation for compliance. Demonstrated expertise in auditing and continuous improvement processes to uphold the highest standards of food safety in accordance with ISO 22000 requirements.

### **Good manufacturing Practice's GMP**

Sep 2022

Proficient in implementing and enforcing GMP protocols to ensure product quality, safety, and compliance with regulatory standards. Skilled in conducting GMP audits, identifying areas for improvement, and developing corrective actions.

### **Internal Auditor ISO 9001**

July 2023

Obtaining an ISO 9001 internal auditor certificate equips individuals with the knowledge and skills to assess and improve quality management systems. It involves mastering audit techniques, documentation, risk analysis, and compliance with ISO 9001 standards. This certification empowers professionals to contribute to organizational excellence by ensuring adherence to quality standards and continuous improvement.

### **Quick test for the detection of food adulteration**

Sep 2022

Acquired skills in utilizing various testing techniques and equipment to ensure the authenticity, safety, and compliance of food items with regulatory standards.

### **Sensory evolution of food products**

Sep 2022

Acquired skills in utilizing various testing techniques and equipment to ensure the authenticity, safety, and compliance of food items with regulatory standards.

### **Awareness of FSSC version 6.0**

April 2023

Attained awareness of FSSC version 6.0, enhancing expertise in food safety management systems. Proficient in implementing and ensuring compliance with the latest standards for a robust food safety framework.

### **Conduct a Halal Audit**

A Halal audit certificate provides individuals with the expertise to evaluate and ensure compliance with Islamic dietary laws, particularly in food production and processing. It encompasses understanding Halal certification requirements, product sourcing, ingredient analysis, and documentation. This certification equips professionals to oversee and verify the production of Halal-compliant products, contributing to consumer confidence and market access within the Halal industry.

### **Understanding the E-Number and their Halal /Haram Status**

Understand the rules and regulations and their status Of Halal E numbers used in food products. Their limits and their safe usage in food products

## Certificate Awards

- 1.Project Winner in Competition World Food Day 2021 Organized by the Society of Food & Nutrition, Department of Food Sciences, Government College University Faisalabad Sahiwal Campus
- 2.Participation in Food Festival 16th -17th November 2021 Organized by the Society of Food & Nutrition, Department of Food Sciences, Government College University Faisalabad Sahiwal Campus