ROHINI SURESH BADIGER

QUALITY CONTROL ANALYST

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Al Khail gate, Dubai, United Arab Emirates

Indian

Married

■ W9693907



Experienced quality and food safety professional with a talent for food safety and with a demonstrated history and expertise in conducting Food Safety inspections and Audits, Food safety Management, Customer Complaint Handling, Product Analysis, integrated pest control management, SAP.



HACCP FOOD SAFETY

1SO:9001,2015 FOOD PROCESSING

FRCC RESEARCH AND DEVELOPMENT

PROBLEM SOLVING 5S MANAGEMENT

FOOD HAZARD ANALYSIS **HYGEINE**

PROFESSIONAL EXPERIENCE

11/2021-10/2022 Belgaum, Karnataka India

Quality control analyst, Parle agro pvt ltd(Shashi sidnal foods)

- Monitoring in house production and online record keeping.
- Control and verification of CCPs and taking necessary corrective action When required.
- Supervise and manage employees. Manages all day-to day operations. Understands employee positions well enough to perform duties in employees absence.
- Implement personal hygiene and good manufacturing practices in the Factory.
- Weighing and verification of ingredients for each batch of biscuits.
- Perform batch wise quality analysis of finished products, including the Input materials and recyclable biscuit.
- Label control and verification of all the finished products in the facility.
- Conduct chemical analysis and ensure a quality product is been released.



- RM and PM receiving and inspection to ensure the products are as per the required specification.
- Execution of HACCP ,ISO ,5s standards in organization and its review and record keeping.
- Monitor and verify cleaning and sanitation of the lines and the facility.
- Maintain QC records and documents related to Food Safety.
- Development and implement cleaning and sanitization procedure and Ensure proper cleaning and sanitization of the facility, equipment and Preventive maintenance of machines.
- Provide Food safety training and GMP training to the staffs.
- Investigation of non- conformance and ensure proper corrective and Preventive action has been taken.
- Analytical and sensory evaluation of finished products.
- Core team member of WCM and completed projects .

07/2021-08/2021 Belgaum,karnataka, India Completed an internship in Karnataka Milk Federation, on working of The Dairy Industry ,at belagavi Unit.

S EDUCATION

08/2019 -03/2022	
Mangalore ,India	MSc Food Science and Nutrition, Alva's college for PG Studies(Mangalore University)
08/2016-05/2019	
Belgaum,India	BSc CBZ(Chemistry,Botany&zoology) , RL Science institute belgaum

CERTIFICATES

HACCP LEVEL 3	CERTIFICATE NO:FRCC/23/0164
ISO 9001:2015	CERTIFICATE NO:FRCC/23/0139
FOSTAC	CERTIFICATE NO:BMACOVID1031697053
ISO 22000:2018	CERTIFICATE NO:ISO 22000 1902202330
PROJECTS	
06/2020- 07/2021	Effect of Food In-security in households of women laborers.
08/2020- 09/2020	Effect of Covid on hostel students on the antropometric mesurements.

LANGUAGES

English Marati Hindi

Kannada

∠ DECLARATION

I hereby declare that all the information given above are true to and to the best of my knowledge.