**Sheik Ghouse** 

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Dubai, UAE.

**CAREER OBJECTIVE**

Seeking a position in **Quality Control, Quality Assurance & Production Management** with a growth oriented organization in where my education & experience will have valuable application.

**CAREER SUMMARY**

* Have 12 years of experience in Quality control, Quality Assurance & Production in India & Australia.
* Hold accreditation in FSMS training ISO 22000:2018(Requirements & Implementation) from QHSE (Approved by USA)
* Training & certification in HACCP Level 4 From FTPA (ISO 9001:2015).
* Training & certifications in “Food safety, sanitation & Hygiene Training”, from nights of safety.
* Training & certification in Safety data sheet awareness”, from Sevron & “control of substances hazardous to health (COSHH)”, from Nights of safety Academy.
* Qualified with Diploma in Business Management from International Institute of Business Information Technology (IIBIT), and hold Accreditation in Occupational Health & Safety (OHS) from Work Cover, New South Wales, Australia
* Also holds Bachelor of Microbiology from Osmania University, Hyderabad, India.
* Proficiency in coordinating with the vendors, enhancing their process operations; thereby achieving the required quality level in the supplies.
* Familiar with ISO 22000:2018, FSMS, BRC, FSSC & HACCP (Level 4).
* Delivered dramatic improvements to Quality by leading organization to adopt OHSAS.

**CORE COMPETENCIES**

* Strategy Planning
* Department Decision Making
* Documentation
* Plant Operations
* Quality Assurance
* Process Management
* Rejection & Re work Control
* Customer Compliance.
* Vendor Management Process Validation
* Material (Incoming & Finished)

**ORGANISATIONAL DETAILS**

## QA QC Deputy Manager, M/s. Sushipet Nutriscience(Mars International) Hyderabad, India 15/01/2021 to 30/07/2023

**Job Profile:**

* Responsible for the Quality operations related to plant hygiene, GHP GMP & GLP.
* Responsible for the quality control aspects of raw materials and finished products
* Assist in setting quality standards and ensure that production is maintained at such standards.
* Develop, implement and maintain the quality management systems and ensure continuing compliance to relevant quality standards.
* Ensure weekly samples are taken and sent for testing.
* Take action for samples that come back with noncompliance levels.
* Maintain the corporate quality manual and quality records.
* Review and report the principle causes of quality loss and non-conformance.
* Ensure all check sheets are correctly completed and all non-compliance found have had the correct action taken and signed off
* Arrange, coordinate, and participate in external quality audits.
* Supervise quality control aspects of raw materials and finished products.
* Implement and maintain the quality management systems and ensure continuing compliance to relevant quality standards are implemented and maintained.
* Review and report the principle causes of quality loss and non-conformance.
* Demonstrated Product Development Knowledge (2+ years of production or R&D/QC laboratory experience).
* Familiarity with laboratory procedures & equipment: pH-meter, Refractive Index, viscosity, and Sensory testing.

## Quality Control & Quality Assurance, M/s. Trent Hyper pvt ltd Mumbai, India 01/04/2019 Till 13/01/2021

**Job Profile:**

* Responsible for quality of the Bakery products.
* Tata products (Fabsta Brand) Breads & Cakes responsible from raw material to finished product.
* Responsible for GHP & GMP.
* Responsible for training & audits.
* Should do RCA & CAPA for customer complaints.
* Should do Audits of stores
* Lab tests includes chemical, microbiological etc.
* Responsible for Plant Hygiene, Pest control, Housekeeping check list, SOP’s and trouble Shooting of the QA deviations with the help of superiors.

## Quality Analyst Assurance, M/s. Karachi Bakery Hyderabad, India 19/05/2016 Till 15.07.2018

**Job Profile:**

* Responsible for quality of the products (Biscuits, Breads, cakes, confectionaries, puffs, croissants, sweets, fast food etc)
* Responsible for the CCP & CIP System as per K BSOP’s.
* specifying quality requirements of raw materials with suppliers
* Investigating and setting standards for quality and health and safety
* Ensuring that manufacturing processes comply with standards at both national and international level
* working with operating staff to establish procedures, standards, systems and procedures
* writing management and technical reports and customers’ charters
* Determining training needs
* Recording, analysing and distributing statistical information
* monitoring performance
* supervising technical or laboratory staff.

