



SHIJIN KRISHNAN



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CAREER OBJECTIVE

Enthusiastic and hardworking, I like being in a position where I can contribute in a team environment, looking to work with a view of enhancing culinary knowledge and skills while helping my employer meet their business and exceeding customer expectations.

ACADEMIC CREDENTIALS

- Certificate Course in Food Production from Govt. - Food Craft Institute, Kannur, Kerala, India (2012)

The course covers the planning and preparation of about 200 Indian and International dishes and various aspects of Hygiene, Nutrition and Equipment maintenance. This includes theoretical and practical aspects of Food Production and Food Service, along with accounting, catering management and supervisory management.

- BBA Graduation

ACHIEVEMENTS

- Najm Award-appreciation-recognized by Emirates Group
- Najm Award-gold-recognized by Emirates Group
- Najm Award-bronze -recognized by Emirates Group
- Highfield.UK Certified HABC Level 2 Award in Food Safety in catering (QCF)
- Highfield.UK HABC Level 2 International Award in Emergency First Aid at Work

PROFESSIONAL DOSSIER

Name of the Company : The Treat Catering Service LLC

Designation : Operations and production head

Duration : 15.11.2021 to present

Place : Dubai, U.A.E.

Responsibilities

- Ensure plant safety through compliance of safety standards as issued by company management.
- Achieve compliance for product quality, food safety, and food defense as issued by the QC Department while maintaining overall plant efficiency.
- Manage materials, packaging and raw materials such that all materials are available to meet scheduling requirements on a timely basis by working closely with purchasing and inventory team.
- Initiate action to prevent the occurrence of any nonconformities relating to product, process, or the quality system and recommend or provide solutions to correct any deficiencies.
- Control further processing or delivery of nonconforming products until the deficiency or unsatisfactory condition has been corrected.
- Work closely with Finance to ensure compliance and understanding of profit and loss of Kitchen operation.
- Supplement, track, and be held accountable to all applicable KPIs.
- Partner with QC for compliance of food safety, product quality and regulatory compliance of plant.
- Foster an environment that embraces continuous process improvement of the facility, processes and personnel.
- Strive for a well-trained and motivated staff through excellent leadership and communication skills. Coordinate with Production Incharge and Line Leads to ensure employee performance reviews are conducted, reflecting accurate goals and performance.
- Schedule and conduct plant meetings with production and related staff.
- Manage cost and manufacturing components such as package material, raw ingredients, fixed and variable labor, quality, efficiency, reliability, scrap, rework, energy, GMPs, safety, sanitation, and regulatory compliance.
- Develop short- and long-term capital investment plans for the facility and be accountable for the planning and execution of all projects.
- As a member of Senior Management, the Manager contributes in driving company strategy and culture.
- Scouting, negotiating, and proposing for new locations for the development of our brands and Cloud Kitchens.
- Development of Brands, Including Menu, SoP, Costing and Operating Standard for Cloud Brands.
- Working closely with the marketing team to do market and competitor research.
- To identify gaps and needs in particular geographies and areas.
- Handling overall Operational and Administrative responsibilities for the Organization.

Name of the Company : Let's Eat Food Brands & Catering

Designation : Production Manager

Duration : 05.06.2021 to 28.10.2021

Place : Dubai, U.A.E.

Responsibilities

- Plan necessary resourced and ensure availability of material according to sales forecast
- Ensure that finished and intermediate goods meet customer expectation/standard and deviations are controlled and managed
- Manage teams and ensure individual people development and guidance, ensure proper training for section team members
- Be accountable for the product output in terms of quality, quantity, standard, time & waste management

TRAINING ATTENDED

- Allergen Awareness training
- Food safety training
- Food safety level 1 training
- Food safety level 2 training
- HACCP awareness training
- Halal awareness training
- Quality awareness training
- Fire safety training
- PIC advanced certification

PERSONAL SNAPSHOT

Gender : Male

Marital Status : Married

Age : 30 Yrs

Date of Birth : 06/06/1991

Nationality : Indian

Passport No. : T1692595

LANGUAGES KNOWN

- English
- Malayalam
- Hindi

PRESENT ADDRESS

Al Khail Gate, 1-5B 315
Dubai, UAE

PERMANENT ADDRESS

Punchakkad,
Payyanur P.O,
Kannur, Kerala, India

REFERENCES

Will be provided on demand.

- Guarantee that KPIs are achieved by optimum production planning; supply of raw and packaging materials is available, efficiently plan production whilst food safety, quality and people's morale are taken into consideration
- Participate in continuous improvement initiatives within the department
- Demonstrates investigations as required. Where possible and implements recommended improvements
- Support safety programs and reinforce safe behavior of manufacturing team members
- To ensure that the operation complies with all legislative and ethical standards with regard to safety, food hygiene and staff management. To drive the optimum compliance with all audits including HACCP, GMP, H&S etc to reach the highest standards
- Ensure that clean-as-you-go practices are maintained by plant operatives
- Establish and maintain understanding of all CCP's within plant (process and packing)
- Understands the hazards in their area of responsibility and ensures the teams safe working

Name of the Company : Emirates Flight Catering
Designation : Section Incharge / Demi Chef
Duration : 23.11.2014 to 23.08.2020
Place : Dubai, U.A.E.

EKFC is a proven world leader in the aviation catering industry, operating the largest flight catering facility in the world. Emirates Flight Catering provides in-flight catering and support services to over 130 airlines across the globe from its two catering units at Dubai International Airport

Executing and supervising food production activities.

Responsibilities

- Coordinating and controlling Kitchen and Factory helper in food storage.
- Oversee day to day production and operation in the production area which including the planning and directing of all food operations.
- Conducting, coordinating, and supervising for inventories.
- Monitoring materials consumption and order required food and equipment on a daily basis to satisfy the daily production plan.
- Participate in the development of food products and menu as needed for menu presentation.
- Executing countermeasures in the production in case of customer complaints.
- Supporting training for production staffs.
- Ensure correct dismantling, cleaning, sanitizing and reassembly of equipment
- Maintaining and monitoring hygiene, health and safety standards and HACCP regulation.
- Maintaining and monitoring quality of food, conducts quality control check according to HACCP regulation.
- Reviews the next day's production plan to consider the most cost effective planning and application of resources that include people, equipment and ingredients.
- Guiding, motivating and developing the skills for subordinate employees with the Human resource policy.
- Ensures accurate and timely data capture so that components are issued to the specific meal for accurate costing and traceability exercises
- Meets regularly through the day with internal suppliers and customers to track performance data compared to the previously agreed plan.
- Setting productivity goals for each manufacturing team

Name of the Company : Kreem Foods Pvt Ltd
Designation : Production Supervisor
Duration : 06-04-2013 to 18-07-2014
Place : Kerala, India

Kreem Foods Pvt. Ltd is one of the authorize d factories of Lazza Ice Creams, head quartered in Cochin, Kerala. Lazza is an Indian brand in the business of ice creams, yogurt, frozen desserts & syrups.

Name of the Company : Sayaji Hotel
Designation : Commis 3rd
Duration : 01.05.2012 to 29.01.2013
Place : Indore, India

Sayaji Hotel, having 3 star facility is Central India's most graceful and elegant hotel with exquisite interiors, impeccable service and fine cuisine. Being a part of this, I worked as Commis 3rd in the Banquet Production Department.

DECLARATION

I hereby declare that the above stated information is true, correct and complete to the best of knowledge and belief. I also assure that upon getting an opportunity for a personal interview I shall exhibit all the original documents for your ready references.

Place: Dubai, UAE

SHIJIN KRISHNAN