AMJADODDIN SARWARI

Quality control | www.linkedin.com/in/amjads7721 Ph.no:- +917721949799

OBJECTIVE

To obtain and secure a challenging position as a Food Technologist in manufacturing operations and development which will utilize in-depth acquired knowledge and collective experience in a dynamic team oriented environment

SKILLS

Food Technology	
Food Safety	
HACCP	
Quality Control	
Quality Analysis	
Hygiene	
Sanitation	
GMP	
Food Handling	
Storage	
Processing	
Preservation	
Training	
Supervision	
Health & Safety	
Documentation	
Pest Control	
Computer	

TRAINING EXPERIENCE

various products.

OUALITY CONTROL & TRAINER • HUSTOR FOOD.

MAHARASTRA, (INDIA) • 05/05/2022 -TILL DATE
$f \square$ To Control The Raw Material And Packaging Material Before Using
For Production By Comparing With Company Standards.
$oldsymbol{\square}$ Ensure overall production process by monitoring defined Recipes,
Manufacturing Procedures and Specifications.
☐ To control all stages which include critical Parameters to Product
Quality (e.g .Temperature, Time, Metal detector, Etc.)
☐ To ensure finished packs by appearance, batch coding, pack
weights etc.
lacksquare To control organoleptic property of finished goods by carrying out
sensory evaluation.
☐ To maintain hygiene of plant by implementing Good Hygiene
Practices (GHP).
☐ Take an Training workshop of Workers and Employees.
☐ To assure product quality by carrying out chemical analysis of
finished goods (e.g. Analysis of Sugar, Moisture, Protein, Fat,
Viscosity, Particle size and acidity).
QUALITY CONTROL • SUPERIOR DRINKS PVT LTD. (COCA-COLA)
BUTIBURI, NAGPUR MAHARASHTRA,(INDIA) • 10/01/2022 -
25/04/2022
☐ Production planning.
☐ Raw material management.
☐ Production Scheduling.
☐ To inspect Manufacturing processes.
☐ Development of safe and hygienic production environment.
☐ Planning & Management of resources.
$lue{}$ To check the overall quality of a Products.
☐ To maintain hygiene of plant for safe production.
☐ To maintain daily quality reports.
☐ To ensure the production process as per quality standards and
parameters.
☐ To check the primary requirements which is necessary for good
quality during processing.
☐ Responsible for clear communication on stacking Heights for

LANGUAGES

English (Read, Write, Speak) Hindi (Read, Write, Speak) Urdu (Read, Write, Speak) Marathi (Read, Write, Speak)

Arabic (Beginner)

COMPUTER SKILLS

Microsoft Office MS Word, Excel PowerPoint Presentation Email and Internet

PERSONAL STRENGHT

Honest
Flexible Adoptable
Leadership
Goal oriented
Punctual
Communication skill
Creativity

Positive attitude



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☐ To control critical parameter for product quality (e.g.	
Temperature, Days, Brix, Test, Etc.).	
☐ To ensure finished Goods are accepted by Over All Sensory.	
☐ To review and update HACCP plan along with food safety tear	n.
☐ To verify the effectiveness of Pest control system and take	
necessary actions	
☐ Monitor the corrective and preventive actions are effective.	
☐ Attended safety training related to FSMS / EMS/ OHSAS.	
☐ Attended (Internal & External) to employees as per training	
calendar Hold Safety meeting with all the department.	
☐ Knowledge of implementation & follow up of best practices in	the
industry and for the successful compliance of HACCP process ar	nd
ISO standards as per the requirement of the company.	
☐ Successfully assist for the implementation and compliance of	
Integrated Management.	

EDUCATION

B.Tech [Food-Tech] from Marathwada Agricultural University, Parbhani, 2022.

H.S.C. with first class from Aurangabad Board, 2015. S.S.C. with first class from Aurangabad Board, 2013.

PERSONAL INFORMATION

Father's Name : Abdul Qayyum D.O.B : 10/03/1997 Gender : Male

Permanent Address: Gulzar Colony Dhar Road Parbhani.

Marital Status : Single Nationality : Indian

DECLARATION

I hereby declare that all the information provided above is True and Complete as per by knowledge and belief.

Date:

Place: Parbhani

(Amjadoddin sarwari)