

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.”