**MOHAMMAD AYAZ AHMED**

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| **PERSONAL**  *Date of Birth:* ***April 06th,1988***  *Nationality:* ***Pakistani***  *Marital Status:* ***Married***  *Religion :* ***Islam***    *Passport No:*  ***VD-1155993***    ***Issue: Sep 2019***  ***Expire: Sep 2029***  “...An exceptionally energetic and enthusiastic worker...projects a charisma and professionalism that captures the imagination of my colleagues and superiors...with ability to demonstrate excellent man management skills...”  **CAREER ACHIEVEMENTS**  *Took active part in online arrangement of packing machine which improved productivity.*  *Involved in development of chewy beans named Yums in different flavors.*  *Involved in development of different types of Biscuits plain &sandwich biscuits, Cookies i.e., wire cut & Rout Press, Encrusted/Deposited Cookies.*  *Conducted Internal and External and Supplier Audits*  *Leading Factory Inspection during Dubai Municipality*  *Audit, awarded A Grade Manufacturing Unit for the year 2021-2022.*  *Investigating and making customer complaint reports.*  *Assisting Service provider for Laboratory Tests, Pest Control Activities.*  *Giving refresher trainings on GMP, GHP and 5S to the employees.*    **INDUSTRIAL PROJECTS / TRAININGS**  *Development of Frozen Biscuit/Cookies Dough, encapsulation of chemicals/enzymes.*  *2 Weeks training In LOTTE KOLSON PASTA Division.*  *2 Weeks training In CANDYLAND (Jelly, Chocolate, Bubble Gum, Marsh Mellow, Candy, Toffee, Lollypop) Department.*  **INTEREST**  *Career Counseling*  *Team Work, Public Speaking & Socializing ,Internet Surfing,*  *Reading, traveling & Badminton*  *Artistic Designing*  *Interaction with Professionals.*  *Table Tennis, Cricket, Chess, Gym,*  *Video Conferencing ,Reading Novels*  **SPECIAL SKILLS**  *Excellent knowledge in Computer MS Word, Excel, Power Point, Hardware, Software installation.*  *Excellent written and interpersonal skills.*  *English & Urdu Debates & (RWS)* | **OBJECTIVE**  A Qualified Food Technologist with more than 10 years of professional experience within the food manufacturing industry, particularly for the baking, confectionary and dry blending segment. Rich experience in Operations, Production planning ,R&D product and QA across FMCG markets. Distinction of having worked extensively on some of the products such as Biscuits, candies, bubble gums, pan coated products, instant powder drinks, chocolate, snacks, wafers.  Member of **5’S’, ISO 22000**-Food Safety Management System Team, Biscuit Quality Cross Functional Team , maintaining records as per **ISO 22000 & TPM & 5S (Workplace Management)** and monitoring of CCPs, OPRPs & PRPs in the plant and monitor operational efficiencies through **continuous improvement (KAIZEN), POKA YOKI.**  Area of Expertise:  1.Manufacturing Operations.  2.R&D / Product development.  3.Cost reduction.  4.Process Design & Development.  5.ISO 22000 development & Implementation.  6. HACCP Implementor and Advisor  7.Sensory Evaluation  **EDUCATION (ACADEMIC)**   |  |  |  |  | | --- | --- | --- | --- | | **C:\Users\Ayaz\Desktop\Karachi_University_logo.png** | **University of Karachi**  **(Masters in Food Sciences and Technology)** | Grade: **A** | **2010** | | **C:\Users\Ayaz\Desktop\BIEK.jpg** | **Karachi Board ( HSC Science )**  **Intermediate** | Grade: **A** | **2005** | | **C:\Users\Ayaz\Desktop\BIEK.jpg** | **Karachi Board ( HSC Science )**  **Intermediate** | Grade: **A+** | **2003** |   **PROFESSIONAL COURSES/TRAINING**   |  |  |  |  | | --- | --- | --- | --- | | **C:\Users\Maha.Eid\Downloads\SharjahMunicipality-logo-vector_SPICYBUCKET.png** **C:\Users\Maha.Eid\Downloads\TSIQS_logo_raw_151_px1.jpg**  **C:\Users\mayahmed\Desktop\TUV NORD.png**  **C:\Users\Ayaz\Desktop\SGS_Logo_500px_RGB.jpgC:\Users\Ayaz\Desktop\images.jpg** | **HACCP Level 5 , Approved HACCP Consultant from Sharjah Municipality**  **ISO 22000-2018 Internal Auditor Course)**  **ISO 22000 & TS-22001-2 Lead Auditor Course)**  **Advanced Level 4 Food Safety** | 5-Days  2-Days  5-Days | **TSI & SFSP**  **TUV-NORD**  **High Field UK** | | **C:\Users\Ayaz\Desktop\SGS_Logo_500px_RGB.jpg**  **C:\Users\Ayaz\Desktop\SGS_Logo_500px_RGB.jpg**  **C:\Users\mayahmed\Desktop\TUV NORD.pngC:\Users\Ayaz\Desktop\SGS_Logo_500px_RGB.jpg** | **FOOD SAFETY HACCP Level 3 Course**  **Online training attended on GMO Free Food from Mondelez**  **OHSAS 18001:2007 & ISO 14001 Internal Audit Training**  **Root Cause Analysis, Corrective Action, Preventive Action Awareness Training.**  **ISO 17025 Internal Audit Trainin** | 3-Days  1-Day  2-Day  1-Day  3-Day | **SGS Dubai**  **Mondelez MEU and EMEA Region**  **SGS Dubai**  **TUV Middle East**  **SGS Dubai** |   **EXPERIENCE Current**   |  | | --- | | **C:\Users\Maha.Eid\Downloads\alshaya-logo.jpg** | | * **Company :** M.H Alshaya , Best Artesian Bakery * **Position Held : Assistant Manager QA / QC** * **Period : Sep 2017 – Current** * **Location : Dubai , UAE.