

PROFESSIONAL EXPERIENCE

Nesto Group,

Food Safety Officer/ Hygiene Manager

March 2023 – present

Naad Al Hamar, United Arab Emirates

- Knowledge in Dubai Food Code.
- Implemented systems in production houses. Conducted checks to ensure that all food handlers practice good, food and personal hygiene while food preparation.
- Ensuring that food handlers observe and follow systems in place and respect the food Safety.
- Overseeing the cleanliness of the food preparation premises.
- Follow up and enforcement of all sanitation procedures in restaurants and Production areas.
- Monitoring all work stations and dressing procedures in the production area.
- Creating checklists to adhere during food safety checks and easier traceability.
- Pest Control and Bird Control procedures and their constant updation.
- Routine sessions to staff on updated food Safety procedures and relevant laws regarding food hygiene.

(Production House Experience)

(Retail Outlet Experience)

Sabols Foods Pvt Ltd, Quality Controller

2022 – 2023 | Coimbatore, India

- Determined the total number of microorganisms in suspension. Performed specialized chemical, bacteriological and physical tests and analysis of soft, DI and USP purified water, water sampling, gram stain.
- Insured that the plant processes and operation are in accordance with BIS & FSSAI requirements.
- Supported Aseptic Process Validations (APVs) by performing environmental monitoring.
- Monitored and assessed environmental microbial levels in ambient air, compressed air, and multiple water systems Collaborate with R&D scientists and site.
- Performed Microbiological analysis of purified water, CIP, cleaning validations, and equipment bioburden Performed plate counts, subculture, gram.
- Provided daily TPC and enrichment microbial testing, assessment of growth, MST, media preparation, and media growth promotion while utilizing advanced.
- Performed enrichment testing of all samples tested.
- Set up and read API test strips for plates with growth to identify the organisms.
- Prepared and sterilized media for testing.
- Tested manufacturing water and soap from the tanks and trucks, and examine their conductivity.
- Tested the quality of the work environment and monitoring the air of the plant.

Michael Paul

Food Safety Officer/ Hygiene Officer



lautnerpaulmichael@gmail.com

+971 582457100

International City, Dubai , UAE

24th August 1999

India

Single

Male

U4749740

LANGUAGES

English



Hindi



Tamil



Malayalam



INTERESTS

Biking, Adventure Sports, Hodophile

OBJECTIVE

A highly motivated and skilled individual seeks a Food Safety Officer/Hygiene Officer position from a company that encourages growth, esteems exceptional interpersonal skills .

Cistron Laboratories, QC Microbiologist

2020 – 2022 | Coimbatore, India

- Supervised and researched various microbiological activities regularly.
- Maintained knowledge of various research methods and performed all manual operations on various supplies.
- Developed and maintained validation in all protocols for various environmental controls.
- Performed laboratory analysis on all materials after appropriate sterilization.
- Performed tests on component samples, identified any contamination, conducted analysis, and initiated corrective measures.
- Research various cultures of microorganisms in isolation according to standard inhibition and ensure control over moisture and temperature.
- Monitored all physiological and morphological characteristics and identified microorganisms.
- Performed tests on all incoming ingredients and documented all records.
- Developed and prepared research papers and documents for all protocols.
- Performed audits on various environmental programs and performed reviews.
- Developed various testing processes for all raw materials and equipment, and monitored all finished products.
- Investigated all procedures and prevented any human error on samples.
- Maintained accurate records and performed tests on all activities conducted in the laboratory.
- Developed and documented various microbiology laboratory processes and prepared final reports.
- Maintained purchase orders for all laboratory processes and monitored inventory.

EDUCATION

MSc Microbiology, Nehru College

2020 – 2022 | Coimbatore, India

BSc Microbiology, Presentation College

2017 – 2020 | Kochin, India

SKILLS

HACCP LVL 4



Food Safety Analysis, PRP, Hazard Control

Advanced Food Safety LVL 4



Food safety and control Analysis

Person In Charge (PIC)



Management and responsibilities for Food Safety

Food Chain Management



Pest Control Management



Allergen Management



Quality Control



Microbiology Techniques



AWARDS

Best Speaker Award,
Mahatma Gandhi University
2019

Best Employee Award, Gulf Route Consultants

REFERENCES

Ms Sheeba, *Food Safety Officer/Retail Auditor*,
Happy Platter Kitchen
+971 56 279 6906

Mr Nizzamudheen,
Food Safety Trainer/Retail Auditor
+971504250744