



**BINU  
SURENDRAN PILLAI**  
QHSE Sector Support Officer in  
AMWAJ Catering services  
QATAR

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**CONTACT NUMBERS**

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**PERSONAL DATA**

Father's Name : Surendran Pillai  
Date of Birth : 10/05/1971  
Gender : Male.  
Nationality : Indian.  
Marital Status : Married.  
Passport No : M 6184199

# **CURRICULUM VITAE**

**HIGHLIGHT**

Excellent Administrative, Material and Men management skill. Excellent leadership, Outstanding Planning and Time Management skills. Belief in team work, Initiative, Hard work, Sincerity and the will to carry out the assignment in the specified time limit. Mettle to prove efficiency in niche of employment.

**STRENGTH**

Working as a QHSE SECTOR SUPPORT OFFICER in Amwaj catering services (Qatar) handling more than 07 locations including Qatar petroleum. Seventeen years experience as a QHSE Officer, food safety officer, hygiene officer & Public health inspector (UAE, Saudi, Qatar, and India). Experience in Industrial catering, Flight catering, Hospital catering, Hotels, Onshore rigs, Offshore rigs & Public health inspection (Govt. sector)

**ACADEMIC PROFILE**

- Diploma in Food & Health Inspection (All India institute of local self govt –Mumbai)
- Bachelor degree completed from Kerala university-

**TECHNICAL QUALIFICATIONS**

- ISO 22000-2018 –Auditor/Transition training (FSMS)
- ISO 9001 ( Internal auditor training-IMS)
- ISO 14001( Internal auditor training-IMS)
- ISO 45001 (Internal auditor training-IMS)
- Level 03 award in HACCP –Food safety
- Level 02 award in Food safety in catering
- Food hygiene certificate -R.E.H.I.S , SCOTT LAND
- First aid training from St.Johens ambulance association

**PROFESSIONAL TRAININGS**

- Behavioral Safety for Refinery and oil rigs(Saudi Aramco)
- Fire warden Training. (Saudi Aramco)
- Train the trainer. (Saudi Aramco)
- Heat stress.(Saudi Aramco)
- Safety orientation for kitchen equipments(Saudi Aramco)
- Camp Inspection course(SaudiAramco)
- Vehicle Safety(Saudi Aramco)
- Occupational safety & hazards(NPCC-Abudabi)
- Basic fire fighting(NPCC-Abudabi)
- Pest control (NPCC-Abudabi)
- Hazard identification(Emirates flight catering-Dubai)
- QHSE Induction(QP-Qatar)
- Sea Survival(GTC-Abudabi)
- First aid course(QP-Qatar)
- Environmental Sanitation and waste management(QP-Qatar)
- H2s awareness(GDI-Rigs)
- Food sanitation & hygiene(Emirates flight catering-Dubai)
- Hand and finger safety(NPCC-Abudabi)
- H2S and BA donning (NPCC-Abudabi)

**IT SKILLS**

- Data entry & word processing
- Internet and E-Mail.
- Operating systems

**WORK EXPERIENCE**

Years of Work Experience: 17

**LANGUAGES KNOWN**

LANGUAGES	Read	Write	Speak
English	✓	✓	✓
Hindi	✓	✓	✓
Malayalam	✓	✓	✓
Tamil			✓

## PROFESSIONAL ACHIEVEMENTS

- Appreciation for the contribution and effort in successful achievement of AMWAJ Catering Services ISO Certification 2022 & 2023 (ISO 22000:2018, ISO 45001:2018 & ISO 14001 2015)
- Appreciation for participation as a team leader in AMWAJ QHSE for FIFA World Cup championship Qatar 2022.
- Appreciation for participation as a team leader in AMWAJ QHSE for Arab Cup championship Qatar 2021.
- Appreciation for participation as a team leader in AMWAJ QHSE for World Hand ball championship Qatar 2015.
- Appreciation and Safety award from Saudi Aramco (November 2012)

## WORK EXPERIENCE SUMMARY

### CURRENT WORKING EXPERIENCE:

**DESIGNATION :** QHSE SECTOR SUPPORT OFFICER

**ORGANIZATION :** AMWAJ CATERING SERVICES, QATAR (From 2013 to at present)

#### Key Responsibilities:

- \* Handling onshore sector more than 7 locations ( Qatar Energy facilities, Clubs, ,Rigs, hospitals, Camps, events etc).
- \* Played key role in implementing international Certification of FSMS ISO 22000:2018 for Amwaj catering.
- \* Successfully achieved the FSMS ISO 22000:2018 Certification.
- \* \* Ensure compliance to product safety & quality standards by implementing Food safety & quality systems across manufacturing sites.
- \* Manage quality of incoming edible and packaging materials, process control activities to minimize deviations and material usage variances.
- \* IMS documentation. Certifying (maintaining, with two recertification's with zero major non-conformance) of ISO 22000:2018 (Food Safety Management System), ISO 45001:2018 (Occupational Health & Safety Management system) and ISO 14001:2015 (Environmental Management System).
- \* Participate in supplier audit, internal process audits and food safety audits and render feedback based on statutory requirements to mitigate food safety gaps
- \* . Involved in managing day-to-day operations at micro level, maintaining daily checklists and executing the tasks assigned in accordance with organizational standards.
- \* Focus on product safety including quality of raw material, process control and finished product specification for customer satisfaction.
- \* Organize various Food Safety training sessions for the team to enhance team productivity and maintain FSMS ISO: 22000:2018 certifications.
- \* To ensure that all the staff are practicing GOOD HYGIENE PRACTICE (GHP) throughout the productions and maintaining the production units in high standards as per Qatar sanitary standards.
- \* Efficient Team Leader & Player, combining communication, interpersonal and problem solving skills with analytical, decision-making and leadership capabilities.

