



# HAFIZ MOAZZAM ALI

## Food Engineer / Food Technologist / QA / Food Safety Professional

Versatile Executive Quality Assurance and Production Management with 5 years' experience in food manufacturing company who is focused on achieving success and increased productivity through the improvements in operations, quality, safety and administration. In-depth knowledge of GMP regulation, ISO 22000, FSSC 22000 and HACCP requirement.

## PERSONAL INFORMATION

**Name:** Hafiz Moazzam Ali  
**Date of birth:** 27-02-1995  
**Nationality:** Pakistani  
**Passport No:** VU1818912  
**Current location:** Dubai, UAE  
**Visa Status:** Visit Visa  
**Visa Validity:** 10<sup>th</sup> March, 2023  
**Religion:** Islam

## CONTACT

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**Address:** Flat # 702, Al Owais Bldg,  
Near Baniyas Metro Station, Al Nasser  
Square, Deira - Dubai, UAE

## SKILLS

### Professional

- ❖ HACCP
- ❖ Quality Assurance
- ❖ Food Safety
- ❖ Documentation
- ❖ Production Management

### Computer

- ❖ MS Office
- ❖ Internet Application

### Interpersonal

- ❖ Leadership
- ❖ Communication / Presentation
- ❖ Problem Solving
- ❖ Ability to work under pressure
- ❖ Confidence
- ❖ Motivated
- ❖ Time Punctual

## OBJECTIVE

Looking for an opportunity where I can utilize my knowledge, talent and skill effectively and efficiently to achieve my career goals and to secure a position where by, hard work, dedication and the ability to acquire new skills to furnish my career.

## WORK EXPERIENCE

### **RUPALI FOODS PVT. LIMITED LAHORE, PAKISTAN**

#### ***Food Safety Officer (October 2021 to September 2022)***

- ❖ Develop system according to the HACCP, ISO 22000 and FSSC 22000 standards and prepare documents relevant to these standards.
- ❖ Implement Sop's and manage system according to the standards of FSSC 22000 and ISO 22000.
- ❖ To assure monitoring and implementation of operational aspects of GMP's, Hygiene, Sanitation, Food Safety and Quality in processing area.
- ❖ Responsible for Quality and Food Safety Audits like ISO 22000 and FSSC 22000.
- ❖ Responsible for monthly Internal Audit on the basis of GMP and Food Safety.
- ❖ Arrange different training program for worker to implementing Food Safety standards in processing area.
- ❖ Tackling all issues of PFA regarding labelling, legislation, brand registration and licensing.
- ❖ Handle product recall policy.

### **S.M. FOOD MAKERS PVT. LIMITED MULTAN, PAKISTAN**

#### ***Quality Assurance Executive (August 2017 to September 2021)***

- ❖ Have managed all problems in biscuits manufacturing process from mixing to packaging and then storing.
- ❖ Have managed all problems during baking process where controlled different types of temperature according to product recruitment on hourly basis.
- ❖ Participating as HACCP coordinator, involved with drafting reviewing and implementing HACCP plans.
- ❖ Conducting the Audits of Halal certification system.
- ❖ Have also applied different types of Food Safety standards like ISO 22000 and FSSC 22000 in processing area for making healthy products.

## PROFESSIONAL COURSE

- ❖ Food Product and Plant Design
- ❖ Food Quality Control
- ❖ Food Process Engineering
- ❖ HACCP
- ❖ Food Regulations & Legislations
- ❖ Food Packaging
- ❖ Food Storage
- ❖ Food Microbiology

## SOCIAL

### LinkedIn:

- <https://www.linkedin.com/in/engineer-moazzam-ali-7a9791161/>

## LANGUAGES

- ❖ Urdu / Hindi (Fluent)
- ❖ English (Fluent)
- ❖ Punjabi (Fluent)

## HOBBIES

- ❖ Playing different games like Cricket, Badminton & Snooker.
- ❖ Watching ‘WWE’ world wrestling entertainment.

## AVAILABILITY

Immediately Joining

## REFERENCE

Reference will be furnished on demand.

- ❖ Arrange different training program for worker to implementing Food Safety standards in processing area.
- ❖ Have checked the maintenance of different processing machine.
- ❖ Give desire and best quality of biscuits in market.

## EDUCATION

**B.Sc. (Hons.) Food Engineering (CGPA 3.52/4.00)** (Oct 2013-Jun 2017)  
*University of Agriculture Faisalabad, Pakistan*

**F.Sc. (Pre-Engineering) (Marks 921/1100)** (Sep 2011-Sep 2013)  
*Board of Intermediate and Secondary Education Sahiwal, Pakistan*

**Matriculation, Science (Marks 878/1050)** (Jun 2009-Aug 2011)  
*Board of Intermediate and Secondary Education Multan, Pakistan*

## BACHELOR’S FINAL YEAR PROJECTS

- ❖ Development of **Indigenous Low-Fat Rapid Technology Air Fryer**.
- ❖ Fabrication of a **Machine for Continuously & Uniformly Coating of Confectionery Products**.

## CERTIFICATES & AWARDS

### Certificates

- ❖ **Food Handling and Hygiene Specialized Course** on 21/07/2020 from **Halal Assessment & Certification Institute Private Limited**.
- ❖ **Food Process Engineering** workshop from **UAF** on 01/04/2017.
- ❖ **Food Nutrition Festival** at **Expo Centre NIFSAT UAF** from 12/11/2014 to 14/11/2014.

### Awards

- ❖ Received merit base **Laptop Awards** on April 2016 from **Prime Minister Scheme, Pakistan**.
- ❖ Received merit base **Scholarship** from **Punjab Educational Endowment Fund** in 2016.

## AREA OF INTEREST

- ❖ Quality Assurance / Quality Control
- ❖ Production Planning / Operation
- ❖ Food Safety Management
- ❖ Research and Development