



CALEN CALVIN LOBO



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United Arab Emirates - Dubai

Available Immediately (Visit Visa Valid Till 18th November 2023)

Profile summary:

Looking for opportunities in the food manufacturing, food processing, food safety, quality assurance/quality control and Research & Development sectors. 10 months of experience in process standardisation, quality assurance, and quality control in Happilo International Pvt. Ltd. Bengaluru, Providing online quality support and cross-functional team assistance for more than 600 SKUs of dried fruits and nuts. Happilo provides a wide range of dried fruits, roasted and salted products, and healthy snack items based on dried fruits. Attended a brief training course on cleaning and sanitation, area line clearance, and auto-check weighers and printing equipment (Videojet and links) at Happilo.

Experience:



Quality Assurance and Quality Control Trainee.

Happilo International Pvt. Ltd.

October 2022 – August 2023

- **Quality Standards:** Establishing and enforcing specific quality parameters, standards, and specifications for ingredients, labeling, nutrition, and sensory attributes.
- **Supplier Qualification:** Collaborating with suppliers to evaluate capabilities and ensure consistent delivery of high-quality raw materials.
- **Material Testing:** Performing a brief analysis on the reception of raw materials, packaging materials, and finished goods. Analyzing incoming materials for contaminants like pesticides, heavy metals, and microbial pathogens to prevent downstream issues.
- **Process Control:** Implementing quality control procedures, monitoring critical points, ensuring sanitation and hygiene practices, and preventing contamination.
- **Product Testing:** Conducting comprehensive tests for sensory, microbiological, chemical, and physical attributes to verify compliance and safety.
- **Documentation:** Maintaining detailed records of quality control activities, test results, and regulatory compliance to track and trace products.
- **Regulatory Compliance:** Staying up-to-date with food safety regulations, and facilitating inspections by regulatory agencies.
- **Continuous Improvement:** Analyzing quality data, identifying trends, and implementing corrective actions to enhance processes and product quality.
- **Training and Education:** Providing employee training on GMP, food safety, and quality control procedures to ensure a consistent understanding of standards.

- Customer Feedback: Handling and resolving customer feedback and complaints, using insights to improve processes and address issues promptly



Certifications

- Highfield Level 3 Award in HACCP Level 3 for Food Manufacturing (RQF)
- FoSTaC - FOOD SAFETY SUPERVISOR -Advanced Manufacturing & COVID by fssai (2022)
- FSSC 22000 VERSION 5.1 WITH HACCP & ISO 22000:2018. By Foodiesys Consultancy, Pune (2022)
- Feeding the world. Coursera, The University of Pennsylvania (2020)
- Food and Beverage Management. Coursera, University Bocconi (2020)

Education:



Bangalore University

St. Joseph's College (Autonomous) Bangalore.

Master of Science (Food Science and Technology)

(2020-2022)



Mangalore University

St. Aloysius college (Autonomous) Mangalore.

Bachelors of Science (Chemistry, Botany and Zoology)

(2017-2020)



Research Projects

- Extraction of Bromelain from Pineapple Fruit & Crown and Its Applications in Tenderization of Meat (July 2022)
- Determination of Acetic Acid on Commercial Products and Concentration of Sodium Ions Using Flame Photometry (May 2020)



Professional, technical skills, and strengths

- PowerPoint • MS Word • MS Excel • multitasking • critical thinking • research and reporting • food testing and analysis
- Decision Making • Strong Efficiency • Strong Presentation Skills • Ability to Adapt • Good listener