

PROFESSIONAL SUMMARY

Experienced and reliable Quality Control Supervisor professional with over ten years of experience working in food manufacturing industry to ensure the highest quality outcomes possible. Adept in providing suggestions and solutions to enhance productivity through improvements in operations, quality, safety and administration. Analytical and detail-oriented, with expertise in organizing, writing, and editing detailed reports, while maintaining high standards of professionalism. Bringing forth a seasoned history of assisting the industry in achieving success.

WORK EXPERIENCE

QUALITY CONTROL SUPERVISOR

AL RAWABI DAIRY CO L.L.C

Oct 2019 – Present Dubai, UAE

- Promote a culture of quality and food safety across the organization.
- Evaluate and assess potential hazards at each stage of food production and implement control measures.
- Conduct facility and equipment inspections to ensure compliance with food safety regulations.
- Ensure implementation and maintenance of quality systems, including but not limited to, procedures and work instructions, handling deviations, technical report review and providing personnel training.
- Authorize the release of raw materials and finished products, ensuring adherence to quality standards.
- Handle concessions and rejects efficiently, implementing corrective actions and adhering to quality control measures.
- Contribute to product and recipe development to enhance quality and meet customer requirements.
- Conduct scale trials on new or modified packaging materials.
- Train employees on job duties, safety procedures, and food safety policies.
- Investigate and address customer complaints, implementing corrective actions to reduce complaints.
- Develop standard operating procedures aligned with regulatory requirements and organizational policies.
- Analyze process deviations, product defects, and quality issues to determine root causes and implement corrective measures.
- Verify and update quality control records using software, ensuring accuracy and compliance.
- Collaborate with quality assurance and food safety teams during audits and inspections.
- Prepare and submit comprehensive reports on quality performance.

SKILLS

Analytical & Organizational skills

HACCP

Supervising & Team management

Food Safety

Training

Quality control & Assurance

Excellent Communication

Project Management

Product Development

Research and Development

Auditing Skill

Quality Management

EDUCATIONAL BACKGROUND

BSC MICROBIOLOGY	2005
Bharathiar University, India	
HIGHER SECONDARY	2002
Board of Higher Secondary Examinations, Kerala	
SSLC	2000
Board of Public Examinations, Kerala	

PROFESSIONAL CREDENTIALS & APPROVALS

- FSSC 22000-Understanding Food safety Management System certificate
- Food safety Level 4-Highfield Awarding Body for compliance (HABC) certificate
- ISO 9001:2008 & 22000:2005 Integrated Management System Internal Auditor Certificate
- ISO 22000:2018 Implementation Training Certificate
- ISO 9001:2008 Internal Auditing Certificate

LANGUAGES

English	<div></div>
Hindi	<div></div>
Malayalam	<div></div>
Tamil	<div></div>

**SENIOR MICROBIOLOGIST, HACCP/ISO
DOCUMENTATION EXECUTIVE
BARAKAT QUALITY PLUS LLC**

Apr 2008 - May 2017

Dubai, UAE

- Manage and supervise the technical team, providing instructions and guidance.
- Conduct audits of service providers and suppliers during contract renewals or when engaging new ones.
- Hold signing authority for lab reports, studies, and documentation.
- Ensure complete documentation compliance within the Quality department.
- Prepare documentation for certification audits and customer audits.
- Manage documentation requirements for system upgrades, audits, and procedures.
- Conduct in-house training sessions for laboratory procedures and new systems/processes.
- Manage customer complaints, conduct root cause analysis, prepare corrective action reports, and perform trend analysis.
- Handle customer feedback, perform trend analysis, and document the findings.
- Prepare the annual product review, evaluating product quality and compliance.
- Manage supplier evaluation and approval procedures in collaboration with the purchasing team.
- Prepare laboratory manuals, review and update SOPs, and develop flowcharts.
- Conduct GMP rounds in the plant to ensure compliance.
- Prepare the annual budget for laboratory operations.

PROJECT

**Project Completion Certificate-Fresh Squeezed
juice Manufacturing 2020**

PERSONAL DETAILS

DOB	28-01-1984
Gender	Female
Marital Status	Married
Nationality	Indian
Visa Status	Residence Visa
Driving License	Valid UAE License

COMPUTER PROFICIENCY

- **SAP**