

# Naveed Saleem

BS Food Science & Technology (Undergraduate)  
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## Profile

Food Science & Technology undergraduate (CGPA 3.46) with strong industry orientation and interest in food manufacturing, QA/QC, and food safety. Trained in HACCP systems, regulatory compliance, and plant hygiene. Experienced in SOP implementation, hazard analysis, audits, and documentation. Methodical, accountable, and ready for industrial standards.

## Education

**BS Food Science & Technology** — Ongoing (4th Semester Completed), CGPA: 3.46, Focus: Food Safety, Processing, Quality Control

**F.Sc (Pre-Medical)** — 2021, Standard Science College, NWL

**Matric (Science)** — 2019, Govt. High School, NWL

## Projects

- **NutriFusion:** Concept for plant-based protein powder from waste seeds, focusing on hygiene and sustainability.
- **NutriFomo:** Ghost kitchen model for nutritious, convenient meals.
- **Foodborne Diseases Study:** Analyzed food safety practices vs public health outcomes.
- **Food Waste Management:** Evaluated strategies to reduce food waste.

## Certifications

- Food Safety & Hygiene — Coursera
- Nutrition & Health — Coursera
- Navigating Compliance in the Food & Beverage Industry — Coursera
- Digital Marketing & SEO — Coursera
- Food Safety Training Level 1 & 2 — Practical Training

## Skills

- **Food Safety & QA:** HACCP planning, hazard analysis, CCP/OPRP, GMP/GHP, documentation
- **Food Processing:** Basic operations, hygiene control, contamination prevention, shelf-life concepts
- **Professional:** Technical reporting, data analysis, communication, teamwork

“Motivated to apply practical food science knowledge in real-world industry settings while continuously learning and contributing to quality, safety, and innovation.”