



Shaukat Iqbal Hashmi

HOD (Head of Department), Central Analytical Services
Corporate Quality, Food Safety & Legal Compliance
National Aquaculture Group-Al Leith,
Jeddah, Kingdom of Saudi Arabia
+966 59 7210043

Professional Career:

HOD-Central Labs of food quality and safety, regulatory affairs and legal compliance having more than 16 years of experience in ISO 9001, ISO 14001, ISO 17025, ISO 22000, BRC, Global GAP, BAP & HACCP certified food companies, directly dealing with the Food safety and laboratories analytical activities, SFDA/SASO standards. Proven leadership abilities. Excellent interpersonal and communication skills. Have an international experience from **Pakistan, Dubai, Abu Dhabi, Sharjah, Oman, Singapore, Saudi Arabia, UK, and Barcelona, Spain** for establishing, implementing and complying for international laboratories systems and to establish food safety & quality standards. Ambitious to work for a company/institution that offers the opportunity for career progression and reward on merit.

Profile Summary:

Employment Type: Employee

Employment Status: Full time

Career Level: Management

Personal Information:

Birth Date: 15 May 1976 (Age: 41)

Gender: Male

Nationality: Pakistan

Visa Status: KSA Residency & Work Visa

Marital Status: Married

Number of Dependents: 5

Driving License Issued From: Saudi Arabia and Pakistan

Religion: Muslim

Contact Information:

Email Address: hashmiuaf@gmail.com

Mobile Phone: 00966 59 7210043

Permanent Pakistan Address: Khushab, District Khushab, Punjab Pakistan

Experience (15 Years plus)

Professional Experience:

HOD (Head of Department) Central Analytical Services Corporate Quality, Food Safety & Legal Compliance

At National Aquaculture Group (NAQUA)-KSA

Central Analytical Services (CAS) includes water & soil chemistry labs, food & feed chemistry labs, aquaculture microbiology labs and food & feed microbiology labs. All labs are participating in Global proficiency testing from FAPAS-UK and LGC-UK. Labs are complying the regulatory and legal standards of KSA SFDA/SASO and the global requirements of GLPs, ISO 9001, BRC and ISO 17025.

As HOD responsible for setting the department objectives, technical management, regular review and follow up for the Deptt. KPIs, OPEX and CAPEX approval from the higher management, regular monitoring of the OPEX. Deptt. Budget finalization and approval. Inventory control as per the approved budget. Validation of the technical SOPs, approval and assuring the implementation of AQC (Analytical Quality Control) for testing/analytical activities. Coordination with all NAQUA end users deptt. heads for sampling plans, trainings, testing requirements.

Working in coordination with other departments for regulatory affairs and legal compliance to comply for the national, regional and global standards.

Manager Microbiology (Food Safety Labs)

At National Aquaculture Group

Location: Jeddah, Saudi Arabia , Al Lith, Jeddah

Company Industry: Aquaculture having own farming and processing for sea foods

October 2013 - Present

Working for the compliance of Food Safety of the sea foods regarding Microbiology and chemical testing. Participation in International Proficiency Testing Programs. Have Trainings and work experience on following international systems;

- ✓ ISO 17025 (LMS)
- ✓ ISO 9001 (QMS)
- ✓ ISO 22000 (FSMS)
- ✓ ISO 14001 (EMS)
- ✓ BS 18001 (OHSAS)
- ✓ HACCP
- ✓ BRC
- ✓ Global GAP (Good agricultural practices)
- ✓ BAP (Best Aquaculture practices)
- ✓ Level 4 Advanced Food Hygiene
- ✓ Train the Trainers
- ✓ AIB QC System Training
- ✓ Working for the Department Budget (OPEX/CAPEX) and costing

Senior Trainer Food & Public Health Safety

at AlArkkan Specialist Training Center for Food & Health Safety

Location: Jeddah , Saudi Arabia , Al Rowdha Street Jeddah

Company Industry: Food Safety Trainings & Consultancy

June 2010 - September 2013

- As Senior trainer conducting food & public health safety trainings in Hyper Panda, Carrefour, KFC, McDonalds, AlBaik, MovenPick, etc
- As Senior Trainer, coordinating and intercommunicating with all other trainers for training related activities.
- Coordination with training center manager for resources management and material arrangements for trainings
- Coordination with Training consultant for other languages translation and material arrangements.

Head of Quality Control & Hygiene (HACCP Team Leader)

at AllJadeed Bakeries

Location: Dubai, United Arab Emirates , Howral Anz, Dera Dubai

Company Industry: Food manufacturing industry

June 2009 - May 2010

- Coordinating with production head and Executive Director for QA related activities
- Daily basis, HACCP related documentation
- Food Safety complaints handling and coordination with clients like Emirates flight catering, Abella catering, Hyper Panda, KFC, ADNH Compass, Millennium restaurants etc
- Regular monthly internal audits for QA/ Food Safety, in Dubai & Abu Dhabi
- Internal trainings of all Food handlers for QA
- Regular coordination and inspections handling with Dubai Municipality

Quality Manager (Laboratories & ISO 17025 LMS)

at Qarshi Research International (www.qarshi.com)

Location: Rawalpindi, Pakistan , Hattar Industrial Estate, District Haripur Pakistan

Company Industry: International laboratories for Foods, Water, raw material and natural medicines testing

April 2005 - May 2009

Qarshi Research International (Pvt.) Ltd. Pakistan is an internationally accredited Organization of testing, research & development labs, which is accredited from NORWAY for ISO-17025 (a lab quality management system) This company is providing testing (Analytical) services in the field of water, waste water, Pharmaceutical /Herbal products and Foods.

