



# LAMEES FUAD SIRAJ

## FOOD QUALITY CONTROL SPECIALIST

Aspiring Food and Nutrition Science technology graduate and results-driven professional with a strong academic background and hands-on experience in food production and quality control from IFFCO, SHJ. Actively seeking immediate job opportunities as Food quality control and hygiene, laboratory microbiologist, Food Auditing, R&D Dept. or related field. I am well-versed in food safety standards and regulations, HACCP principles, and sustainable food production practices and new products innovation. Immediately seeking a challenging role in the food industry to apply my knowledge and skills in food science, product development, and quality assurance to contribute to the creation of safe and nutritious food products.

## EXPERIENCE

July - Sep, 2023

### **Abdul waheed Bin Shabib Spices Factory, Al Quoz.**

#### *Food Quality Control Inspector*

##### Key responsibilities:

- Conduct rigorous inspections and quality checks on food products to ensure compliance with industry standards and regulations.
- Implement and maintain quality control procedures, including HACCP and GMP, to safeguard product integrity.
- Evaluation of SOP's
- Collaborate with cross-functional teams to address quality issues, provide corrective actions, and drive continuous improvement.
- Monitor and document data on product specifications, defects, and non-conformities.
- Perform sensory evaluations to verify the quality and safety of food products.
- Train and educate staff on quality control procedures and best practices.
- Respond to and resolve quality-related issues and concerns throughout the factory.
- Contribute to the development and implementation of quality assurance programs & assisted in the internal & external Audits.
- Stay updated on food safety regulations and UAE standards.
- Constantly developing knowledge on industry trends to ensure ongoing compliance and innovation.

Feb - May, 2023

### **IFFCO - FROZEN FOOD DIVISION, SHJ.**

#### *Food Quality Control Trainee*

##### Key responsibilities:

- Re-evaluated the SOP's, Maximum % yield, loss percentage
- Rheology- baking evaluation (verify organoleptic properties)
- HACCP and Internal Audit- GMP
- Raw materials quality check and nutritional facts labelling
- Chiller and cold store inspection.
- Hygiene and sanitation of the personnel & premises.

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🌐 <https://www.linkedin.com/in/lamees-fuad-5b38b1246>

📍 Dubai, Sharjah, UAE

✅ Residential visa/ UAE Born

## EDUCATION

- BACHELOR OF SCIENCE IN FOOD AND NUTRITION SCIENCE & TECH.  
Manipal university, Dubai  
2020-2023
- BACHELOR OF SCIENCE IN INFORMATION TECHNOLOGY  
Al Dar university college, Dubai  
2019 - 2020

## EXPERTISE

- HACCP, GMP, ISO, GHP, FDA, FSSA.
- Food safety & sanitation.
- Food Quality control.
- Food Auditing.
- Food Processing techniques.
- Sensory evaluation
- Food chemistry and microbiology
- Laboratory and Field research
- Food storage procedures.
- Food handling policies
- Time management skills
- Multi- Tasking
- Data analysis and interpretation

## SOFTWARE SKILLS

- Microsoft word, excel, power point
- Designing and Creativity
- Editing

## LANGUAGE

- English
- Hindi
- Malayalam
- Arabic
- Tamil

## EXPERIENCE – contd

2020 - 2023

### MANIPAL UNIVERSITY, DUBAI.

*Food Science & Technology Graduate*

#### FIELD OF EXPERTISE :-

- Microbiology
- Food safety and Quality control - HACCP, GMP, GHP, ISO, FDA, FSSA
- Food Engineering and processing
- Grain and dairy science technology
- Fruits and vegetables processing tech.
- Meat processing and Preservation
- Nutrition sciences

#### RESEARCH- ORIENTED:-

- Culture inoculation on grapes and broth.
- Grain science- gluten estimation, gelatinization of starch
- Squash and Jam processing, Osmotic dehydration on potato and grapes.
- Methylene Blue Reduction Test, Acidity of milk
- Enzymatic browning process on foods.
- Identification of Adulteration on food products

## CERTIFICATION / ACHIEVEMENTS

✓ HACCP level 3 Certified for manufacturing/catering

✓ ISO 9001 Quality Management Systems Associate.

✓ An Introduction to Root Cause Analysis course for Food Businesses.

✓ Microbiology zoonoses awareness

- Food Article writing from WELLBENE company, Dubai

• ADDITIONAL COURSES ON COURSERA:-

1) Chemistry- University of Kentucky.

2) Anatomy: cardiovascular, respiratory and urinary systems- University of Michigan.

3) How computers work- University of London