

TEJESHWITA KUMARI

Health, Safety and Quality Management Professional

Passionate HSEQ Management Professional with 6 years of experience in various sectors of FMCG - Catering, QSR and food organization for method and result driven implementation of ISO, HACCP and FSMS standards and guidelines

Certified FSSC 22000 Lead Auditor by SGS India Pvt. Ltd.

ORGANIZATIONAL EXPERIENCE:

Apr 2017 To Apr 2018
HSEQ Manager
Compass Group India
Deployed to Intel India, Bangalore

Key Deliverables:

- Work scope includes the HSEQ standards management for a central kitchen and 7 cafeteria sites at Intel Bangalore
- HSEQ Audit of all the sites as per
 1. HACCP standards
 2. HSE and FSSAI compliances
 3. Bronze standards (Intel)
 4. Compass Service Framework
- Point contact person for the HACCP audit at all the Intel Sites- through SGS India
- HACCP Plan- Hazard analysis, CCP monitoring, CAPA reporting, Documentation
- Consumer complaints handling- Food incident investigation, RCA, Incident tracking and reporting
- HSEQ Training and Development – Food safety, work safety, HSE standard, FSSAI standard, GMP process
- Training evaluation (BBSO) of entire ground workforce on site
- Development and Implementation of JSA (Job safety analysis) and SOP specific to site and requirement
- HSEQ Budgeting for cost control and control of pilferages of HSEQ assets
- Preparation of monthly, quarterly and yearly HSEQ stats reports mentioning the development, requirement and incidents of the site, shared to Regional HSEQ and client
- Management of statutory and legal compliances for the site
- Co-ordinate with client team for support operations e.g. - equipment maintenance, calibration, pest control, safety measures, safety training, emergency handling
- Documentation- recordkeeping as per FSSAI:FSMS and HACCP standards
- New staff training on HSE module, work specific training and site related guidelines
- Support for procurement of HSEQ inventory requirements

Personal Info:

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Email:

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LinkedIn:

<https://www.linkedin.com/in/tejeshwita-kumari-aa481338/>

Address:

Bellandur , Bangalore

Skills:

- Certified FSSC 22000 Lead Auditor (SGS India)
- ISO 22000:2005 implementation
- FSSAI FSMS compliances
- HACCP compliances
- HSEQ Audit and Inspection
- Health and safety management
- HSEQ risk Management
- Hazard analysis of food sites
- CCP monitoring
- Consumer complaint handling
- RCA
- SOP
- JSA
- HSEQ Budget estimation
- HSE Training
- HSE evaluation
- First aid training
- Fire safety training
- Documentation

Languages known:

- Hindi (Fluent)
- English (Fluent)
- Kannada (Intermediate)
- Bengali(Intermediate)

Jun 2016 To Mar 2017 **Assistant Manager -Quality Assurance**
Sree Narayane International Food & Beverages Pvt. Ltd. (Brand Name- WhooppeeZZ Pizza)

Key Deliverables:

- Development and Implementation of QMS: Quality management system and policies at commissary and restaurants (4)
- Quality auditor – inspection of commissary and restaurants for Quality monitoring and compliance as per FSSAI
- Consumer Complaint handling- root cause analysis (RCA), correction and corrective action
- Training and evaluation of staff in terms of food safety, quality awareness
- Coordinate the Quality testing of all incoming raw materials and packing materials as well as for semi-finished and finished goods at regional commissary.
- Coordinate the shelf life study for semi finished products given by commissary
- Statutory and legal compliances management FSSC 22000, FSSAI relevant certification for restaurant and commissary
- Ensuring the GHP, GMP in all commissaries and restaurants are followed across the region.
- Ensuring the proper and effective implementation of the SOPs for production, quality and handling, packing during New Product Launch (NPL)
- Document Development- SOP, policy, methods as per FSSAI:FSMS

Mar 2013 To May 2016 **Quality Control In-charge**
J. D. Marketing Pvt. Ltd. (Cookme Spices), Bangalore

Key Deliverables:

