



## Midhun C V

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

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**Home:** Gulab building, Mena bazar, Burdubai

### **JOB TITLE/ROLE:**

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

### **CAREER OBJECTIVE**

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#### **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**

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#### **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**

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#### **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 diary products to ensure that they meet quality standards.
- Maintaining quality records.

## TECHNICAL QUALIFICATIONS

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-HACCP Level 3 (Highfield qualifications, UK)

## EDUCATION AND TRAINING

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### 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

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Mother tongue(s): **Malayalam**

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

## CERTIFICATES

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### 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

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Microsoft Office ( Word , Excel and Power Point )