

NADUVAKKAT SREELAKSHMY
FOOD SAFETY SPECIALIST



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SUMMARY

A Food Safety professional with over 7 years of versatile working experience.

B.Tech Food Processing Engineer and other Food Safety vocational qualifications.

Facilitated as Food Safety Specialist for a diversified group spreading across Bahrain, Saudi and Africa recently.

Proficient areas:

- Retail business- Supermarkets, Restaurants, Food & Beverage trading (FMCG)
- Commercial kitchen, food production unit, bakery & confectionary production
- Logistics and Warehousing

Skills

- Lead Auditor- Food Safety & HACCP
- Level 4 Food safety
- Training
- Interpersonal skills
- Familiarity with OHSAS for food handlers
- Familiarity with food related legislations

WORK EXPERIENCE

CORPORATE FOOD SAFETY SPECIALIST

BMMI, Bahrain

June 2018- July 2021

- Point of contact for group food safety and defence
- Conduct & manage monthly compliance register for onsite food safety audits & inspections
- To incorporate FSMS requirements from the design stage of new projects and execute strategies
- Review existing HACCP policies and procedures for continual improvement
- Responsible for group:
 - Supplier management
 - Food safety & hygiene training
 - Audits & Inspections
 - Food defence assessment
 - Non-conformance/ customer complaints investigation & corrective action
 - Allergen management
 - Equipment calibration, staff medical arrangement & lab analysis
- Data collection & bi-annual audit committee reports submission to senior leadership group
- POC for US Sanitation Audits, external audits & brand standard audits
- POC for supermarkets IMS (Intergrated Management Systems- ISO 9001, 14001 & 45001)
- Ensure statutory & regulatory compliance (ISO, GSO, Food Codes, CODEX, organisational SOPs)

- Conduct monthly management committee meeting

Projects:

- Transition of ISO 22000:2005 to 2018 version (risks & opportunities etc)
- Implement Nutritional Labelling for food products in commercial kitchen via online software (the 1st supermarket in Bahrain to hold this achievement)
- Monitor & implement retail perpetual inventory system for SKU accuracy & support expiry management (FIFO/FEFO)

FOOD SAFETY OFFICER

IMS Coordinator- Alosra

BMMI, Bahrain

July 2015- June 2018

- Conduct routine on site food safety inspections for supermarkets, commercial kitchen, cafes & warehouse in Bahrain and oversee for offsite locations in Saudi & Africa
- Conduct internal audits for other divisions
- To facilitate for ISO 22000 system implementation and annual verification for continual improvement by external auditors
- POC for the US sanitation audits in the commercial kitchen (bulk food production unit)
- Support other IMS (Integrated Management Systems)-ISO 9001, 14001 & 18001 standards for Alosra supermarkets
- Reviews Food Safety Manual, Process Flows and HACCP plans as per required data of CCPs, PRPs and OPRPs to suit the overall system & ensures statutory regulatory compliance e.g., GSO, food codes etc
- Investigate on nonconformities and complaints to derive root causes and effective CAPA measures
- Conducting food safety trainings for food handlers as per annual training calendar
- Coordinating for verification and validation activities as well as annual medical for food handlers
- Responsible for conducting management committee meetings to discuss on monthly progress and incidents and compliance related information to management

FOOD SAFETY TEAM LEADER/HACCP Supervisor

Al Mana Gourmet Food Co WLL- Le Bateau, Bahrain

July 2014 – July 2015

- Supervised around 50 employees for food safety and hygienic practices within the production unit
- Dealt with Pastry, Bakery, Hot kitchen & Cold kitchen large scale production and exports
- Documented and implemented ISO 22000:2005 & HACCP system
- Ensured compliance of rules and regulations set by local authorities
- Coordinated for microbiological sampling & calibration
- Conducted Food Hygiene training for food handlers
- Monitored the stewarding team for compliance
- Conducted supplier approval audits for approved suppliers
- Investigation on complaints for root cause analysis to prevent recurrence and corrective action reports for detected non-conformances & communicated to senior management
- Conducted comprehensive inspections at all the food preparation areas and outlets
- Gained the ability to analyse and assimilate hygiene, production, and operational statistics to execute them on time to enhance job performance

PROJECT TRAINEE

Kwality Milk Foods Ltd, Chennai, India

November 2013-April 2014

- New Product Development- Protein enriched Mozzarella cheese
- Reference materials: CODEX & USDA standards for Mozzarella cheese
- Research & development- TANUVAS
- Cost benefit analysis
- Report development and submission

VOCATIONAL CERTIFICATIONS / TRAINING

- ISO 22000:2018 Food Safety Management System refresh training- BV IRCA
- Lead Auditor ISO 22000:2005 Food Safety Management System - DNV GL IRCA
- Lead Auditor ISO 9001:2015 Quality Management System – BV IRCA
- Advanced Level 4 Award in Food Safety for Food Manufacturing (RQF)- Highfield (HABC)
- Level 3 Award in HACCP for Food Manufacturing (RQF)- Highfield (HABC)
- CIEH Level 2 Award in Food Safety in Catering/Manufacturing and Principles of HACCP (RQF)
- RSPH Level 4 training in HACCP Management for Food Manufacturing
- Productivity Improvement Program training
- Train the Trainer- BIBF
- CDC Environmental Assessment on Food borne Illness Outbreak- Online Foundation Skills
- Online Food Allergy Training – 3hrs CPD certification- fsa.gov.uk

EDUCATIONAL QUALIFICATIONS

B. Tech- Food Processing Engineering	SRM University, Chennai, India
Class 12	Sethu Bhaskara Matriculation Higher Secondary School, Chennai, India
Class 10	The Indian School, Bahrain

INTERN TRAINEE

UNITED BREWERIES Pvt. Ltd., Kerala
November-December 2012

- Conducted a thorough study of the fermentation and production lines
- Understanding GLPs
- Microbiology
- ETP working

COCA COLA BOTTLING COMPANY, Bahrain
May- June 2012

- Underwent training on handling beverage production and bottling processes
- Understanding the production flow and lab procedures
- Quality Management System
- SSOPs & CIP

COCURRICULAR ACTIVITIES & ACHIEVEMENTS

- Participated in the “State Level Entrepreneurship Training Programme on Food Products Processing” under the National Agricultural Development Programme from 24th June – 3rd July 2013 at College of Food & Dairy Technology, Koduvally, Chennai
- Participated in the “National Workshop for Food Safety & Quality Management”, August 2012, SRM University

PERSONAL PROFILE

Date of Birth	01.08.1992
Gender	Female
Spouse Name	Mr. Rajesh Theyya Pilakool
Nationality	Indian
Mother Tongue	Malayalam
Current Address	Hamdan Street Abu Dhabi City
Visa	Residence/ Transferable
Driving License	Yes (GCC)

LANGUAGES KNOWN:

Speak	English, Hindi, Malayalam, Tamil (Expert)
Read	English, Hindi, Malayalam- Expert & Tamil(basic)
Write	English, Hindi, Malayalam-Expert

DECLARATION

I do hereby declare that all piece of information, facts and figures are correct and complete to the best of my knowledge. References will be provided upon request.

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