



MUFLIH N I

Food Technologist | Quality Control Specialist

Contact

+971-569616494
nimuflih@gmail.com
DUBAI, UAE
linkedin.com/in/muflih-n-i

Education

08/2019 - 04/2023 *Tamilnadu, India*
B.Tech Food Technology
Dhaanish Ahmed Institute Of Technology
CGPA - 7.9%

Skills

- Familiar with Food Safety Standards and HACCP Principles
- Knowledge of Food products and Quality Controlling
- Food Safety Management System
- GMP & GHP
- Food Safety Management System
- Computer Skills
- Monitoring, Record keeping & Documentation
- Sensory evaluation
- Attention to detail
- Teamwork and Collaboration

Academic Projects

- Developed a Biscuit on Jackfruit with three varieties such as Spicy, Salt, and Sugar.
- Development of health gummies using 75% of foxtail millet flour and passion fruit which enhances nutritional value

Language

- English
- Arabic (basic)
- Hindi (basic)
- Malayalam
- Tamil

Professional Overview

I am enthusiastic about pursuing ongoing education, maintaining current knowledge of advancements in Food Technology and Safety. I am eager to engage with other professionals and stay abreast of the latest developments in the ever-evolving Food Industry.

Work Experience

Quality Control Supervisor

Foodco Delicacies India Pvt Ltd
Kerala, India

06/2023 - 01/2024

Seafood and Frozen Ready-To-Eat Food Products Exporter.

Achievements / Task

- Joined as a fresher in Quality Controller and Promoted to QC Supervisor within three months after joining
- Perform routine tests on raw materials, in-process products, and finished goods to ensure they meet 100% quality standards.
- Participate in sensory evaluations to assess the taste, texture, and overall quality of products.
- Monitor and ensure proper storage and transportation temp for frozen products to maintain quality and safety.
- Maintain accurate and detailed checklists for quality control at every processing step and any corrective actions taken.
- Assist in investigating and addressing the root causes of any quality deviations or non-conformities in the production process.
- Inspect packaging materials, containers and final packaging to ensure the safety of the product.
- Trained direct or indirect food handling workers and staff on good hygiene and manufacturing practices (GMP and GHP).

Hands on Training and Internship

Triguni Foods India Pvt Ltd

04/2023 - 06/2023

One of the largest supplier of Ready-To-Eat Food Products for Indigo Airlines in Chennai

- Engaging training in the dehydrated ready-to-eat food industry, providing comprehensive insights into food safety standards, production processes, and quality control.
- The training deepened my understanding of food safety and market demands, providing a solid foundation for the dynamic realm of dry, ready-to-eat food production.

Eminent Seafoods Pvt Ltd

01/2023 - 01/2023

One of the best and quality exporter of Seafood in Kerala

- Gained insights into sustainable seafood practices. Acquired hands-on knowledge of seafood processing and quality control. Demonstrated adaptability and a proactive approach in a fast-paced industry. Overall, a rewarding experience that deepened my understanding of the seafood sector.

Certificates

- HACCP LEVEL 3 (Highfield's for Manufacturing)
- HACCP LEVEL 4
- FoSTaC (Food Safety Training and Certification)
- Food Safety Management System (FSMS)
- Food Safety Induction Training
- HACCP Internal auditor certification
- HACCP In-plant training certification
- ISO 22000;2018 Internal auditor certification