**ANISUR REHMAN**

**Dubai, UAE**

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**CAREER OBJECTIVE:**

**“Seeking a challenging and rewarding opportunity to work with an organization of repute which recognizes my true potential and effectively utilizes my management and academic abilities”**

**QUALIFICATION:**

* **PGDM** **(MBA) in Agribusiness and Operations Management** from **IIPM** Bengaluru, India
* **PGD in Food Analysis and Quality,** IGMPI, India
* **Bachelor** **of Science** (Horticulture) from UAS Dharwad, India

**CERTIFICATIONS:**

* **FSSC 22000, Food Safety System Certification,** Lead Auditor Course, IRCA Certified, SGS India
* **ISO 9001:2015, quality Management System,** Lead Auditor Course, IRCA Certified, Bureau Veritas India Private Ltd
* **Advanced HACCP and Internal Audit Program**, Global Quality Services, India
* **Nebosh – IGC,** Shields, Dubai
* **OSHAD-** Adveti , Abu Dhabi

**CORE COMPETENCIES:**

* Auditing
* Training
* Quality Management
* Food Processing and Safety
* Supply Chain Management
* Operations Management

**LANGUAGES AND SOFT SKILLS:**

* **Languages**: English, Hindi, Arabic , Urdu & Kannada
* **Soft Skills**: MS Office (Advance), TALLY, Internal MIS like Navision, Working knowledge of SAP.

**WORK EXPERIENCE:**

**TUV SUD Middle East LLC**

**Auditor- Food Sector**

**Dubai, UAE**

November 2015 onwards

Responsible for

* Conducting Second party and Third party audits for Food Safety Management Systems and Quality Management System Standards
* Conducting Food Safety Management system trainings for ISO 22000 standard, advanced food hygiene, HACCP( All Levels) and IRCA trainings
* Business development for management system by client contact and meetings
* Document preparation of the audits and timely updating for the all the conducted and reported
* To plan and execute audits, report findings and follow up when necessary.

**FRESH FRUITS PROCESSING**

**Quality Assurance Manager**

**Dubai, United Arab Emirates**

**Head Office, Banavasi, Karnataka, INDIA**

March 2010 to November 2015

Responsible for food quality assurance and inspect facilities for compliance with standards (HACCP, ISO 22000), determining methods to resolve any issues that arise.

**My responsibilities includes:-**

* To review customers( Allahabad canning company- Allahbad, Holyland Marketing Private Limited –Delhi, Holyland Crafts International – Bhiwandi and Hyderabad, Ms Gujrat Enterprises, Ahmedabad) feedback and respond to any complaints
* To develop and implement product (slices, tidbits, cubes, pulp, juice and cocktail) related standard specification (TSS, citric acid (pH), KMS (preservative)
* To maintain continuous education in the subject of food safety through training, formal and informal discussion
* To prepare reports and document the same for tests and inspections conducted like Cut out test for previous day production for each product (slices, tidbits ,cubes, pulp, juice and cocktail) to check Nett weight, TSS(Brix), vacuum inside the can head space, color, texture and flavor of the product and also to check seaming parameters like flange, folding and seaming thickness
* Responsible for ensuring quality parameters of incoming materials like pineapples (maturity, size, uniformity, texture and color), purity of sugar to check foreign particles and color, quality of citric acid is ensured by buying from approved suppliers with standard certification

My responsibilities included HACCP PLAN for following steps was effectively implanted and validated.

* CCP1 : Receiving Tin Cans – to monitor Visual seam inspection to ensure quality of can like gauge of the tin plate ,lacquer coating and seaming defects
* CCP2 : Packing Media(Adding syrup) – to verify pH monitoring by pH meter to ensure pH not more than 4.2, and TSS at 32 º Brix by using refractometer
* CCP3 : Exhaustion – to verify Exhaustion process by checking time (13-15 mins )and temperature (80-90˚C )records of different products and batches
* CCP4 : Seaming – to verify visual seam inspection carried out by seam operator (every 30 mins) to check defective seaming leading to puffing and contamination
* CCP5 : Retorting/ Cooking – to monitor cooking by checking time (for 25 – 30 mins )and temperature(not less than 97˚C )records and inspecting the process during cooking to eliminate *Bacillus cereus, Bacillus coagurans* (sterilization process)
* CCP6 : Cooling- to monitor cooling process by visual verification and duration records ( 20-30 mins),cooling is done in circulating water from cooling tower to eliminate possible hazards from *E.coli* and coliform bacteria

**Other responsibilities included:-**

* To monitor boiling process, TSS (18º Brix), and pH (citric acid@100gm/280 liters) in Juice preparation
* To monitor the mixing ratio (75kg fruit body and 75 kg fresh juice),preservative addition(KMS 1.1kg),pH(1.8kg citri acid) in Sulphited pulp preparation
* Responsible for training and develop training plan for operatives at CCP and other workers and staff who are directly and indirectly contribute to the Quality management during process
* Responsible for validating tests and activities in laboratory like titration ,TSS,SO2 concentration, batch coding on lids, pressure gauge test, and cut out of cans- (to check drained weight, cut out brix, vacuum and head space)
* Responsible for coordinating with external laboratories to conduct tests/analysis as per schedule like lacquer coating of cans, boiler water analysis-monthly, potable water analysis, cooling tower analysis and drinking water analysis
* To verify all cleaning records and cleaning agents used to clean plant and machinery, floor, boilers, steam chambers and cooling tower to ensure cleaning in process
* To ensure personnel hygiene of working staff during production i,e hand gloves, hair masks, safety shoes, apron, masks, dress code, isolation from ill and diseased workers ,ensuring sanitization in washing facilities and toilet
* Maintaining and following external and internal calibration plan for pH Meters, thermometers, seam micrometers, weighing scales and timers
* Managing internal plan, coordinating internal audit team, verification of internal audit records
* Coordination with certification body and regulatory bodies for audits and inspection and timely closure of any non conformity raised
* To ensure proper waste management of both solid and liquid waste, solid wastes are disposed away from the production area as it attracts pests, dispose of effluents is done by Effluent treatment plant and the effluent is treated as per tolerance limit of industrial effluent discharge
* Responsible for inspecting storage to observe any contamination or defects during processing which leads to puffing of cans, such batches are identified and the errors/hazards in the process are identified and corrected
* To ensure product recall plan is developed, maintained and available with recall team in order to recall all the products with major Non conformities which have potential to cause health hazards

Farming/ Contract Farming

Contract farming of pineapples, sweet corn, muskmelons and papaya is undertaken to ensure food safety standards are met so that all fertilizers(nitrate), growth regulators(Gibberlic Acid and Napthalic Acid), herbicide(klass, roundup, gramaxone) are used under permissible limits and contract farming helps in ensuring quality(size, shape, maturity and texture) and quantity of raw material

**PERSONAL PROFILE:**

**Gender:** Male

**Nationality:** Indian

**Native**: Karnataka

**Date of Birth**: 02/02/1986

**Marital Status:** Married

**UAE Driving License**: 2143950

Date: 18/10/2016

Anisur Rehman