



PROFILE

Address:

MIEZ, Sonargaon, Narayangonj

Contact:

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Email:

subelmahmud123@gmail.com

HOBBIES

1. Reading Technical and Subjective Magazines and Research Papers.
2. Watching Discovery Channel to learn things for professional and personal life.
3. Travel and Playing.

Personal Details:

Father's Name: Dulal Hosen

Mother's Name: Mst. Nazma Khatun

Date of Birth: 09 December 1997

Gender: Male

Marital Status: Single

Nationality: Bangladeshi by birth

Religion: Islam

Permanent Address: Ratangonj, P. S.

Ratangonj, Post: Kalihati – 1973,

District: Tangail, Bangladesh.

Current Location: Dhaka Division

SUBEL MAHMUD OFFICER

EDUCATION

B.Sc. in Food Science & Engineering

Food Science & Engineering

Result: Appeared

Passing Year: 2020

German University Bangladesh

Diploma in Food Engineering

Food Engineering & Technology

Result: 3.25/4.00

Passing Year: 2017

Dhaka Polytechnic Institute

Secondary School Certificate

Group: Science

Result: 4.75/5.00

Passing Year: 2013

Balla Coronation High school & College.

WORK EXPERIENCES

Total Year of Experience: 03 Years

1. Meghna Group of Industries (Food Business)

Designation: Officer

Department: Laboratory & Quality Assurance

Job Location: MIEZ, Sonargaon, Narayangonj

Time Period: March 2020 – Continuing

➤ Job Duties and Responsibilities:

Products: Biscuits & Cookies, Wafer, Cake, Bread & Toast, Chocolate, Candy, Snacks, Noodles, Dairy items etc.

- Maintain the operations of the Laboratory including scheduling of required analytical test.
- Check raw materials, packaging materials and finished products as per required standard.
- Ensure the standard product compliance requirements in Manufacturing Process.
- Ensure all measuring equipment Calibration & Validation
- Responsible for implementation & Documentation work (ISO, HACCP, BSTI, HALAL)
- Ensure GMP, Hygiene & Work safety are in place and respected.
- Investigation support on Quality issues with correct root cause analysis & support on establishment of preventive measures.
- Review, evaluate and interpret scientific literature for product health claims/benefits, for dosing specification and best ingredients form.
- Assesses market competition by comparing the company's product to competitor's products.
- Conduct sensory evaluation of samples, analyze the data and report the result.

- Collect market complaints through proper format and visit customer end if required.
- Oversee food certification process.
- Monitor product regulatory issues.
- Keeping up to date with relevant scientific and technical development.
- Developed products and packaging in terms of costing and quality.
- Developed and maintain proper SOPs for processing and quality control of foods.
- Generating and implementing new product development ideas.
- **Analyses in the laboratory heavy machine (Falling Number, NIR, R&D Basis-Texture Analyzer).**

2. Olympic Industries Limited

Designation: Lab Analyst

Department: Quality Assurance.

Job Location: Keodhala, Madhanpur, Bandar, Narayangonj.

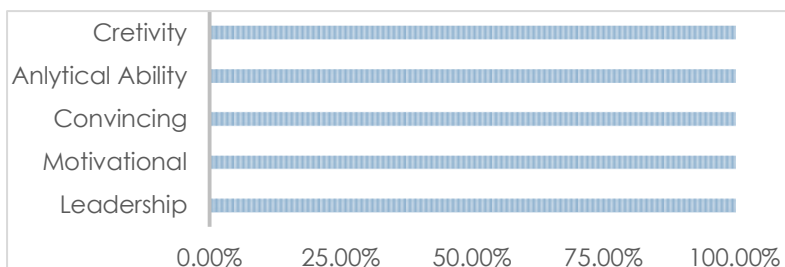
Time Period: January 2018 – February 2020

Job Duties and Responsibilities:

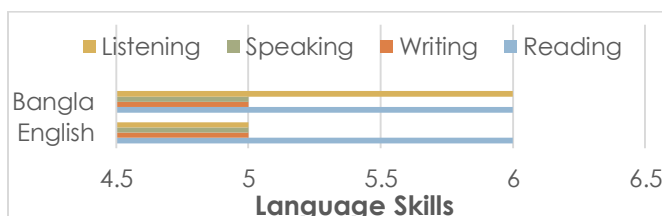
Products: Biscuits & Cookies, Peanuts etc.

- Maintain the operations of the Laboratory including scheduling of required analytical test.
- Raw material, packing materials and finished good check.
- Implementation of production plan according to SOP.
- Ensure the treated water, soft water, raw water and ETP discharged as well as supervise their operation process.
- Identify the root cause of product damage and quality fault
- Analyses of protein, fat, ash, sugar, total carbohydrate, total energy etc. of finished good products.

SKILLS



Language Skills:



Computer Skills:

- Skilled in MS Office Package
- Software Installer
- Communicating by Email and other online media.

Personality:

Training Summary:

Honest, Punctual, Non-Smoker, Non-Alcoholic.

Baking Technician

Topic: Biscuits, Toast, Bread & Cake

Organization: Bangladesh Agro Processors Association

Country: Bangladesh

Year: 2020

Duration: 03 Months

Internship (In Diploma in Engineering)

Topic: Proximate Analyses of bakery, Snacks & dairy products.

Department: Institute of food science & technology (BCSIR)

Organization: Bangladesh council of Scientific & Industrial Research.

Country: Bangladesh, Location: Science laboratory, Dhaka-1205.

Year: 2017

Duration: 03 Months

Thesis and Project works:

Diploma in Food Engineering & Technology

Year: 2016

Topic: Process making of Ginger Flavored Drink.

Professional Certifications:

ISO 22000:2018 Food Safety Management System

Organization: Alcumas (Bangladesh)

Location: Dhaka

Duration: 02 Days

HACCP, GMP

Organization: PECB-LGCS

Location: Dhaka

Duration: 01 Days

Food Toxicology and Analytical techniques

Organization: Daffodil International University.

Location: Dhaka, Bangladesh.

Duration: 05 Days

Basic ISO standards

Organization: ARUM Consultant's and Training center.

Location: India

Duration: 01 Days

Calibration of Array NIR Instruments

Organization: Catherine Holland(PerkinElmer)

Location: Australia.

7 Qc Tools

Organization: Intertek Bangladesh

Location: Dhaka

Duration: 01 Days

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Organization: Intertek Bangladesh

Location: Dhaka

Duration: 01 Days

Food preservation and proximate Analyses

Organization: Institute Of Food Science and Technology (IFST)

Location: Science laboratory, Dhaka-1205

Duration: 03 month

Fields of Specialization:

- Food Product Development
- Food Packaging Development
- Research and Development of Foods and Beverage products
- Quality Control and Inspect
- Food Technology
- Quality Controller/Assurance

References:

Md. Taslim Uddin

Designation: Jr. instructor

Department: Food Engineering

Institute: Dhaka Polytechnic Institute,

Cell: +8801714304348

Email: taslim_poly@yahoo.com.

Anzuman Ara Khanam

Designation: Principle Scientific Officer

Department: Institute of food science & technology (BCSIR)

Institute: Bangladesh council of Scientific & Industrial Research.

Country: Bangladesh, Location: Science laboratory, Dhaka-1205.

Cell: +88 01712603534