

# Sajid Iqbal

Food Technologist

## Summary

Goal-driven and accomplished Food Technologist with years of proven track record of delivering exceptional results in the food quality assurance, food safety and food hygiene. Ability to lead food teams in the planning and implementation of food standards in different countries and regions. Have the experience of working in the FIFA World CUP.

## Contact Details

+971551939280



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Dubai, UAE



## Certifications

- FSSC 22000 Lead Auditor
- > BRC Lead Auditor
- Food Safety Level 4
- HACCP Level 3
- Halal Lead Auditor

## Skills

- Food Quality Assurance
- ➤ Food Safety & Hygiene
- Leadership and Teamwork
- Complex problem solver
- Communication Skills
- Computer Skills

#### WORK EXPERIENCE

**Position:** FIFA Food and Hygiene Inspector (9/2022 to 12/22)

**Organization: BUREAU VERITAS (Qatar)** 

#### Job Role:

- Conducting inspection at football stadiums, catering hotels and catering companies for FIFA22
- Conducting inspection to evaluate whether the food is served as per the standards of FIFA and Supreme committee
- Conduct inspection at Players dressing room, Referee room, Media facility, VOC, Youth Program, VIP & VVIP Lounges and at the Concessions during the FIFA world cup matches
- Formulating report of each site on the basis of the implementation of the food standards each day
- Communicate the evaluation report and findings with the Supreme Committee of the FIFA (Qatar), MOPH (Qatar) and MM (Qatar)

**Position:** Quality Assurance Executive (3/22 to 8/22)

**Organization:** Air Blue Airline

#### Job Role:

- Implementation of Food Quality, Food Safety and Hygiene Standards
- Implementation and maintenance of the ISO 22000 in the facility
- Implementation and maintenance of the HACCP in the facility
- Formulate the standards to meet the requirements of the ISO 22000 and make sure the implementation of the formed SOPs
- Train the employees on SOPs and Standards, so that the effective implementation of the standards can be achieved
- View customer feedback and respond to the complaints related to food quality and food safety
- Conduct Internal Audits
- Monitoring Cleaning and sanitizing within the facility
- Identification and rectification of food safety hazards

## Languages

- Punjabi (native)
- English (fluent)
- > Urdu (fluent)
- ➤ Hindi (fluent)

## **WORK EXPERIENCE**

Position: Quality Assurance Officer (3/2020 to 3/2022)

Organization: Kitchen Cuisine Flight Catering and Hospitality (Pakistan)

Catering to: Virgin Atlantic Airways (UK & USA)

#### Job Role:

- Implementation and maintenance of the Medina Standard (Australian)
- Implementation of Food Quality, Food Safety and Hygiene Standards
- Implementation and maintenance of the ISO 22000 and ISO 9001 in the facility
- Monitoring cleaning and sanitizing within the premises
- Implementation and maintenance of the HACCP in the facility
- Employees Training
- View customer feedback and respond to the complaints related to food quality and food safety
- Conduct Internal Audit for ISO 22000
- Conduct Audit on the supplier sites

## Interests

- > Travel
- Reading
- > Sports
- Welfare

#### Education:

Degree:

M.Sc (Hons) in Food Science & Technology

Institute:

Bahauddin Zakariya University, Multan (Pakistan)

Degree:

B. Sc (Hons) in Food Science & Technology

Institute:

Bahauddin Zakariya University, Multan (Pakistan)

## **Trainings**

- ➤ Internal Audit
- First Aid
- > Fire Safety

## References:

Name: Dr. Amir Ismail

Position: Professor

Organization: Bahauddin Zakariya University, Multan (Pakistan)

Contact: +923136364863

Name: Mr. Abdul Basit
Position: Quality Manager

Organization: Kitchen Cuisine Flight Catering

Contact: +923445114252