



UAE, ABU DHABI  
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## OBJECTIVE

To be a part of a competitive team and to reach a leading position within Food Control Division where I can be a team member and to effectively contribute in implementing and monitoring Food Safety Management System and HACCP across different levels of manufacturing and catering operations.

## EDUCATION

- **Govt. Brennen College, Kerala, India**  
2015 - 2018  
BSc Chemistry - 71%
- **Govt. Brennen HSS, Kerala, India**  
2013 - 2015  
Higher Secondary Education - 94%

# FATHIMATH FARAH P.K

FOOD SAFETY AND HYGIENE OFFICER/TRAINER/ QUALITY  
CONTROLLER

## EXPERIENCE

### Savoury Seashell Restaurant

2019 - 2022

#### Hygiene officer

##### DUTIES AND RESPONSIBILITIES

- Maintaining the Hygiene standards, implementation of SOPs, supervise and monitor food handling and sanitation standards in the kitchen and food serving areas in line with the GMP and FSMS policies.
- Using knowledge of Food Hygiene and Safety rules to evaluate compliance, measure hazard and risk and recommend corrective action if required.
- Conducting training related to GMP and GHP.
- Preparing the monthly Hygiene Safety reports.

### Mosons Extractions Pvt Ltd

2018 - 2019

#### Quality Control Executive

##### DUTIES AND RESPONSIBILITIES

- Perform quality tests on oils
- Conduct Acid value, Iodine Value, Saponification value, pH, Refractive index, Viscosity tests
- Handled equipment's like Karl Fischer titrator, Lovibond colorimeter, Moisture analyser, Viscometer, Refractometer, Lactoscan, Magnetic Stirrer, PH meter
- Prepare technical reports based on the tests
- Conduct trainings on Hygiene Practices

## ACHIEVEMENTS

- Food Safety Level-IV accreditation from Highfield, UK.
- HACCP Level-III accreditation from Highfield, UK
- ISO 22000:2018 FSMS Awareness training certification from Unibiosys Foundation for Education and Research, Kochi.

## SKILLS

- Deep working knowledge in Food safety and Hygiene practices.
- Working knowledge of quality testing on water and oils.
- Ability to resolve problems, clarify differences of interpretation concerning HACCP and FSMS .
- Experience in handling system tools like Microsoft Word, Excel, Presentation etc.
- Knowledge in implementation of SOP's , Food handling and Sanitation standards.