



# ARSHAD K

Food Technology

## PROFILE

Seeking a challenging position in the field of Food Technology where my academic background in BTech, coupled with hands-on experience as a QC Trainee, can be leveraged to contribute to the enhancement of product quality, adherence to regulatory standards, and the continuous improvement of processes within a dynamic and growth-oriented organization. Eager to apply my analytical skills and knowledge of quality control to ensure the highest standards in food production, fostering both personal and professional development.

## EXPERIENCE

### • QC Trainee

Cherukattu Industries (Marine Division) Chandiroor, Alappuzha

#### Key Responsibilities :

- **Quality Inspection:** Perform thorough inspections of products/materials to ensure they meet specified standards and regulations
- **Testing Protocols:** Develop and implement testing protocols to assess product functionality, performance, and quality
- **Process Improvement:** Identify areas for process improvement and recommend changes to enhance product quality and efficiency
- **Documentation:** Maintain detailed records of inspection results, testing procedures, and any deviations found
- **Collaboration:** Work closely with production teams to address quality issues and implement corrective actions.
- **Compliance:** Ensure adherence to quality and safety standards set by regulatory bodies and company policies
- **Reporting:** Prepare and present reports outlining quality metrics, defect analysis, and improvement initiatives to management
- **Risk Assessment:** Conducting risk assessments to identify potential quality risks and developing strategies to mitigate them
- **Audits:** Conducting internal audits to assess adherence to quality control processes and standards
- **Continuous Monitoring:** Monitoring production processes to proactively identify potential quality issues and take corrective actions

## PROJECTS

- Chia Seed Utilization and Integration into Nutrient-Enhanced Millet Cookies
- Exploration of Chia Seed Integration into High-Essential-Fatty-Acid Diets

## CONTACT

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Chembrasseri, Pandikkad  
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## EDUCATION

### • B.Tech Food Technology

JCT College of Engineering and  
Technology | 2019 - 2023

### • Higher Secondary Education

Kerala Board of Higher Secondary  
Examination | 2017-2019

### • High School Education

Kerala Board Of Public Examinations  
| 2016-2017

## CERTIFICATION

### • HACCP LEVEL 3

## HARD SKILLS

- ELISA Lab Testing
- Production Inspection and Testing
- Quality Assurance Process
- Bio Security & Hygiene Practices
- Risk Assessment and Management

- Document Control System
- Time Management & Prioritization
- Time Management & Prioritization
- Sensory Evaluation
- Auditing and Compliance

## SOFT SKILLS

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- Attention to Detail
- Critical Thinking
- Teamwork and Collaboration
- Problem-Solving
- Communication Skills
- Adaptability

## PERSONAL DETAILS

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- Date of Birth : 28/04/2001
- Nationality : Indian
- Marital Status : Single
- Interests : Sports, Music, Research

## LANGUAGES

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- English
- Malayalam
- Tamil

- Formulation and Quality Evaluation of Chia Seed-Infused Healthy Bakery Product
- Conducted comprehensive sensory evaluations to assess the various attributes of the product
- Executed a thorough nutritional analysis of the product, assessing its contribution to a balanced diet. Employed expertise in food science to estimate the product's shelf life, conducting stability assessments over time

## REFERENCE

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| • <b>Dr. P. Balamurugan</b><br>Department of Food Technology<br>PH : +91 9585223288 | • <b>MRS. Mini L</b><br>Quality Assurance Manager<br>PH : +91 9495443172 |
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## DECLARATION

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I hereby declare that all the information given above is true and correct to the best of my knowledge

Place :

Date :

Arshad k