**   **Job Responsibilities:-**   * Managing Customer Complain Investigation, Root Cause analysis of the complaint, Customer feedback and providing quality related technical guidance to the customer. * Revising and establishing a company's quality procedures, standards and specifications * Plan, Monitor and coordinate External customer / 3rd party and regulatory audits. * Reviewing customer requirements and making sure they are met * Working with purchasing staff to establish quality requirements from external suppliers * Setting standards for quality as well as health and safety * Making sure that manufacturing or production processes meet international and legal standards * Looking at ways to reduce waste and increase efficiency * Defining quality procedures in conjunction with operating staff * Setting up and maintaining controls and documentation procedures * Monitoring performance by gathering relevant data and producing statistical reports * Making suggestions for changes and improvements and how to implement them * Monitoring over all sanitation condition of the premises and looking ways for improvement. * Monitoring Integrated Pest Management System linked through third party contractor   **EXPERIENCE Aug 2015 – Aug 2017**  http://iffco.ae/Iffco-Logo3.jpg   * **Company :** IFFCO Flour and Animal Nutrition , IFFCO GROUP OF COMPANIES * **Position Held : Junior Manager Quality Control/Assurance** * **Period : Aug 2015 – Aug 2017 (Internal Company Transfer)** * **Location : Sharjah , UAE.**   **Job Responsibilities:-**   * Assuring high compliances of FTA (First Time Acceptance) of RM/PM & FG , ensuring only quality Raw / Packaging material is provided for Production , improving online checks to reduce the chances of deviation and releasing finish goods which are falling under the standard specification . * Plan, Monitor and coordinate External customer / 3rd party and regulatory audits. * Managing Customer Complain Investigation, Root Cause analysis of the complaint, Customer feedback and providing quality related technical guidance to the customer. * Revision and updating all the HACCP related documents of the plant. * Working on stability study of the final products. * Implementation of periodic quality assessment for the plant & manpower * Monthly Warehouse Inspections along with and Weekly/Bi Weekly inspection of Factory Sanitation / Hygiene and GMP’s. * Team Leader of “Food Safety Team”. Involve in HACCP plan implementation. Give trainings regarding awareness of food safety & GHP’S , GMP’s , Basic Food Hygiene , Sanitation , Pest Control. * Standardization of Raw Material and Finish Good Specifications along with Production and RnD team. * Compliance with HSE regulations, Major and minor accident to be reported. Achieve an accident free and safe working environment * Compiling and generating monthly Quality Review CEO Reports along with monthly KPI and OVF reports. * Started Project RISE in IFFCO Flour and Animal Nutrition to reward the staff on their good improvements, achievements and sustainability in the factory premises. | |   **EXPERIENCE Aug 2013 to Aug 2015**   |  | | --- | | http://iffco.ae/Iffco-Logo3.jpg | | * **Company :** IFFCO Bakery Division * **Position Held : Junior Manager Quality** * **Period : Aug 2013 – July 2015** * **Location : Dubai, UAE.**   **Job Responsibilities:-**   * Managing a small QA team, monitoring compliance of with quality standards & regulatory agencies. * Assist in product shelf-life and sensory testing i.e. develop / conduct testing for sensory analysis and shelf life * Managing the in-house laboratory, pest control, GMP’s & GHP’s. * In coordination with production & engineering team investigate and evaluate manufacturing processes and equipment’s by conducting regular reviews hence trace process-related problems to their root cause in order to devise the best solution * Participate in recipe development from raw ingredients to the processed food state. Assess the technical feasibility from a new product & equipment standpoint and identification of process related issues. * Member of “Food Safety Team”. Involve in HACCP plan implementation. Give trainings regarding awareness of food safety & GHP’S , GMP’s , Basic Food Hygiene , Sanitation , Pest Control. * Managing External Audits of SGS (FSSC and HACCP) , AIB , Mondelez , Heinz, General Mills and Customers like Spinney’s , Carrefour . * To follow SOP’s & GMP principles & verification of monitoring of CCP’s in the respective areas. * Trouble Shooting on the plant * Promote teamwork. * Creativity, Innovation and cost control. * Quality of product (Physical and chemical parameters) | | | | **EXPERIENCE Aug 2015 – Aug 2017**   |  | | --- | | http://iffco.ae/Iffco-Logo3.jpg | | * **Company :** TIFFANY Biscuits (IFFCO Group of Companies) * **Position Held : Junior Manager Production** * **Period : Aug 2011 – July 2013** * **Location : Dubai, UAE.