



Midhun C V

Nationality: Indian **Date of birth:** 12/07/2000

Phone number: (+971) 557655715 **Email address:** midhuncv678@gmail.com

LinkedIn: www.linkedin.com/in/midhun-cv-2b4b75242

Home: Gulab building, Mena bazar, Burdubai

JOB TITLE/ROLE:

Food Safety Officer/Quality Controller/QHSE/Food Hygiene Officer

CAREER OBJECTIVE

Objective/Summary:

I am a passionate and experienced QA Analyst. I have a proven track record of ensuring food safety and quality standards in the food industry. I am certified in HACCP Level 3. In my previous role at FUNGO MUSHROOMS, I implemented and maintained quality assurance programs to ensure product integrity and customer satisfaction. I conducted inspections, audits, and testing to identify any non-conformities or deviations from quality specifications. I worked closely with teams from different departments to make improvements and fix problems. I am motivated, pay attention to details, and care about quality. I am also a teamplayer and willing to put in extra effort.

SKILLS

Skills and Accomplishments

- Quality Audit & Assurance
- HACCP
- Food Safety Management
- Microbial and Chemical Analysis
- Multi-tasking
- Team Player
- Food safety
- Audit Management
- Procedure Development
- Corrective Action
- Safety Regulations
- GMP and GHP Implementation

WORK EXPERIENCE

Quality Assurance Analyst

Fungo Mushrooms [01/08/2022 - 30/08/2023]

City: Mysore, Karnataka

Country: India

Business or sector: Other service activities

- Set standards for production of mushrooms and compounds used to prepare or package products.
- Determined safety of food products based on in-depth reviews of processing procedures.
- Monitored operations and sanitary conditions of production area and employee hygiene.
- Verified proper cleaning and operational practices of employees at each establishment.
- Inspected food products and processing procedures to determine edibility.
- Graded, labeled and sealed products with official certifications.
- Verified transportation and handling procedures met regulatory requirements.
- Developed and delivered training programs on food safety and quality control to all employees.

Internship

Iron Hills [01/04/2022 - 01/05/2022]

City: Hyderabad

Country: India

- Inspecting incoming raw materials to ensure that they meet quality specifications.
- Doing the brewing process to study various steps involved in the process of beer making
- Testing finished beer to ensure that they meet quality standards.
- Maintaining quality records.

Milma Diary [01/07/2019 - 30/07/2019]

City: Wayanad

Country: India

- Inspecting Milk and milk products to ensure that they meet quality specifications.
- Monitoring the pasteurization process and the culture preparation for yogurt
- Testing finished dairy products to ensure that they meet quality standards.
- Maintaining quality records.

TECHNICAL QUALIFICATIONS

-HACCP Level 3 (Highfield qualifications, UK)

EDUCATION AND TRAINING

BSc. Food Nutrition and Dietetics

JSS Academy of Higher Education and Research [05/08/2017 - 15/09/2020]

City: Mysore, Karnataka

Country: India

MSc. Food Science and Technology

GITAM University [03/07/2020 - 03/07/2022]

City: Vishakhapatnam

Country: India

LANGUAGE SKILLS

Mother tongue(s): **Malayalam**

Other language(s): **English | Hindi | Tamil | Telugu | Kannada**

CERTIFICATES

Certificates and awards

- Nutrition society of Indian conference (ICMR)
- Nutrition expo 2018 Central food technological research institute (CFTRI)
- Evidence based nutrition for prevention and management of diabetes.

DIGITAL SKILLS

Microsoft Office (Word , Excel and Power Point)