



## JESSAL SEBASTIAN

### PRODUCTION EXECUTIVE

### CAREER OBJECTIVE

I am a hard working and experienced, motivated individual seeking for a responsible position and ready to contribute my skills in producing good quality and safe food products, customer service and team leadership.

### CONTACT

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### PERSONAL INFORMATION

Date of Birth. : 18.02.1998

Gender : Male

Nationality : Indian

Marital status : Single

### AVOCATION

- Travelling
- Sports

### LANGUAGE

English

Malayalam

Tamil (Speak)

Hindi (Speak)

### EXECUTIVE PROFILE

5 years of experience in seafood processing industry as Store supervisor, Store in charge, Production Supervisor - handling of seafood products (Raw and cooked products). My main objective is to ensuring that food is safe for consumption and managing, directing production process while ensuring optimum utilization of resources to increase cost savings, quality, yield, output and efficiency of production.

- Knowledge in FSMS, HACCP, GMP, QMS, EMS.
- Ensure to executing the HACCP for product quality and safety during the production. and coordinating as per the SOP and SSOP.
- Monitoring, controlling and managing the CCP protocols.
- Execute the scheduling and coordination of production and enhance product quality and reduce risks, gain production efficiency.
- Ensure the quality of food through food safety management system that preventing contamination of food products by identifying and controlling potential hazards in the production process.
- Experience in Quality, management system, Sanitary, Environment, and Food Safety Management Standards.
- Inspecting the manufacturing process to determine good manufacturing practices.
- Monitoring and performing daily inspections of the manufacturing facility, sanitation, sanitation facility and personal hygiene of workers, food handlers and executives and Reporting any irregularities or non conformities to Production department and Quality department and to other executives.
- Implementing corrective actions to ensure compliances with regulatory authorities
- Managing and handling of daily stocks in FIFO system.
- Knowledge in product specification. managing of shipments. Procurement of Seafood products, Packing Materials, Shipments, Inventory.
- Responsible for managing and maintenance of the plant quality program including the development, modification and updating of procedures to ensure accuracy.
- Operation knowledge of different kind of grading system, cookers, freezers.
- Inspecting the manufacturing process to determine sanitation protocols. Coordinate and implement the work schedule and distributing the work schedules for sanitation workers and food handlers.
- Responsible for implementing and monitoring of food safety management standards through quality systems, sanitary operations, chemical safety and pest control by daily inspection
- Experience in internal audits and external audits of ISO, BRC, HACCP from Export Inspection Council (EIC), Exporting Inspection agency (EIA) and Marine Products Export Development Authority (MPEDA) and EIC approves authorities.

## EXPERIENCE

### STORE SUPERVISOR

Mangala Seafoods, Industrial Development Area, Aroor, Alappuzha | 2018 - 2019.

Receiving, storing, testing and shipping items kept in cold storage also prepare the cold store for receipt of merchandise and loading and unloading trucks. Ensure receiving loads match the receiving documentation and report any deviations. Maintaining the standard operating procedure for product storing such as sorting and the storage of food products in level of Customer specification, Product, Product quality, Product grade. Monitoring the temperature of products and store. Maintaining good housekeeping practices.

### STORE IN-CHARGE

Mangala Seafoods, Industrial Development Area, Aroor, Alappuzha | 2019 - 2020.

Directing and monitoring a team of other workers and will need to ensure the efficient running of food products in cold storage. Ensure the product temperature and store temperature units including the Data Logger which records the temperature. Preparing timetables, work schedules, cleaning, schedules or coordinate their preparations. Monitoring of Receiving, storing, testing and shipping items kept in cold storage. Checking all the documentation and rectify if any deviations. Maintaining the standard operating procedure for product storing such as sorting and the storage of food products in level of Customer specification, Product, Product quality, Product grade. Ensuring the temperature of products during the shipments. Coordinating the hygiene and sanitation in the cold store.

### PRODUCTION SUPERVISOR

Mangala Seafoods, Industrial Development Area, Aroor, Alappuzha | 2020 - 2023.

Organize and manage day today production activities. Make sure the product quality and safety during operations and maintain the GMP. Manage manpower for the production in coordination with Managers. Monitoring and performing daily inspections of the manufacturing facility, sanitation, sanitation facility and personal hygiene and Reporting any irregularities or non conformities to Production department and Quality department and to other executives and preventing contamination of food products by identifying and controlling potential hazards in the production process. Manage the daily stock and shipments.

### PRODUCTION EXECUTIVE

Fair Exports, Industrial Development Area, Aroor, Alappuzha | 2023

Monitoring and checking the day today production process. Enhance the quality of the food and produce safe food for consumption by preventing the contamination by potential hazard. Ensure the all food production process are in control. oversees all operations of the food production plant, ensuring work process are simplified, costs are reduced, and production process run efficiently. Execute the scheduling and coordination of production and Implementing corrective actions if needed. Maintaining all the documentation as per the procedure. Coordinate with purchase department and pre-plan the production against the shipment plans. Make sure the product quality and safety during operations to determine food safety management system and good manufacturing practices. Experience in directing and supervising production personnel.

## PRODUCT KNOWLEDGE

### CRUSTACEANS (Shrimp).

Products and species:

- wild (Sea caught shrimps), Aquaculture shrimps.
- *Parapenaeopsis stylifera*, *Penaeus monodon*, *Litopenaeus vannamei*

product specifications:

- Peeled and deveined tail on, Peeled and deveined tail off, Head on, Headless EZ-peel
- Raw freezing products(IQF), Cooked IQF products, Block productions.

### CEPHALOPODS

Products:

- cuttlefish, Squid, Octopus.

Product specified: Whole and cleaned

- Squid Rings and Tentacles
- Raw freezing products(IQF), Block productions.

## EDUCATION

B.Com.- Co- Operation.

St. Marys College, Eramallor, Alappuzha, Kerala.

Mahatma Gandhi University | 2019 |

Higher Secondary- Commerce

St. Mary's College Eramallor, Alappuzha, Kerala | 2015 |

SSLC.

St. Raphaels High School, Ezhupunna, Alappuzha, Kerala.

| 2013 |

## SKILLS

- Good and easy learner, Hard working and confident.
- Responsibility to the defined timeline and task.
- Management and team building
- Provide internal trainings
- Decision making and Problem Solving
- Analytical and Quality control checking
- Documentation skills
- Good performance in audits and inspections.

## REFERENCE

Neha Chandran

Technologist

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Simon T P

Production Manager

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## DECLARATION

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

Jessal Sebastian