### PREVIOUS WORKING EXPERIENCE:

DESIGNATION	COMPANY NAME
Senior QHSE Officer	Nesma Catering Company-Saudi Arabia from Oct 2011 to Sep 2013
Food Safety and Hygiene Officer	Emirates Flight Catering, Dubai – Sep 2009 to June 2011
HSEQ officer	Abu Dhabi national hotels ( compass) From Jan 2005 to Aug 2009
Public health inspector	Municipal Corporation, Kollam, Kerala, India 1999 to 2001

## OVERSEAS WORK EXPERIENCE

**DESIGNATION : SENIOR QHSE OFFICER**

**COMPANY NAME : NESMA CATERING COMPANY, SAUDI ARABIA**

### **Job Responsibilities:**

- Supplier Audit.
- Implement HACCP and ISO 22000 standards relating to Food Safety and Personal Hygiene.
- Liaison with Saudi Aramco HSEQ Representatives or Equivalent.
- Inspecting and visiting all the work site of kitchens.
- Implement Critical Control Points system & procedures and evaluation of corrective actions.
- Provide in-house training in Food Safety, HACCP and staff personal hygiene.
- Manage day to day activities of Food Safety and maintaining Hygiene records.
- Monitor and verify that all food is handled, prepared, stored, transported and served accordingly.
- Food Safety & HACCP Rules and standards & regulations and in a satisfactory manner.
- Handle & investigate product feedback and complaints. Prepare incident and accident reports.
- Carry out internal Food Hygiene Audits and Quality Audits
- Routinely inspects all equipment and fixtures, inside and outside the stores, to ensure good working order and condition.
- Report findings and to liaise with the concerned departments on preventive actions to be taken.
- Support Management in providing professional response for food poisoning allegations & non-conformities received from meal takers.
- Ensure that training and performance standards are maintained in food hygiene and in the use of chemicals.
- Develop, review, & update the cleaning procedures and schedules to bring it up to date with local regulations and international standards
- Regularly looks for possible improvements related to Food Safety, Hygiene and Sanitation

**DESIGNATION : FOOD SAFETY AND HYGIENE OFFICER**

**COMPANY NAME : EMIRATES FLIGHT CATERING, DUBAI - UAE**

**Emirates Airline** - One of the largest In-flight catering units with more than 6,000 **employees** and over 100000 meals per day. Five stars awarded for Food Safety & Health and safety.

### **Job Responsibilities**

- Goods receiving, cooking verification, storage and dispatch of the food
- Advising standards of food Safety Compliance.
- Investigating and commenting on in respect of Food Hygiene and Food Safety.
- Liaison with Airline Hygiene Representatives or Equivalent.
- Monitoring disinfection levels of potable water.
- Regular food safety compliance checks.
- Staff training in food hygiene.
- Monitoring and recording temperature of product, air and water as needed.
- To provide the staff with health card and fitness certificate from health authorities.
- Ensuring compliance with airline standards.
- Trailing and approving cleaning chemicals and disinfection techniques.
- Approval and monitoring of pest control services.

**DESIGNATION : HSEQ OFFICER**

**COMPANY NAME : ABUDABI NATIONAL HOTELS (COMPASS)**

### **Job Responsibilities**

Developing and maintaining policies and procedures pertaining to Food Safety.

Create a Food Safety culture throughout the business by training.

Responsible for Internal Food safety trainings.

To ensure the effective maintenance of all prerequisite programs records and CCPs pertaining to HACCP and ISO 22000 and therefore its implementation.

Responsible for periodical Internal and External Hygiene and food safety audit as part of HACCP program.

To ensure that all the staff are practicing GOOD HYGIENE PRACTICE (GHP) throughout the production and maintaining the kitchen with good Grade from Dubai Municipality.

To research and implement more friendly and effective internationally accepted hygiene systems within the entire Food & Beverage area.

To ensure the highest Health and Safety / Hygiene standards in Royal (Sheikhs) weddings & health care foods and other events.

Health, safety and environmental management within the Hospitality areas.

To imbibe all the staff in GOOD HYGIENE PRACTICE through Basic food hygiene and refresher courses, trainings.

To conduct on-job training for personal hygiene and health & safety in kitchen.

To ensure the food safety throughout the operation, from receiving, sanitation, production and till consumption.

To arrange for microbiological analysis from third party for Food, Fresh Juice, Water, Ice, environmental and Personal Swabs.

To ensure the periodical internal calibration of thermometers, Chillers, Freezers,

Close liaison with Dubai & other Emirates Municipality food officers & inspectors.

Responsible for Auditing and approval of Food & Beverage Suppliers.

Ensure that all food is handled, prepared, stored and transported in a satisfactory manner and conduct vehicle audits.

### **WORK EXPERIENCE IN INDIA**

**DESIGNATION : PUBLIC HEALTH INSPECTOR**

**COMPANY NAME : MUNICIPAL CORPORATION, KOLLAM, KERALA, INDIA**

- Worked as a Public health inspector in Municipal Corporation.
- Conducting unannounced visits to restaurants to ensure that they follow the regulations to avoid food borne illness. Also check the waste Disposal, Ventilation, Water System, Cleanliness of the surrounding where food is prepared.
- Routine inspection of slaughter houses, poultry farms, barber saloons, public recreations areas etc and ensure all compliance of Municipal regulations.
- Identify hazards and examine conditions as they affect public health in such areas as milk and food control, institutional sanitation and safety, hazardous materials, solid waste handling and disposal practice, vector control, lead poisoning, and environmental health.
- Issuance of health cards & fitness certificates.

### **DECLARATION**

I hereby declare that the above-furnished information is true to the best of my knowledge.

Yours Faithfully  
(Binu Surendran Pillai)