



MUHAMMED AJMAL

Career Objective

Seeking for a Food Science job where I can learn new skills and expand my knowledge and utilize my knowledge in Quality Control, Product Development, Production, Hygiene and Food Safety to deliver best Results and build experiences.



01-09-2000



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AREA OF INTEREST

- Meat and Meat Products
- New Product Development
- Beverage Technology
- Fruit and Vegetable Processing and Quality
- Production and Processing Operation
- Dairy & Dairy products
- Quality control and Quality assurance

CERTIFICATE/LICENCE

- **Manufacturing (Level2) & COVID- Food Safety Supervisor**
- **Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)**

PROFESSIONAL EXPERIENCE

Production & Quality Intern:

Britannia Industries limited

Banglore,India

01/11/2022 - 30/01/2023

- Detailed study about Raw materials ,mixing, moulding & packaging of the products.
- Different types of parameters are performed.
- Assisted and monitored the production by the key performance indicators along with ingredients monitoring and recipe adherence.
- Process monitoring and control.
- Online quality and packing quality monitoring..
- Release of finished goods and consumer complaint handling.

In Plant Training:

Parison's Roller Flour Mills Pvt Ltd

15/09/2022 - 01/10/2022

- Detailed study about wheat, wheat processing, equipment's used for cleaning and milling.
- Different type of laboratory tests also performed. *Calicut,Kerala,India*
- Storage and packaging along with analysis of different types of product

Project Intern:

Unipulp Agro Industries, KINFRA SEZ

04/04/2022 - 04/06/2022

- DEVELOPMENT OF READY TO DRINK (RTD) JUICE POWDER FROM RIPE PALMYRA FRUIT. *Calicut,Kerala,India*
- Both statistical and nutrient analysis has proved that Palmyra juice powder was found to be much significant.
- This RTD will help to change the consumption pattern of seasonal fruit along with increasing shelf stability, marketability.

SKILLS

- Hygeine & Food Safety
- Team work
- Quality Control
- Communication
- MS office (software skill)

LANGUAGES

English
Full Professional Proficiency

Arabic
beginner

Hindi
Full Professional Proficiency

Malayalam
Native or Bilingual Proficiency

DRIVING LICENSE

India

In Plant Training:

Meat Technology Unit, KVASU Thrissur

08/03/2021 – 22/03/2021 Trissur,Kerala,India

- Meat processing equipments like meat mincer,carcass splitters,sausage filler.
- Meat and poultry processing,low temperature storage methods,production of value added products and rendering of waste materials.

Conferences & Workshop:

Meat Technology Unit, KVASU Thrissur

26/07/2019 Thanjavur,Tamilnadu,India

- Advances in bulk grain storage & smart sensor and IoT applications in warehouses” at IIFPT, Thanjavur.

EDUCATION

UNDER GRADUATION

Anna University, Chennai

2018– 2022 Coimbatore,Tamilnadu,India

Course

- B.Tech Food Technology –CGPA 7.8

HIGHER SECONDARY SCHOOL

MALABAR CHRISTIAN COLLEGE SCHOOL

2016– 2017 Calicut,Kerala,India

HIGH SCHOOL

MARKAZ INTERNATIONAL SCHOOL

2012– 2016 Calicut,Kerala,India