

# MUHAMMED ASHARUDHEEN C P

MICROBIOLOGIST



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## SKILLS

- Microbiology
- Raw material analysis
- Water quality analysis
- Media preparation
- Environmental monitoring
- Knowledge on RCA & CAPA
- Knowledge on FSSAI & FSMS
- Hazard analysis & Risk Assessment

## EDUCATION

### M. Sc. (Microbiology)

Kristu Jayanti Autonomous ,Bengaluru,  
Karnataka (2017-2019)

### B. Sc. (Microbiology)

Sir Syed Institute for Technical  
Studies, Kannur, Kerala (2013-2016)

## PROFESSIONAL SUMMARY

Results-driven Microbiologist with a strong background in Quality, Health, Safety, and Environment (QHSE) and a fervent passion for the field. Committed to utilizing extensive knowledge and skills to contribute to the industry. Seeking a position in a competitive environment that fosters professional growth, providing opportunities to enhance expertise and stay abreast of emerging technologies. Known for being confident, innovative, and adaptable, with a keen focus on maintaining high standards of quality and safety. Ready to leverage QHSE experience to drive success and make a meaningful impact in the microbiology field.

## EXPERIENCE

### QHSE Executive

**CRCL LLP, Chennai, Tamil Nadu, India**

*June 2022– Present*

- Develop and implement QHSE management systems and programs, ensuring compliance with regulatory requirements and industry best practices.
- Conduct risk assessments, audits, and inspections to identify potential hazards and areas for improvement.
- Analyze incident and accident data to identify trends and develop strategies for improvement.
- Provide training and coaching to employees and contractors on safety policies and procedures.
- Collaborate with cross-functional teams to improve safety culture and reduce incidents.
- Conduct root cause analysis and develop corrective and preventive actions to address food safety and work safety issues.
- Conduct inspections and audits of premises to ensure compliance food safety and quality as per standards.
- Responsible for Pest control, Deep cleaning, Calibration of equipment in site.

### Quality Assurance

**Domino's Pizza, Muscat, Oman**

*Feb 2021– Jul 2021*

- Involved in HACCP implementation for production line.
- Auditing the factory and take corrective measure in case of non-compliances.
- Documentation and record keeping related to Food Quality and Safety Management Systems.
- Developing and implementing hygiene and sanitation rules in the factory.
- Creating awareness for each employee on the line to get quality product as outcome.
- Responsible for overall plant hygiene.
- Provide training and coaching to employees and contractors on safety policies and procedures.
- Responsible for Pest control, Deep cleaning, Calibration of equipment in site and outlets.

## PROJECT

Kristu J Kristu Jayanti Autonomous  
College Bengaluru, Karnataka  
/Jun 2018- Jul 2019

**Title:** "Anti-Diabetic and Anti-Microbial  
activity of leaf and bark extracts of  
*Cerbera odollam*"

**Guide:** Dr. Sonia Angeline

## PERSONAL PROFILE

**Nationality:** Indian  
**Date of Birth:**16/05/1996  
**Gender:** Male  
**Marital status:** Single

## LANGUAGE

- MALAYALAM
- ENGLISH
- HINDI
- TAMIL

## EXPERIENCE

### Associate Microbiologist

**Field Fresh Foods Private Limited, (Del Monte India) Hosur Tamil Nadu**

*Jul 2019– Jan 2021*

- Performing Microbial Analysis for all the incoming Raw materials, finished goods, Water, Air and personal hygiene as per schedule.
- Clearing finished goods after recommended incubation period after microbial clearance through SAP system for further dispatch.
- Conducting shelf-life study for all products as well as new products.
- Implementing and verifying hygiene and sanitation rules in the factory.
- Conforms with and abide by all regulations, policies, instructions and work procedure.

### Quality Control Microbiologist

**Global Aqua Mineral, Kannur, Kerala**

*Jun 2016– Jun 2017*

- Performing Microbial Analysis for all the incoming Raw materials, Finished goods, Water, Air and personal hygiene as per schedule.
- Conducting shelf-life study for all products as well as new products.
- Responsible for plant hygiene monitoring.

### Intern Microbiologist

**Cooperative Hospital, Taliparamba Kannur, Kerala**

*May 2018-Jun 2018*

## CERTIFICATIONS

#### ○ Highfield Qualification

Certification on – *Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)*

*Qualification No: 603/2231/7*

*Certificate No: HAC3401791*

## REFERENCE

**Ramachandran KP**

**Senior Manager**

**Quality department**

**Del Monte India**

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