**   **Job Responsibilities:-**   * To follow SOP’s & GMP principles & verification of monitoring of CCP’s in the respective areas. * Creativity, Innovation and cost control. * Monitoring downtime by analyzing & take corrective actions. * Process procedure adherence. * Stocks of material follow up. * Machine problem analysis and corrective action feedback. * Daily/weekly & monthly production summary reports. * Material balancing and record keeping. * To control products and packaging material wastage and make effort to bring the wastage at or below \* Standard levels. * Controlling the entire production process and ensuring strict adherence to the quality standards and product specifications. * To develop methods of productivity improvement by implementing different standards and formats. * Manpower planning according to process Machines. * Daily production planning. * Assist in product shelf-life and sensory testing i.e. develop / conduct testing for sensory analysis and shelf life * Participate in recipe development from raw ingredients to the processed food state. Assess the technical feasibility from a new product & equipment standpoint and identification of process related issues. * Member of “Food Safety Team”. Involve in HACCP plan implementation. Give trainings regarding awareness of food safety & GHP’S , GMP’s , Basic Food Hygiene , Sanitation , Pest Control. * Managing External Audits of SGS ( FSSC and HACCP) , AIB , Mondelez , Heinz, General Mills and Customers like Spinney’s , Carrefour . * To follow SOP’s & GMP principles & verification of monitoring of CCP’s in the respective areas. * Trouble Shooting of the product and processes. | | | |   **EXPERIENCE July 2010 to July 2011**   |  |  | | --- | --- | | **C:\Users\Ayaz\Desktop\logo.gif** |  |  * **Company : Candyland, Ismail Industries Pvt Ltd .** * **Position Held : Production Executive** * **Period : July 2010 to July 2011** * **Location : Karachi Pakistan.**   **Job Responsibilities:-**  Major responsibilities includes:   * Responsible to organize work force in order to achieve maximum productivity. * To re-arrange the recipe during production to produce standard specification. * Responsible for ensuring quality product during different stages of production. * To Co-ordinate with product development department for new product development. * Assist & Co-ordinate production planning and control of higher productivity. * Ensure optimal utilization of existing resources (Men, Machine and Materials) * Involves in the production planning.   Being the part of ISO & HACCP team I am performing the following tasks,   * Implementation of ISO & HACCP in the factory. * Involves in system development in the factory premises (QMS & ISO 9001, HACCP) * Managing the internal audit program and reporting results to Management Representative. * Establishment of different procedures formats etc.   **EXPERIENCE July 2006 to July 2010**   |  |  | | --- | --- | | **C:\Users\Ayaz\Desktop\images (1).jpg** |  |  * **Company : Kolson LOTTE Group** * **Position Held : Production Officer** * **Period : July 2006 to July 2010** * **Location : Karachi Pakistan.**   **Job Responsibilities:-**  My Job Descriptions are:   * Ensure implementation of the production planning / scheduling of products. * Ensure smooth running of production with the quality standards. * Enhance operational efficiencies through continuous improvement (KAIZEN) and reduce the down time by effective planning, preventive maintenance and on time decisions * Having good exposure of consumer and customer Based Company * In charge of 3 production lines of Biscuits. * Having good Exposure of Production Planning. * Good Knowledge of Biscuit Ovens. * Maintaining all **process variations & corrective ac**tion in case of any  deviation. * Verification of process according to process parameters. * **Trouble shooting** for process variations. * Handling man power force of 265 peoples. * Member of 5’S’, ISO 22000-Food Safety Management System Team, Biscuit Quality Cross Functional Team. * Preparation of various MIS reports like variance report, weight variation report and biscuit quality report * To Undertake and manage the implementation of **FSMS** and other continuous improvement initiatives to improve efficiency**.** * Maintaining records as per **ISO 22000 & TPM & 5S** (Workplace Management). * Monitoring of CCPs, OPRPs & PRPs in the plant & ensuring their full Control. * Impart **training and awareness** to shop floor employees on quality, food safety and work place management.   **REFERENCES**  ***Will be furnished upon request.*** |