

LOKENDRA BHARATI

SUMMARY

- Motivated QA/HSE Professional with 7 years of progressive experience. Energetic self-starter and team builder. Navigates high-stress situations and achieves goals on time and under budget.
 - Proactive and excited to partner with like-minded individuals to achieve goals.
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EXPERIENCE

Senior Food Safety and Hygiene Officer, 07/2020 - Current **Power International Holding Group - Doha, Qatar**

- Carrying out inspection of project outlet/restaurant to ensure effective implementation of FSMS/HACCP, OHAS, environmental standard.
- Planning, implementing and verifying corrective/preventive action against non-compliance regarding food safety, health safety and environmental safety requirement.
- Assisting QHSE Manager to review and update Food Safety/HACCP Plan, Policy, procedure and checklist based on changes/revision in standard from MOPH, ISO and other regulatory bodies.
- Planning and execution of pre-assignment training/orientation to new recruits.
- Organizing training plan according to training need analysis of individual locations in coordination with operation managers.
- Preparing range of written communications, documents and reports to restaurant outlet executive.
- Coordinating with contractor (Pest Control, Cleaning & Housekeeping, Chemical, Food Laboratory, Kitchen equipment maintenance & Calibration) to achieve effective output and following up for results/reports.

QHSE Officer (Food Hygienist), 12/2015 - 07/2020 **SHAQAB - Doha, Qatar**

- Managed overall food hygiene, sanitation and ensure standard of operation in assigned catering project and retail restaurant outlets.
- Performed daily walkthroughs to identify and prioritize food safety risks and partnered with operation team to address identified risks.
- Prepared and maintained corrective action register for non-compliance items arising from internal/external audit and inspections.
- Consulted with municipal personnel /clients expert on food safety & quality, health & safety matters based on contract requirement and changes.
- Participated in QHSE meetings to discuss & share ideas, status of various projects and to move forward accordingly to meet departmental KPI's.



CONTACT

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SKILLS

- Quality assurance
- Food safety and hygiene
- ISO 22000 / HACCP
- Food microbiology
- Training (FS / HACCP / OHAS)
- Internal / External Audit (FSMS / HACCP)
- Occupational health and safety (OHAS)
- Cleaning and Sanitation
- Catering & Hospitality Management
- Supplier and Client Management
- Risk Assessment (Food Industry)

- Ensured safe dining facilities and outdoor catering with no record of food borne illness and outbreak throughout all assigned project.

Handled catering projects & restaurants under SHAQAB :

- *Al Diyar Al Qataria International Group (Al Huda Restaurant, Café De Roma, UNO Chicago Grill and Pizza)*
- *QAPCO (Qatar petrochemical)*
- *Qatar Gas*
- *MIC - Alaqaria Camp*

QA cum production Officer, 09/2014 - 12/2015

Sujal Dairy Pvt.Ltd. - Pokhara, Nepal

- Planned and implemented production and QA strategy on the floor using excellent planning and coordination skills.
 - Monitored overall manufacturing activities ensuring optimum utilization of equipment, resources and ingredients.
 - Performed laboratory analysis of incoming raw material, intermediate product and final product.
 - Record and document all the laboratory result of raw milk, packaging material and final dairy product.
 - Supervised operation at floor to maximize productivity.
 - Investigated problems, analyze root causes and define resolutions regarding production defects and quality gaps.
 - Provided Food Sample for External laboratory analysis & follow up for results.
 - Reported daily production and quality activities to Management and record keeping.
 - Planned, implemented & monitored pest management system and other environment activities according to operational requirement.
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EDUCATION

Bachelor of Science and Technology, Food Technology, 2013

Tribhuvan University - Kathmandu

- Coursework in Dairy, Bakery, Food Laboratory and other food industry i.e. Catering , Restaurant Chain.
 - Dissertation in "Quality Analysis Of Silam (*Perilla Frutescens*)" which was selected and published by Lambert Academic Publication, Germany.
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ACCOMPLISHMENTS

- Recognized by management for delivering ISO 22000 / HACCP Certification of 30 restaurant outlets in year 2021.
 - Recognized by management for building food safety , occupational health & safety behaviours and culture in restaurant outlet leading to zero incident in short time period.
 - Recognized by management for successful opening of new outlet / catering projects fulfilling client / regulatory requirement.
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PROFESSIONAL AFFILIATIONS

- Member, Association of Food Scientist and Technologist - Nepal (NEFOSTA)

TRAINING & CERTIFICATIONS

- Safety Management System (SMS), Basic Safety Awareness, Fire Safety , Hazard awareness and reporting, Airside Safety Awareness, General security Awareness Trainings for HIA from Qatar Airway /HIA held on 14 November 2022.
- Registered as approved Tutor from Highfield International on Level – 1, Level-2, Level-3 Award in Food Safety for Catering (RQF),Manufacturing (RQF),Retail(RQF),Catering (RQF),Food Manufacturing (RQF),Sea (RQF) on date 21 March 2022.
- HACCP Level-3 provided by Saridan Training Centre, Doha Qatar in coordination with High Field International,UK starting from 14th Oct.2019 to 15th Oct.2019.
- International Award in Delivering Training (IADT), Train the Trainer Level 3 provided by Q-qualityaustria, GULF starting from date 2nd July 2018 to 4th July 2018.
- HSE Induction Training Level-1 provided by Qatar Petrochemical Company, Mesaieed Industrial City (MIC), Qatar.
- Lead Auditor Course on ISO 22000:2005 (Transition phase 2018) provided by Q-qualityaustria, GULF starting from date 25th February 2018 to 28th February 2018.
- Lead Auditor Course on ISO 9001:2015 (QMS) provided by Q-qualityaustria, GULF starting from date 9th December 2017 to 13th December 2017.
- ISO 9001:2015 (Integrated Management System and Risk Based Approach on QMS) Awareness Training provided by the Q-quality Austria, GULF held on date 7th October 2017.
- International BLS First Aid Training provided by Saridan Training Centre, Doha Qatar (Authorized from Highfield International U.K.) organized on date April-1, 2017.
- Food Safety and Hygiene Training organized by Medical Department, Qatargas Operating Company Ltd. on date 22nd October 2016 and 18th November 2017.
- Fire Safety (Floor Warden) Training organized by Emergency Management System (EMS) Department, Qatargas Operating Company Ltd. on date 18th September 2016.
- Induction Training (10 Life Saving Rules) provided by Security Section, Qatargas Operating Company Ltd. on date 7th September 2016.
- “Cheese & Cheese Product Development” provided by Sujal Dairy, Pokhara, Nepal in coordination with Cheese Expert from Swiss Project, Switzerland for 21 Days,
- APO e-Learning course on production and certification of organic food for greater market access organized by Asian productivity organization (APO) with coordination with National Research and Educational Network (NREN), Nepal for four days.

REFERENCE

Available upon request