



Abdul Sinaj CK

Food Technologist

Email: abdulsinajck@gmail.com | **Mobile:** +971522023782 | **Location:** Abu Dhabi

DOB: 15/11/2002 | **Nationality:** Indian | **Marital Status:** Single | **Visa Status:** Visit Visa

Career Objective

As a dedicated Food Technologist with experience in maintaining quality and safety standards, Abdul seeks to contribute to a dynamic food industry organization. He is skilled in HACCP, GMP, and ISO 22000 standards, with expertise in food safety management, quality assurance, and production optimization. Abdul is eager to leverage his background in implementing food safety protocols, conducting audits, and managing end-to-end production processes to ensure superior product quality, regulatory compliance, and operational efficiency.

Work Experience

Quality Controller at Unipulp Agro Industries

Calicut, Kerala, India (2023 - 2024)

- Conducted quality inspections of raw materials and finished products to ensure compliance with food safety standards and regulations.
- Monitored and controlled critical control points (CCPs) in the production process.
- Assisted in implementing HACCP and Food Safety Management Systems (FSMS).
- Performed routine microbiological and chemical testing of food products.
- Documented and reported non-conformance issues and collaborated with the production team to implement corrective actions.
- Supported training sessions on hygiene practices and safety procedures for staff.

In-Plant Quality Controller at Evergreen Exports

Kochi, Kerala, India (2022 - 2023)

- Conducted quality checks on raw materials and finished products.
 - Documented and analyzed data related to quality standards.
 - Assisted in the development and implementation of quality control procedures.
 - Collaborated with other team members to ensure compliance with regulatory requirements.
-

Education

- BSc in Food Technology, Calicut University (2020 - 2023)
- Higher Secondary School Certificate (2018 - 2020)
- Secondary School Leaving Certificate (2017 - 2018)

Certifications

- Food Safety Management for Manufacturing Level 4
 - HACCP Food Manufacturing Level 3
-

Skills

- Food Safety, Safety Management, Quality Control, Production Planning, Food Handling.
 - Problem Solving, Sensory Evaluation.
-

Computer Skills

Microsoft Excel, Microsoft Word and Presentaion.

Languages

English, Malayalam, Hindi and Tamil.

Areas of Interest

- Food Technologist • Dairy Technology • Quality Controller • Hygienic Officer
 - Supervisor • Food Consulting • R&D • Quality Assurance
-

Committed to continuous learning and professional growth in the food technology field, aiming to contribute effectively to food safety and quality standards. Feel free to ask for more details if required.