



EDUCATION

M.Sc. in Chemistry, 2010

Rajshahi University

First Class

B.Sc. in Chemistry, 2009

Rajshahi University

First Class

KEY SKILLS

- Quality Control
- Product Development
- Process Optimization
- Line Validation
- WTP Operations
- Regulatory Compliance
- Chemical Analysis

TRAINING

- Industrial Training on Beverage Products
- Bureau Veritas Internal Auditor Training on GMP & HACCP for Food Industry.
- Internal BRC Food Safety Audit Training

ROKIBUL ISLAM KHAN

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🏠 Madhukhali, Faridpur, Dhaka

CAREER OBJECTIVE

Seeking a role in the food and beverage industry where I can apply my expertise in R&D, quality control, HACCP, and process development while using AI and Microsoft Office tools to drive innovation, efficiency, and product excellence.

CAREER PROFILE

Experienced professional in the food and beverage industry with 10+ years of expertise in Product Development, Quality control, and industry standards implementation. Proven track record in optimizing process, ensuring compliance, and driving continuous improvement. Skilled in GEMBA Walk, 5S, KAIZEN, Lean, and Six Sigma methodologies. Strong background in establishing and monitoring quality and safety standards, including BRC, HACCP. Specialized knowledge in beverage production process

WORK EXPERIENCE

Deputy Manager – Quality Control

July 2014 – Present

Mymensingh Agro Limited (PRAN),
Mulgaon, Kaliganj, Gazipur

RESPONSIBILITIES

- Developed a variety of beverage products including juices, flavored drinks, milk-based drinks, and carbonated soft drinks, ensuring product quality and cost-efficiency.
- Specialized in the development of Drinko Float with coconut jelly, basil seed drinks, mango drinks, lassi, and Jelly Sip, tailored to both local and international markets.
- Validated new ingredients by preparing trial samples and performed shelf-life studies under various conditions such as heat, sunlight, and retention room storage.
- Matched foreign products and developed customized samples to meet global buyer needs.
- Conducted regular supervision and monitoring of product quality during production to ensure compliance with regulatory and internal standards.

COMPUTER SKILLS

- Proficient in Microsoft Office (Excel, Word, PowerPoint) for reporting and documentation
- Skilled in using AI tools for analysis and task automation

LANGUAGE SKILLS

- Bangla—Native
- English—Proficient

PERSONAL DETAILS

- Date of Birth: November 2, 1986
- Marital Status: Married
- NID No: 2915663147007
- FB link:
<https://www.facebook.com/share/1CSmf16UUc/>

REFERENCES

S.M. Shamim

Professor

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Lecturer

Sarkari Sheikh Mujibur Rahman
College, Gopalganj

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- Performed in-process quality control, routine inspections, and real-time corrective actions to minimize manufacturing faults and maintain consistent product quality. Formulate new products with a focus on cost-effectiveness and product quality.
- Conducted Physical, chemical, and sensory analysis to verify product safety and compliance with beverage standards.
- Maintained proper documentation of all quality control activities, including test results, trends, and non-conformances, with immediate reporting to senior management when required.
- Developed and implemented SOPs and work instructions for production and quality control processes, ensuring operational consistency.
- Managed production challenges efficiently and performed root cause analysis on deviations and market complaints to implement preventive measures.
- Led cost-saving and process improvement projects focused on production efficiency and product stability.
- Prepared laboratory chemical solutions and developed test methods for food, water, and beverage analysis as per global standards.
- Ensured hygiene practices, GHK, and GMP guidelines were followed by all personnel during production.
- Provided training to production and QC staff on hygiene, GMP, food safety, and HACCP requirements.
- Maintained and updated HACCP plans, participated in internal audits, and faced BRC audits as an auditee.
- Completed all documentation and conducted monthly analysis and reporting to support continuous quality improvement.
- Successfully carried out additional assignments as directed by senior management.

SPECIAL CAPABILITIES

- Skilled in innovative beverage product development.
- Strong in quality control, HACCP, and GMP compliance.
- Led process optimization and cost-saving projects.
- Proficient in AI tools and Microsoft Office.
- Expert in shelf-life study and root cause analysis.



Rokibul Islam Khan