

Myself Jamshad Ali a post graduated food technologist with 11+ years of industrial experience both in Food and hospitality industry (India, Middle East). Solid understanding on QA/QC standards, auditing, inspection, SQA, food safety and QMS documentation and regulatory standards. Worked as Food safety & QA officer in Al GHALIA WLL, a leading hospitality firm in Bahrain and KSA. Responsible to ISO 22000:2018 implementation and documentation. Worked on B2B Client (Costa, Starbucks) requirements such as product specification, Quality attributes, labelling information, Etc. Conduct Food Safety / hygiene /QHSE inspection / internal audits and food safety training. I have six years' experience in dairy and beverage industry as QA/QC supervisor. Responsible to monitoring and maintaining QA/QC activities. Supervise chemical and microbiological laboratory operation. Take a lead role on laboratory expansion project. Online QA monitoring and hygiene inspection. Experienced in packing material and raw material finished goods inspection. Play a key role in FSSC 22000 Certification and documentation. Worked as lab chemist in a certified food testing lab, Bahrain. Hand on experience in implementation and documentation of food safety, QMS HACCP/ISO 22000 / FSSC 22000 / ISO 17025. Also I am a FSSC 22000 Certified internal auditor and certified in advanced food safety level 4 course. Attended ISO 22000: 2018 and BRCGS Food Safety Issue 8 Awareness training attended from TUV Bahrain and Quality Middle east Dubai.

Currently working in Royal Court Bahrain as food safety specialist. Responsible to take care of royal family central kitchen FSMS related activities, inspection and auditing and training. Defending FSSC 22000 audit, Conduct supplier Audit, hygiene inspection audit, Etc.

---

Thanks and regards,

Jamshad Ali