VISHNU.V.M

CURRICULUM VITAE



Rolla Street

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Sharjah

U.A.E

Carrier Objective

Seeking a challenging merchandiser position with a reputable organization where I can leverage my 14 years of experience in FMCG to contribute to strategic initiatives and drive business growth.

Experience (14-year experience in UAE)

- Worked as Hygiene Officer in Pvt. Office of H.H sheikh Mohammed in Khalifa Bin Zayed Al Nahyan, Abu Dhabi, UAE from May-2015 to May -2024
- 5 years worked as a Asst storekeeper & Asst Hygiene officer in M/s National Catering Company L.L.C from May 2010 to May 2015.

Educational Qualifications:

<u>Diploma</u>

- IATA, UFTAA Foundation Course and EBT Course with, from Swastik School for Travel and Tourism. Trivandrum.
- Diploma in Travel and Tourism Management Course, from Swastik School for Travel and Tourism. Trivandrum.

Professional

- ▶ Food safety in catering level 4 from Highfields, UK (certificate No:1219744).
- > HACCP level 3 from Highfields UK. (Certificate No:1359569).

<u>Academic</u>

- > Higher Secondary from Kerala Gov.board of examination.
- Secondary school leaving Certificate examination, Kerala Gov.board of examination.

Duties and responsibilities

- Ensure storage of goods follow the first in first out (FIFO) method
- Maintain a neat, clean and safe working environment as per government regulation
- Perform stock related duties like returning, packing, labelling and pricing goods
- Manage the store layout
- Receive, upload and shelf all supplies
- Inspect delivers for discrepancy or damage
- Report damaged inventories for record-keeping and reimbursement
- Rotate stock and dispose of surplus and expired quantities
- Coordinate and handle freight and movement of equipment
- Keep an organised allocation of inventory placed in warehouse and store
- Cross-verify the monthly report at the end of each month
- Ensure proper completion of documentation to place an order and make a purchase
- Training and Awareness: Conducting training programs to educate staff on health, safety, food safety, and fire safety.
- Policy and Procedure Development and Enforcement: Creating, maintaining, and enforcing policies and procedures to ensure compliance with regulations.
- Incident Investigation and Reporting: Investigating incidents, analyzing root causes, and implementing corrective actions.
- HACCP Implementation: Implementing and maintaining a Hazard Analysis Critical Control Point (HACCP) system.
- Food Safety Audits: Conducting internal audits to ensure compliance with food safety
- Food Safety Monitoring: Regularly monitoring food safety practices, including temperature control, storage, and preparation.

Other particulars

✤ Holder of valid UAE light vehicle driving license.

Computer skills and Competencies:

Operation System: Windows

Languages known

Language	To Speak	To Read	To Write	To Understand
English	1	~	~	~
Hindi	-	~	~	~
Tamil	~	×	×	~
Malayalam	~	1	1	~

Personal & Miscellaneous

*	Date of Birth	:	10.09.1989
*	Passport Number	:	Y 1299540
*	Passport Expires	:	05/05/2034
*	Visa Status	:	Visit Visa

Declaration

✤ I hereby declare that the above written are true to the best of my knowledge and belief.

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