



JAMSHAD ALI

FOOD SAFETY & QA SPECIALIST



+973 35532240,
+91 9895874404



Mjamshadali@yahoo.com



<https://www.linkedin.com/in/jamshad-ali-mathilkandy-b47ab083>



Bahrain



CAREER OVERVIEW

A highly accomplished food technology professional with 11+ years of solid QA/QC, Food Safety and QMS experience in food manufacturing & hospitality industries. Having a strong understanding of food safety and QA/QC standards. Skilled in conducting audits and inspection to ensure adherence to company standards and other regulatory standards. Proficient in implementing and maintaining FSSC 22000, ISO, BRCGS, HACCP and other Global food safety standards.



ACADEMIC QUALIFICATIONS

- **Masters in Science (Food Science and Technology) | 2012**
(Calicut University, India)
- **Bachelor of Science (Biotechnology) | 2009.**
(Calicut University, India)



PROFESSIONAL CERTIFICATIONS

- **FSSC 22000 Internal auditor (SGS Qatar).**
- **BRCGS Food Safety Issue 8 Awareness training (Quality Middle East – Dubai).**
- **ISO 22000:2018 Awareness training (TUV Bahrain).**
- **LEVEL 4 Award in Food Safety Management for Manufacturing (QCF)**
- **LEVEL 2 and LEVEL 2 Award in Food Safety for Catering (RQF)**
(HABC - Highfield Awarding Body for Compliance-UK (GCC -Middle East)
- **Basic First Aid and CPR (Enertech Qatar).**
- **3Days Induction Training attended on EHS awareness & Food Allergen Awareness**
(Al Ghalia Hospitality)



CORE SKILLS

- Food Safety and QMS.
- Auditing, Inspection (GMP, GHP), SQA.
- Route cause analysis.
- Food safety training.
- GLP, ISO 17025, Analytical and sampling techniques.
- QA/QC activities from receiving to finished product.
- Sensory evaluation and Shelf-life study
- Allergen management.
- Pest Management (IPM).
- packaging and Labelling standards.
- Customer complaint handling.
- Problem Solving Skills.
- Manpower and time management.
- Ability to work under strenuous conditions



WORK EXPERIENCES

- **Food Safety Specialist (May 2021 – Till present).**
Royal Court (Under Ministry of Interiors) Royal Palace Kingdom of Bahrain.
- **Food Safety and Quality Assurance Officer (October 2019- to April 2021).**
Al Ghalia WLL. Manama, Kingdom of Bahrain. (Hospitality Division).
- **QA /QC Supervisor – In charge (December 2017 to July 2019).**
Arab Qatari Company for Dairy production (Ghadeer Dairy) Doha, Qatar.
- **Production Supervisor [May 2013 to Sept. 2014, April 2016 to Nov 2017(3 years)].**
MRCMPU (milma), Kozhikode Dairy. Kerala, India.
- **Lab Analyst (from October 2014 to January 2016).**
Universal laboratories W.L.L, Manama, Kingdom of Bahrain.
- **QA/Production Supervisor (From January 2012 to May 2013).**
National Food industries (Merri Boy Ice creams), Kerala, India.



KEY DUTIES & RESPONSIBILITIES

- Food safety and QMS implementation, HACCP/ISO 22000 / FSSC 22000, BRCGS and other Global food safety standards.
- Develop, Monitor and maintain all documents (manuals, policies, procedures, SOP, Checklists) based on FSMS standards and operational requirements.
- Hazards identification & Risk assessment for all process step and identify CCP, OPRP and PRP.
- Conduct Food Safety / hygiene (GHP & GMP)/ QHSE inspection / internal audits and identify the areas of improvements. Communicate with concerned departments. Suggest proper corrective measures based on audit findings.
- Investigate customer complaints and take proper corrective action based on identified root cause.
- Arrange food safety trainings and tool box talks to staff.
- Liaise with municipality, certification and client Audits and timely respond to audit reports.
- Conduct Mock recall to ensure the performance of traceability system.
- Ensure compliance based on Company standard, GSO and other regulatory Standards for raw material/ finished products /packing materials and labelling.
- Online QA inspection to ensure that the finished products are complying company quality standards and local regulatory requirements.
- Conduct supplier audits to assessing and approving potential suppliers through the assessments.
- Communicate to clients (Qatar airways, costa, Starbucks, US Navey, Etc.), And timely respond to requirements, Such as Product specifications, Quality attributes, Labelling information, Etc.
- Supervise QA / QC activities to provide key deliverables to internal and external customers, along with timely efficient analysis.
- Develop company standards and specifications for packing material and communicate to suppliers on required amendments in dimension, label information and art work.
- Maintain and validate laboratory test methods and procedures, Based on internationally accepted method like AOAC, ISO, BAM, APHA, Etc.
- Calibrate and maintain laboratory equipment's such as, spectrophotometers, colorimeters and other equipment's and utensils. Maintain good laboratory practices (GLP) in the lab unit



PERSONAL DETAILS

- Date of Birth: 26th May 1989
- Gender: Male
- Nationality: Indian
- Marital Status: Married
- Religion: Islam
- Passport No: U2890953
- Driving Licence: Bahrain, India



REFERENCES

Available upon request

Thank you.

Jamsahd Ali