

Highly seasoned and conscientious Food Quality Professional with the highest standards for safe food handling and distribution. Skilled researcher of evolving food production trends to optimize safety and sanitation of all products. Experience in developing and implementing Food Safety & Quality Management from conception to consumer, customer evaluation and their development. Solid understanding of food safety, Pest Control programs & techniques and food regulations; improved output, reduced costs and effective use of resources. Comprehensive knowledge on Dubai Food Code Law; capable of identifying any non – conformities during the process. Masters in Food Safety and Biotechnology and ISO 22000:2018 Lead Auditor.

## Work History

2020-03 -  
Current

### Quality Control Manager

FAISAL ABDULLA SEAFOOD PROCESSING LLC

- Developed and analyzed quality control processes and deliverables to determine present standards and establish recommended action plans.
- Followed quality standards and procedures to minimize errors and maximize customer satisfaction.
- Updated quality control standards, methods and procedures to meet compliance requirements.
- Preparing export documentations - Oman, Qatar etc.
- Assure that effective SOPs, work instructions, work processes, tools and systems are developed, documented and maintained in order to meet quality objectives.
- Manage inspections, audits and statutory requirements of government authorities i.e. Food control-Dubai Municipality. and supplier audits.
- Handling Qatar Branch documentations – imports, Product registrations - MOPH
- Providing internal trainings (Basic Food Safety/ Basic Food Safety - Food Service)

2019-01 -  
2020-02

### Quality Control Inspector



ANSAR MALAYAMKULATHIL

DM Approved  
Trainer/QUALITY/  
FOOD  
SAFETY/HYGIENE

## Contact

### Address

Dubai, UAE

### Phone

+971 55 991 5547

### E-mail

ansarbms23@gmail.com

## Education

**Msc: Food Safety  
and Biotechnology**  
- (2018)

NITTE UNIVERSITY –  
Mangalore

## Skills

- Technical areas – vacuum, MAP
- DM Permits – (Product registrations, Trade waste discharge,

AL KHAYAM BAKERY & SWEETS AND RESTAURANT,  
DUBAI

- Quality Implementation: Manage, develop, and implement the Food Safety & Quality Management System based on local regulatory laws/ international standards in food safety by developing and modifying policies and standards and their implementation to ensure timely operations
- Ascertain personal hygiene conditions and working habits of the staff, establish and maintain corrective and preventive action program
- Develop and maintain procedures which assure product and service quality including ingredient and packaging control, product testing and clearance, product disposition system and rework control, GLP.

## Certifications

Person-In-Charge in Food Safety Trainer Award

ISO 22000:2018 Food Safety Management Systems Auditor/Lead Auditor (CQI & IRCA Certified Course)

Highfield Level 4 Award in Food Safety Management for Manufacturing (RQF)

Successfully completed 20 hours online course of "Quality Assurance and Quality Control" organized by St Aloysius College (Autonomous), Mangaluru.

PIC Level-3

Basic hygiene & HACCP based food safety management system, Level: 3 (developed by FAO, CAC, RIPH (UK), & FSSAI compiles with the requirements of USFDA, EU COMMISSION and various other National & International Regulations)

Highfield Level 2 International award in Emergency First Aid at Work (Hands-only CPR)

Fire Safety Fundamentals and Proper Use of Fire Extinguishers

Vehicle permits – RAK, Label approvals)

- Procurement Management
- Food Safety management
- Aseptic techniques in Microbiology
- Food watch ( DM digital platform)
- MS Office (Word, Excel & Power Point)

## Additional Information

- Passport No.: L 6352222, Expiry Date - 03/12/2023
- Visa Status: Residence - Expiry Date - 31/01/2024
- Driving license – UAE & India
- Marital Status : Married

## Languages

English, Hindi, Tamil & Malayalam. Arabic read & Write.