

To

The HR Manager

Respected Sir

Sub: - Application for a senior position in Quality assurance/ Product & process development /HACCP Specialist

*I, **Baba Shamsuddin**, am very much confident to work in the above field as I have fifteen years of experience in independently managing Food safety, **Quality assurance**, QC Laboratory in global food production establishments such as **Saudi airlines catering Company, Al-Bustan Co..***

*I possess relevant qualifications and certifications - Masters degrees- **M.Sc., in MICROBIOLOGY, HACCP Level-4 certification, Food safety management certification ISO 22000, ISO 9001 lead auditor***

*Presently working as **Section Head of Quality** in AL-Bustan food **processing** Company with a track record in Food safety management system Product & process development*

With my above Qualifications & relevant experience, I am willing to handle challenging assignments in a senior position in your esteemed firm.

Thanking you

BABA SHAMSUDDIN
QUALITY SECTION HEAD, KSA
Mobile- **0535683677**

CURRICULUM VITAE

BABA SHAMSUDDIN

Quality section Head

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Career Objective: *To find a new environment that will excite, challenge & where I could utilize my talent, my experience for achieving business goals of the organization.*

SKILLS SET

- *Planning, implementing & auditing of comprehensive Food safety management system (FSMS)- **HACCP,ISO 22000** aligned with industry standards & regulatory requirements, in any corporate food business establishment.*
- *Aware of regional & global standards, regulations of food safety such as of **SFDA,GSO,ISO**, Food import laws, legal and regulatory authorities requirements & procedures. Can facilitate **HACCP, ISO certification audits**.*
- *Can develop & implement Quality assurance protocols to identify risks - Can analyze Quality data to identify trends , Investigate **customer complaints**, to identify root cause analysis, implement **CAPA** to control nonconformities*
- *Well exposed to **Good laboratory practices (GLP)**, **Food Sampling** programme, Microbial quality **analysis of raw and processed foods**, water, beverages, interpretation of laboratory results, equipment handling, **Calibration**, documentation.*
- *Can Identify **training** needs of staff in a Food business, Can develop & conduct training programmes in food safety, **HACCP, ISO 22000**, in a multicultural environment of food handler staff to ensure all employees understand & adhere to Quality standards.*
- *R&D -Product development- **Quality& sensory analysis of new product recipes & packaging materials** , predictive shelf life analysis of final products*

- Can prepare, maintain comprehensive FSMS **documentation**- Check lists, log sheets, **SOP'S, Quality manuals**.
- Excellent **spoken & written communication skills- Multilingual** (English, Arabic, Hindi, Urdu, Telugu), strong analytical & **problem solving** skills, computer savvy- MS office,-**Time management, Proactive, Go-getter**,...

PROFESSIONALEXPERIENCE:15 + years in Saudi Arabia

- 1. Presently working as **Quality Section Head** at AL-Bustan Food processing Co. **in Khamis Mushait**, KSA. independently handling Quality Control department and reporting to the managing director.- Since **June2015- present**
- 2. **Section Head, Hygiene & Food safety department**
Saudi airlines Catering, Madina, K.S.A (NOV-2012- March 2015)
- 3. **Senior Supervisor Hygiene & Food safety.**
Saudi Arabian airlines Catering, Riyadh, K.S.A. (OCT-2007-NOV-2011)

RESPONSIBILITIES HANDLED:-

- Handled independently all aspects of **Quality assurance& Quality control Laboratory, Hygiene & food safety** operations of the unit with full implementation of **HACCP/ISO 2200**, ISO 9001, health, safety procedures
- Handling all responsibilities related to HACCP certification- documentation
- To ensure safe food production by Visual checks, **Organoleptic** checking to control Physical, Chemical, Microbiological hazards.
- **Training food handlers** in Scientific methods , quality aspects, development of quality culture & for the application of company's Food safety management system.

QUALIFICATIONS / TRAININGS:-

- **Master of Science M.Sc (MICROBIOLOGY),**
- **Certified HACCP LEVEL-4 professional (TUV)**
- **Certified ISO 22000 lead auditor (BSI, TUV)**
- **Certified 9001 Lead auditor (BSI)**
- **Industrial training on Food Microbiology techniques**

Projects handled :

- Developed **HACCP Plans** in food processing plant
- Comparative Quality Evaluation study of different brands of foods.
- Analytical study of customer complaints for non-conformities.
- Handled online food safety audit independently required for British airways.

Achievements:

- Was awarded as “**Employee of the month-July 2010**”at Saudi airlines catering company (for outstanding performance in upholding company’s quality system)
- Achieved 3rd position in Kakatiya University at M.Sc. level.
- Was awarded “**Gold Medal**” sponsored by M.E.W society, India.

Personal Data:

Nationality	:	Indian
D.O.B.	:	10-04-1971
Passport No.	:	T9571546 (Expiry - 2031)
Iqama No.	:	2339114445
Visa status	:	TRANSFERABLE
Profession	:	Biologist
Driving License	:	VALID

References:- Can be provided upon request