

# Curriculum Vitae of **Md. Uzzal Hossen**

C/O Md. Saidur Rahman  
Village: Roshidpur Koyrarpar,  
P O: Chadpur Kachari,  
PS: Jamalpur, Dist: Jamalpur.  
**Mobile No:** 01922-471212, 01723-038845  
**Email:** mduzzal40@gmail.com



## **Career Objective**

Resourceful and self motivated Food Technologist & Nutritionist with profound knowledge of food technology, food engineering fundamentals & nutrition. Worked on multitude of projects as a competent individual and a versatile team player. Proficient in Windows and Microsoft Office programs suite. Effective communicator, verbally and in writing.

## **Summary of Qualifications**

Solid knowledge of the manufacturing of Foods and Beverages including Research, Product Testing, In-Process Control, Production Planning, Process Operations, Statistical Quality Control, Experimental Techniques, Product Development and Technical Documentation – gained through “hands-on” training and laboratory experience. Ability to conduct detailed experiments and laboratory testing and interpret results and prepare written reports.

A self-motivated, hardworking and resourceful individual with strong analytical, investigative, technical problem solving, decision making, interpersonal and communication skills.

## **Academic Qualifications**

Exam Title	Institution	Concentration	CGPA	Year of Passing
Master of Science (MS)	Mawlana Bhashani Science and Technology University	Food Technology & Nutritional Science	Appeared	-----
Bachelor of Science (Hon's)	Mawlana Bhashani Science and Technology University	Food Technology & Nutritional Science	3.53 (out of 4.00)	2013 (Held in 2015)
Higher Secondary Certificate	Madhupur Shahid Smrity Higher Secondary School	Science	4.70 (out of 5.00)	2008
Secondary School Certificate	Mamun Smrity Public High School	Science	4.44 (out of 5.00)	2006

## Skills

### As a Food Technologist:

- Utilized modern instrumentation to carry out detailed analysis of food and beverages
- Applied practical applications of microbiology in testing food and beverages to identify potential hazards such as toxins, contamination, foreign bodies and decomposition
- Performed testing on various products for quality
- Detailed study of the fundamentals of Good Manufacturing Practices (GMP) such as hygiene, pest control, plant design, sanitation and waste disposals
- Employed techniques of analysis involving electrochemical, spectroscopy, gas chromatography, and high pressure liquid chromatography (HPLC)
- Gained skills in the various aspects of natural & environmental toxicology
- Knowledge of Hazard Analysis Critical Control Point (HACCP) and the development and implementation of standard operating procedures (SOP)

### As a Nutritionist:

- Providing health advice and promoting healthy eating
- Counsel patients on nutrition issues and advising about special diets
- Develop meal plans, taking both cost and clients' preferences into account
- Evaluate the effects of meal plans and change the plans as needed
- Promote better nutrition by speaking to groups about diet, nutrition, and the relationship between good eating habits and preventing or managing specific diseases
- Educating health professionals and the public about nutrition
- Working as part of a multidisciplinary team/supporting the work of other health care professionals
- Keep up with the latest nutritional science research
- Write reports to document patient progress

### Computer Skills:

- Microsoft Word, Excel and PowerPoint
- Internet browsing
- E-mail handling
- Social media marketing & management
- Adobe Photoshop
- Some experience of wordpress & web design
- Ability to learn new computer applications quickly and independently

**Research & Analysis:** Competent at interpreting data, analyzing problems and formulating solutions. Developed ability to produce reports and presentations to a professional standard.

**Organizational:** Effective at managing time and prioritizing tasks. Adhered to tight deadlines during work placement.

**Communication & Interpersonal:** Strong team-working and leadership skills. Extensive experience of liaising professionally with colleagues as well as customers and suppliers.

**Language:** Have an excellent command over **English** and **Bengali** languages in speaking, listening, reading and writing.

### **Industrial Tour**

- SQUARE Food and Beverage Ltd. Meril Road, Salgaria, Pabna, Bangladesh.
- Natore Sugar Mills Ltd., Natore.
- Sonali flour mill, BSCIC, Tangail.
- Preya bread and biscuit factory, BSCIC, Tangail.
- Nokon food factory limited, Bandar, Narayanganj.
- Bangla Dutch Pineapple Processing Industry, Modhupur, Tangail.
- Kollany Rice Bran Oil Mills Ltd., Jamalpur.

