

BREILYN MATHEW G

FOOD AND BEVERAGE

EXPERIENCE

2019 - 2023

**Samson CNO Industries-(MOFPI-Food Industries
Coconut Oil) QA Executive - Kangayam**

- Ensure that your suppliers meet quality standards for ingredients and materials.
- Implement GMP & GHP to ensure that your facility is clean, well-maintained, and follows proper hygiene and sanitation practices.
- Ensure that employees are trained and certified in QA/QC procedures and understand food safety protocols.
- Regularly review and improve your QA/QC processes based on feedback, incidents, and industry advancements.
- Maintain thorough records of product batches, allowing for easy traceability in case of recalls or issues.
- Develop and maintain a HACCP plan to identify and control potential hazards in your production process.
- Maintain detailed records of all production and quality control activities.
- Use collected data to identify areas for improvement and make necessary adjustments to processes and products.

2017 - 2019

**Kim Sim Huat trading Co-(Malaysia)
Storekeeper (warehouse)**

- Manage the warehouse to keep be in good condition clean and well arranged 5s Method
- Control, monitoring and improving the day to day activities of the warehouse
- Responsible in receiving and dispatching goods
- Plan and schedule time to time delivery of materials, ensure smooth material flow and practice FIFO (First In First Out)
- Monitoring and Documentation of Pest Control
- Ensure waste disposal for Hazards and Non Hazards
- Reporting about materials damaged in shipment to HOD
- Segregating the received items as stock or customer order for smooth supply and System Updation.

2014 - 2017

**RUBFILA International Ltd.
(Quality Controller)**

- To Implement and maintain quality system effectively.
- To train, guide and motivate the section operative in understanding and familiarization of the quality system.
- Conducting all PM Laboratory tests and co-ordinate with supply chain on the results.
- Controlling and improving the process of production in conjunction in with production manager highlighting and analyzing all in process quality problem.
- To constantly improve and upgrade the section from time to time. Any other NPD assigned by the management from time to time.



About Me

Flexible and experienced QA/QC Supervisor and passionate with over 9 years of experience in Food industry. My work mainly focuses on strictly implementation and maintains Food safety, quality control and quality assurance. Monitors and verifies the implementation of FSMS, GMP, HACCP and Company SOP's. Well-performs regular inspection in each stage of the production process to achieve the high standard quality of products.



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Abu Dhabi, Musaffah 40.

Date of Birth : 29/03/1994

Marital Status : Married

Passport Details:

Passport No : P6428668

Date of issue : 17/01/2017

Date of Expiry. : 16/01/2027

Visiting VISA

Expiry Date : 28-11-2023

LANGUAGE

- English
- Malayalam
- Tamil
- Hindi

LEADERSHIP

- Time, Manpower optimization, Audits, Internal, New Product development, Training staff and workers.
- I am very much Interested in Leadership because I am the Sports & cultural Captain and organized from my School to college

EDUCATION

St. Joseph Polytechnic-2014,
Coimbatore, TN, India.
Diploma In Automobile Engineering

CERTIFICATION

- **FOSTAC (Food Safety Training And Certification)**
- **Food Safety Supervisor - (Level -1)**
- **FSSAI - Food Safety And Standards Authority Of India**
- **National Council for Vocational Training - Modular Employable skills - 2013**
- **Maintenance and Repairs of Automobile - Trade Certificate - 2011**
- **Graphic Designing (Photoshop, Illustrator - 2009**