## Quality Control & PD,(Microbiological, Chemical & Online testing) M/s. Heritage Foods, Hyderabad, India 06/02/2015 To 19/05/2016

* **Job Profile:**
* Responsible for timely Batches Release of the Milk and Milk Products, calibration of the equipment & glass wares.
* Tests includes water hardness, physical & chemical parameter etc.
* Responsible for the CCP & CIP System as per HFL SOP’s. Support to FSMS.
* Maintain HFIL QA Standards for all milk & milk Products, FSSAI,ISO 22000,third party lab analysis, raw material, packing materials & consumables.
* Responsible for timely Reporting, Cross checking, Competitors samples analysis and MIS monitoring.
* Responsible for Plant Hygiene, Pest control, Housekeeping check list, SOP’s and trouble Shooting of the QA deviations with the help of superiors.
* SAP up gradation time to time.
* Verify the Silos cleaning reports
* Verify the internal audits reports, daily records and formats
* Verify the daily and weekly reports
* Daily based reporting of deviations and observations through mail/SMS
* Maintain of the control samples, verification of shelf life of the milk and milk products and cost control through the application group
* Team strengthening & identify the training needs by conducting internal training program with the help of superiors.
* Lab tests includes chemical, microbiological etc.
* Tests includes water hardness, physical & chemical parameter etc.

## Production sup, M/s. GOLDSIP HOT BEVERAGES, Hyderabad, India 10/12 2011- 23/09/2014

* Responsible for the Preparation of invoices.
* Supervised manufacturing, grinding, blending & packaging of hot & cold beverages.
* Coordinate and maintain the order entry standards and procedures for the company.
* Schedule, plan and conduct Morning Production Meetings.
* Prepare, update, and communicate the production schedule.
* Coordinates with Sales Managers & monitor production vs. sales to review production schedule accordingly and also ensure enough replenishments of finished goods supply.
* Apply effective modification on production plan for timely production of special orders or promotional items
* Coordinates with procurement officers to ensure smooth supply of raw materials
* Establishes quality control standards and procedures. Ensures strict adherence to those standards
* Recommends machines modifications if needed
* Interfacing with the processing department to ensure quality of products.
* Conducting layout inspection & functional testing for preparing the safety, hygiene and environment guidelines.

## Hygiene Supervisor, ST. GEORGE LEAGUES CLUB SYDNEY, Australia 2009-2010

## Job Profile:

* Inspecting the manufacturing process to determine sanitation protocols.
* Designing and implementing sanitation policies and protocols.
* Coordinating and monitoring cleaning schedules.
* Creating and distributing work schedules for the sanitation workers.
* Performing daily inspections of the manufacturing facility and reporting any irregularities.
* Implementing corrective actions to ensure compliance with regulatory authorities.
* Providing feedback to company managers and advising on manufacturing changes.
* Monitoring the preparation and use of cleaning chemicals.
* Training sanitation workers and organizing refresher workshops for existing staff.
* Coordinating the services of contractors and external cleaning crews.

**EDUCATIONAL**

* Diploma in Business Management from International Institute of Business Information Technology (IIBIT), Sydney, Australia, (OHS Program in Sydney)
* Occupational Health & Safety (OHS) Accreditation from Work Cover, New South Wales, Australia
* Bachelor of Microbiology from Osmania University, Hyderabad, , India.

**IT Skills**

SAP Software application, Ms Office and Internet / E-mail

**PERSONAL DETAILS**

Nationality : Indian

Marital Status : Married

Languages Know : English, Hindi, Arabic, Telugu and Urdu

Total Experience : 12 YEARS

Joining : Immediately.

PASSPORT & VALIDITY : Z6832144 & 12/05/2032.