



Mehwish Azam

Quality Assurance Professional

Key Skills

Quality Assurance

Food Safety & HACCP

ISO Standard FSSC 22000, QMS 9001

Sanitation & Hygienic Design

GMP & Pest Management

Analytical Testing

Reporting & Documentation

Internal Audit

Process Quality

Project Implementation

Team Building & Team player

Communication & Interpersonal Skills

Presentation Skill

Negotiation and Persuasion Skills



Profile Summary

- Food Technologist with **nearly 7 years** of experience in quality assurance in Flight Catering and FMCG manufacturing locally & internationally.
- Lead Oreo and Barni line installation, start-up and commissioning activity delivery of 100% sanitation agenda at each stage.
- Excellence in **training & building capability that empower the team to implement the system effectively** that delivers maximum output with zero defects.
- Proficient in **elimination of losses by using tools of 5 W, Fish Bone and brain storming methodology.**
- Experience in **data handling and interpretation of results** with strong presentation skill.
- Expertise in **managing strategic & operational performance** involving development & implementation of standardized quality systems in manufacturing.
- Experience in leading the third party **certification for FSSC, QMS and Halal standard** for multiple sites of Mondelez.
- Qualified internal auditor** for the ISO and FMCG standard and conducted annually the internal audits.
- Excellent **communication & interpersonal skills** with strong analytical, planning, problem-solving and organizational capabilities.
- Development of department budget and delivery of productivity.

Soft Skills

- Presentation
- Leadership
- Problem Solving
- Communication

Personal Details

Date of Birth: 8th March 1987

Languages Known: English & Urdu

Home Town: Karachi, Pakistan

Current Location: Manama, Bahrain

Contact: +973-35952001

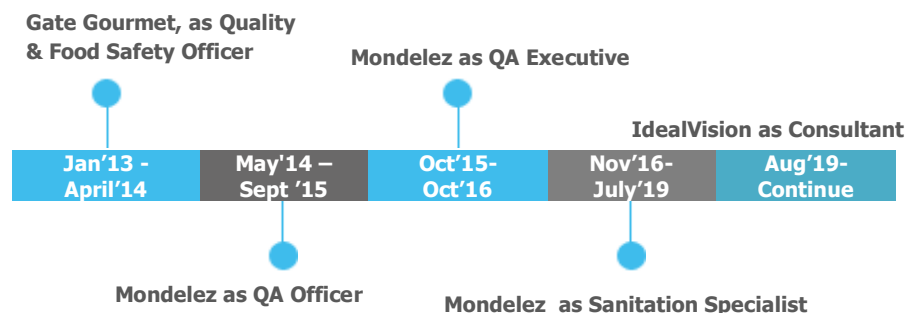
Mail: Mehwish.azam@gmail.com

Marital Status: Married

IT Skills

- SharePoint
- Microsoft Office, Excel, PowerPoint

Growth Path Timeline



Education

- PGD Food Science & Technology University of Karachi, Pakistan (2012)
- B.S. Food Science & Technology from University of Karachi, Pakistan (2010)

Trainings & Certifications

- IRCA approved LAC ISO 9001 QMS
- IRCA approved LAC ISO 22000 FSSC
- Halal Food Management & Audit Methodology
- Mdlz- Seven Hygienic Design Principle
- Mdlz- HACCP & Allergen handling

Notable Accomplishments Across The Career



Work Experience

As Consultant @ Ideal Vision Consulting (Aug 2019 – Current)

- * Successfully developed the Standard Procedure and relevant documentation based on the BRC, ISO 9001, FSSC 22000 Standard.
- * Support the client for implementation by onsite training and building capability.
- * Successfully carried out 3rd Party Audit for the Local Govt Bank for ISO 9001:2015.
- * Successfully carried out Food Safety and GMP training for the bottling company.

As Sanitation Specialist @ Mondelez Bahrain Biscuit (Nov 2016 – July 2019)

- * Successfully conducted the Hygienic Design review of the Oreo Line and Facility.
- * Successful clearance of the plant utilities critical to Food Safety before Vertical Startup.
- * Greenfield site smooth conversion from construction phase to GMP.
- * Delivery of Sanitation agenda during Vertical Startup phase.
- * Design and implement effective and efficient Sanitation Program for the Line of Future Oreo and for the facility.
- * Develop the local Sanitation Program include Non PEM and PEM plan.
- * Develop the local procedure, implement and verify the allergen cleaning of the Oreo line.
- * Develop the Pest Management program for the site with delivery of 5% reduction in target pest year by year.
- * Delivered Green rating for the GMP compliance.
- * Developed the KPI and health checks for the Sanitation Program.
- * Monthly Sanitation progress sharing with the Corporate Sanitation Lead.
- * Capability building of the core team by class room and on job training.
- * Qualified Internal Auditor for Mdlz QCMS, FSSC 22000, QMS 9001.
- * With in remarkable stretch timeline of 3months of plant start up stabilize the sanitation program and acquire FSSC 22000 certification.
- * Preparation of QA department budget and monthly tracking.

As Quality Assurance Executive @ Mondelez Pakistan Ltd (May 2014 – Oct 2016)

- * Verification of the Food Safety system including SPP & CCP checks.
- * Leading the RM analytical lab and delivered compliance to specification.
- * Successfully delivered the agenda for the Mdlz Supplier Quality Expectation (SQE).
- * Carrying out the microbiology testing at Biosafety level 2 lab.
- * Sanitation program verification plan vs actual compliance (Non PEM & PEM testing).
- * Improved the Pest Management reporting which helps in arresting the gaps of the building and improve the trending.
- * Reporting of the FPDR and RFT.
- * Designed, implement and verification of Halal Food Safety System.
- * Active participation for the Marvelous Creation launch.

As Quality & Food Safety Officer @ Gate Gourmet Pakistan Ltd (Jan 2013- April 2014)

- * Delivered the Food Safety and Hygiene agenda for the flight catering.
- * Zero complain for the compliance to the special meals standard (allergens).
- * Zero complain for the food safety related issues.
- * Monthly internal auditing for the Quality and Food Safety system improved the score to the target of 90%.
- * Trained by the Regional QA Lead as the local Subject Matter Expert for GG Food Safety Standard.
- * Supervising Housekeeping department i.e. man power planning, deep cleaning activities, prepare roaster, schedules and verification.
- * Liaisons with Production manager and Executive/ Head Chefs on changes in raw material, recipes and menus.
- * Service Quality Auditor responsible for ensuring quality of Finished Meal as per specs also verification of portion size and weight control.