- Audit Representative for FSSAI audit
- Maintaining the documentation for the compliance with FSMS, HACCP and ISO 22000:2005-
- Develop and implement SOP, MOA, KQS, shelf life studies, ICP of Instrument, Methods, Chemicals, Safety
- Manage quality failures, food safety issues, incidents and consumer complaints. Formally review these for own manufacturing units, using root cause analysis and introduce corrective actions, which prevent re-occurrence.
- Ensure the traceability i.e. availability of process control system for traceability from material preparation, work in process, finished goods and distribution.
- Responsible for overseeing the CCP and ensure full control of any process deviations.
- Monitoring QMS, GMP Inspection, Release, Product recall.
- Assess plant compliance to sanitation and hygiene requirements through routine microbiological tests i.e. water, raw materials, finished products, equipment, machine and line swabbing.
- Designing and commissioning of new laboratory area.
- Conducting training regarding quality aspects

Quality Control:

- Chemical & Instrumental analysis for Raw materials, In-process samples, Finished Products for spices in accordance to the standards and procedure (SOP, MOA) lay by FSSAI.
- Instruments: HPLC, AAS, UV-visible spectrophotometer, Moisture Analyzer, Soxhlet Apparatus, Rotary Evaporator, Muffle furnace, Laminar air flow, Incubator, Autoclave, Weighing Balance, TLC, Distillation apparatus.
- Nutritional / Proximate analysis for Labeling on the Finished products – Carbohydrates, Protein, Total Fat, Crude Fiber, Calories.
- Calibration of the Instruments used in Laboratory as well as in Production floor.
- Documentation – Reporting, e reporting, Calibration of Instruments, Usage log

	Research & Development: <ul style="list-style-type: none"> Developed 5 new products – Instant Masala Upma, Instant Carrot Halwa, Instant Khaman Dhokla Mix, Ready to Cook Chilli Chicken Blend, Instant Jalebi Mix Research & Development for Instant Soup, Ready to cook, Ready to Eat items. Shelf Life analysis with Microbiological analysis for all the items under development, also for retention samples of dry spices finished product. Conducting Sensory Evaluation – Screening test, triangle test, Odd man out tests
May 2012 To Nov 2012	Quality Assurance- Trainee (Food Technology Center) ITC Ltd., R & D Center, Bangalore Key Deliverables: <ul style="list-style-type: none"> Analysis of finished goods and raw material of confectionery: HBC, eclairs, deposits, toffee Instruments handled: UV-visible spectrophotometer, Karl Fischer Titrator, Colorimeter, Viscometer, Soxtherm and Soxhlet apparatus, Texture Analyzer. Calibration of instruments - Polarimeter, Melting point apparatus, oven, muffles, weighing balance etc Underwent EHS and sensory training Project done titled “The Chemistry behind Confectionery”, throws light on the raw materials of confectionery and how each individual raw material contribute their specific properties to the final product. The chemical reactions and factors, which imparts flavor, color, strength, shelf life to the final product
Nov 2009 To Apr 2010	Research & Development, Quality Control Trainee Micro Labs Ltd., Bangalore Key Deliverables: Analytical Method Validation for Quantitative estimation of Albendazole in Albendazole tablets has been done using UV-visible spectrophotometer against all the below mentioned parameters in order to meet the acceptance criteria, by following USP 31 NF26 Asian volume I- Accuracy/Recovery, Precision- System & Method, Specificity, Linearity and Range, Stability. Quality control: <ol style="list-style-type: none"> Chemical and instrumental analysis of API, excipient, finished products as per method of analysis (MOA) or according to pharmacopeia (USP, BP, IP) or by In house methods. Instruments handled: HPLC, FTIR spectrometer, UV-vis spectrophotometer, TLC, Karl Fischer Titrator, Dissolution apparatus, Disintegration apparatus, Polarimeter, Flame photometer, Friabilator Calibration of above used instruments in the analysis.

QUALIFICATION:

Post Graduate Diploma (PGD) – Fermentation & Bioprocesses **2012**
Karnataka State Open University (Dept. of Biotechnology, Govt. of India)

Bachelors Degree in Technology (B.Tech.) – Industrial Biotechnology **2009**
Bharath University, Chennai

DECLARATION:

I hear by declare that all the particulars stated above are true to the best of my knowledge and assure that I will put the best out of myself.

Place: Bangalore

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