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DATE OF BIRTH

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WORK SKILLS

- ◆ Employee orientation
- ◆ Audit coordination
- ◆ Training employees
- ◆ Storage organization
- ◆ Report writing and analysis
- ◆ Product knowledge
- ◆ Presentations
- ◆ Cleaning and sanitizing
- ◆ Process Evaluations

FARINA

Quality Control/ Quality Assurance Executive

PROFILE SUMMARY

- Precise Quality Control Executive possessing good working knowledge and experience in food processing as a Quality Assurance. Proficient in all QA operation mainly in GMP, HACCP, ISO, and HALAL.
- Committed to thoroughly assessing product quality and the manufacturing process to ensure excellent results & customer satisfaction.
- Quality Control/ Quality Assurance Executive with **4 years of experience**. Talented at performing detail-oriented inspections and training employees for excellent service.
- Accomplished at meeting long-term quality goals. Able to keep meticulous records, identify and troubleshoot problems in a timely manners.
- Specialties include operational improvements, program implementation, and documentation.

EDUCATION

P.A College of Engineering, INDIA
under Visvesvaraya Technological University
Bachelor of Engineering (B.E) in Biotechnology
2014-2018

St. Aloysius College, INDIA
under Mangalore University
Post-Graduation Diploma in Fermentation & Bioprocessing
2018-2019

TECHNICAL SKILLS

- ◆ **Microbiology:** *Analysis of Microbes in food/ feed*
- ◆ **Computer Skills:** *MS Office Suite (Word, Excel & PowerPoint) and Internet Applications.*
- ◆ **Biochemical/ Chemical:** *Analysis of Protein, Fat, FFA, TVBN, NaCl, Iodine Value of finished products.*

PROFESSIONAL EXPERIENCE

1. Quality Assurance/ Quality Controller (2021-Present)

Sibonne Foodstuff Industry LLC, Sharjah, U.A.E

Repacking and dispatch of edible salts and spices, Sharjah, U.A.E

2. Quality Assurance/ Quality Controller (2019-2021)

Mukka Seafood Industries Limited, Karnataka, INDIA

*Manufacturers and Export Based Company,
Mangalore Karnataka, INDIA*

ROLES AND RESPONSIBILITIES

- Monitored, Reported, and communicated all malfunctions to the operations team and follow up for the action.
- Developed QA plans by conducting hazard analyses, identifying critical control points and preventive measures; establishing critical limits, monitoring procedures, corrective actions, and verification procedures; monitoring them.
- Developed SOPs for all employees and trained to meet the standards, enforcing policies and procedures.
- Checked and reviewed new quality requirements of raw materials and communicated with suppliers and appropriate internal departments.
- Conducted biochemical and microbiological analysis of finished products, water, raw ingredients and utility swabs, through scheduling tests, collecting samples, sending them to approved laboratories, verifying results.
- Prepared and collection of production reports.
- Tracked quality issues with customers, suppliers, and internal plant operations.
- Scheduled and chaired quality review meetings to review effectiveness of performance mitigating risk, improving throughout, and achieving customer satisfaction.
- Established and tracked quality department goals and objectives.
- Implemented ISO 9001 quality systems, HACCP, ISO 22000:2018, HALAL, GMP systems defining food safety practices, leading to certification and better business practices.
- Collaborated with audit clients and action owners to apply root cause analysis guidance and establish effective corrective action plans.

PROFESSIONAL TRAINING/ INTERNSHIP

- ◆ Advanced **"Food Safety Level 4"** certified professional
- ◆ Advanced **"HACCP Level 5"** certified professional
- ◆ **"Integrated Management Systems (ISO 9001:2015/ISO 14001:2015/ IO 45001:2018) Requirements and awareness training**
- ◆ **"Internal auditor's training course on ISO 22000: 2018"**
- ◆ **"Internship Trainee"** at Bhat Biotech India Pvt Ltd, Manufacturers and Marketing of Diagnostic products and Biotechnology based products, INDIA for 5 months.
- ◆ **Training on "Importance of HACCP And ISO 22000 In Sea Food Processing & Quality Control"**

I hereby declare that the above details mentioned above are true to the best of my belief.

Thanking you,
Farina