### **Training and Skill Development Courses**

- Worked as a **Research Assistant** under the supervision of Mesbah Uddin Talukder (Assistant Professor, Mawlana Bhashani Science & Technology University) on “Assessment of Microbial Quality for Shelf Life of Bread and Cake Locally Produced in Tangail City of Bangladesh” as a part of my BSc. (Hons) Thesis.
- Worked as a **Research Assistant** under the supervision of Md. Nannur Rahman (Assistant Professor, Mawlana Bhashani Science & Technology University) on Determination of Socio-economic condition, Nutritional status, Health hygiene practice among selected household of Katuli Union, Tangail District.
- Worked as a **Research Assistant** under the supervision of Dr. Md. Abu Zubair (Associate Professor, Mawlana Bhashani Science & Technology University) on Community based study on pregnant women and lactating mother among selected household of Dainna Union, Tangail District.
- Participated in “**Seminar and Workshop on Food Processing**” in Madhupur, Tangail. Organized by Department of Food Technology and Nutritional Science, MBSTU.
- Participated in “**Seminar and Workshop on Assessment of Nature of Food Consumption and Nutritional Status Of Vulnerable Group**” in Madhupur, Tangail. Organized by Department of Food Technology and Nutritional Science, MBSTU.
- Participated as a volunteer in “**Seminar on Food Safety for Global Health**” organized by Ministry of Science and Technology, Government of Bangladesh and Department of Food Technology and Nutritional Science, MBSTU.
- Participated as a volunteer in “**First International Conference on Food Safety, Nutrition & Public Health**” organized by Department of Food Technology and Nutritional Science, MBSTU.

## **Strength & Personal Capabilities**

- Author of a book named “FTNS VIVA PLUS”, summary of food technology & nutritional science (B.sc & MS) course.
- Self-driven, meditative
- Ability to work in team & under pressure.
- Ability to analyze problem and provide quick solution.
- Optimistic, honest, energetic and self-motivated.
- Goal achiever and target oriented.
- Good communication skill with people.

## **Major Subjects Studied in Honors & MS Level**

### **Food Technology Courses**

- Elementary of Food Science and Technology
- Principles of Food Engineering
- Physico-Chemical Properties of Food Materials
- Fruits and Vegetables Technology
- Cereal and Legume Technology
- Confectionery and Snack foods
- Technology of Oil Seeds & Fats
- Sugar Technology
- Food Plant Engineering
- Food Biotechnology
- Technology of Milk and Milk Products
- Technology of Fish Processing & Preservation
- Technology of meat & poultry
- Fermentation Technology
- Post-Harvest Technology of Agricultural Products
- Beverage Technology
- Renewable Energy in Food Processing
- Waste Treatment and Utilization in Food Industry
- Machine Design, Plant Layout and Management
- Food Packaging
- Food Laws and Quality Control
- Advanced techniques of Food Analysis/Instrumentation
- Advanced Technology of Plant Food Products

- Quality Control and Assurance of Food
- Technology of Sea Food processing
- Advance Technology of Animal Food Products
- Novel Food Processing & Industrial Operations
- Food Additives & Toxicology
- Food Chemistry
- Food Microbiology
- Industrial Microbiology

### **Nutritional Science Courses**

- Introductory Nutrition
- Applied Nutrition I
- Assessment of Nutritional Status
- Human Physiology
- Metabolism
- Human nutrition & dietetics
- Community Nutrition
- Nutrition Education and Communication Techniques
- Food and Nutritional Policy & Programs
- Nutrition in emergencies
- Public Health Nutrition
- Nutrition Planning
- Nutritional Epidemiology and Research Design
- Applied Nutrition II
- Nutraceutical & Functional Food
- Therapeutic Nutrition

## Personal Information

- Father's Name : Md. Saidur Rahman
- Mother's Name : Ajufa Begum
- Date of Birth : 20<sup>th</sup> September 1991
- Nationality : Bangladeshi
- Religion : Muslim
- Marital Status : Single
- Sex : Male
- Blood group : O<sup>+</sup>
- Height : 5' 6"
- National ID : 19913913665000082
- Present Address : Vill: Roshidpur Koirarpar, PO: Chadpur Kachari, PS: Jamalpur, Dist: Jamalpur.
- Permanent Address : Vill: Roshidpur Koirarpar, PO: Chadpur Kachari, PS: Jamalpur, Dist: Jamalpur.

## References

### Dr. Md. Abu Zubair

Chairman

Department of Food Technology and  
Nutritional Science,  
Mawlana Bhashani Science and  
Technology University,  
Santosh, Tangail.-1902  
Email: azubair.ftns@gmail.com

### Mesbah Uddin Talukder

Assistant Professor

Dept. of Food Technology and  
Nutritional Science  
Mawlana Bhashani Science and  
Technology University,  
Santosh, Tangail-1902  
E-mail: mesbah\_du06@yahoo.com

## Certification

I, the undersigned, certify that to the best of my knowledge and belief, these data correctly describe my qualifications and me.



**Md. Uzzal Hossen**