- Quality Assurance related activities for Qarshi Food products, in accordance with the national & international standards
- As Quality Manager Representative for ISO-17025 and direct correspondence to Norwegian accreditation- Norway
- To update and upgrade all the requirements in labs for ISO-17025
- Internal trainings of all the staff for 25 clauses of ISO-17025
- New Test development, validation and measurement of uncertainty for all analytical methods
- Correspondence with internal & external clients for labs testing services
- Correspondence with all the vendors for resources management
- As member of the Organization Core team, coordination with the top management for budgeting and finance matters
- Regularly monthly internal audits for labs activities as per requirements of ISO-17025

Quality Control Officer

at DAWN Bread & Foods Lahore

Location: Lahore, Pakistan , Industrial Estate Kot Lakhpat

Company Industry: Food manufacturing industry

February 2004 - April 2005

QA/Quality Control Officer

Dawn Bread is manufacturing Bread, buns, burgers, Cakes, cookies and so many others Bakery products. DAWN is also supplying its Burgers/Buns to MacDonald's, KFC, Subways and so many other national & International Restaurants.

Main Job Descriptions in Dawn Bread Lahore

- Quality assurance & QC testing of all these products & raw material.
- Complaint handling with McDonalds, KFC, Subways and other FCs bakery items
- QA awareness training & orientation of the new coming staff

Food Quality Analyst

at Shadab Flour Mills, Rahim Yar Khan

Location: Pakistan , Shadab Flour Mills, Rahim Yar Khan

Company Industry: Industrial

September 2002 - September 2003

In Shadab Flour Mills I established a complete lab for proximate analysis of Foods. Lab was dealing with the QC testing & Quality assurance of Raw material & wheat & flour Products

Education History:

- **Master's degree , Food Science & Technology** (equal M.Phil)

at University of Agriculture, Faisalabad Pakistan

Location: Faisalabad, Pakistan

Completion Date: October 2002

Grade/CGPA: 3.9 out of 4

Master of Honor in Food Science & Technology (equivalent M. Phil)

Thesis is recognized internationally and published from **Germany, Lambert Academic Publishing Company.**

- **Bachelor degree , Food Science & Technology**

at University of Agriculture, Faisalabad Pakistan

Location: Faisalabad, Pakistan

Completion Date: Nov, 2000

Grade/CGPA: 3.7 out of 4

Additional qualification:

- **Master of Business Administration (online)**

Specialization in Operations management

at National Institute of Business Management (NIBM) India

Completion Date: April, 2016

International Trainings:

❖ ISO 17025:2005

Qarshi Research International (QRI) - **Pakistan**

❖ ISO 17025:2005 and Uncertainty of Measurement in laboratories

National Physical & Standards laboratories (NPSL)-**Pakistan**

❖ Food analysis by FAAS (Flame Atomic Absorption Spectrophotometer)

SHIMADZU-**Singapore**

❖ Food analysis by UV/Visible Spectrophotometer

SHIMADZU-**Singapore**

❖ Food analysis by HPLC (High Performance Liquid Chromatography)

SHIMADZU-**Singapore**

❖ Rapid Microbiology Techniques for Food Pathogens analysis

Autonomous University (UAB), **Barcelona-Spain**

❖ VITEK Compact-2 (Rapid identification of Bacteria)

Autonomous University (UAB), **Barcelona-Spain**

❖ Antibiotic residues monitoring by ELISA

NAQUA-**Saudi Arabia**

❖ Aflatoxins analysis in Foods by ELISA

NAQUA-**Saudi Arabia**

❖ Pesticides Residues monitoring by ELISA

NAQUA-**Saudi Arabia**

❖ HACCP Awareness

TUV, Middle east-**Dubai-UAE**

❖ HACCP Internal Audit

TUV, Middle east-**Dubai-UAE**

❖ HACCP Implementation

TUV, Middle east-**Dubai-UAE**

❖ Level 4 Advanced Food Hygiene

TUV, Middle east-**Dubai-UAE**

❖ DIFSC (Dubai International Food Safety Conference)

Dubai Municipality, **Dubai-UAE**

❖ **Quality Control in Foods**

AIB-USA, in **Oman**

❖ **Level-4 Advanced Food hygiene**

CIEH (Chartered Institute of Environment Health)-**UK**

❖ **Train the Trainers**

CIEH (Chartered Institute of Environment Health)-**UK**

❖ **OHSAS**

BEMCON, **UK**

❖ **First Aid**

BEMCON, **UK**

❖ **BAP (Best Aquaculture Practices) & Global GAP**

Global GAP & BAP-**USA** by **SGS Saudi Arabia**

❖ **BRC**

by **SGS Saudi Arabia**

Professional Skills:

- **Food Safety Professional**
Level: Expert | **Experience:** More than 10 years |
- **ISO 17025 (Laboratories Management System) Implementation**
Level: Expert | **Experience:** More than 12 years |
- **Nutritional Analysis of Foods**
Level: Expert | **Experience:** More than 10 years |
- **Microbiology Testing of Foods**
Level: Expert | **Experience:** 5 years or less |
- **Heavy metals analysis in Foods (Atomic Absorption Spectrophotometer)**
Level: Expert | **Experience:** 5 years or less |
- **Food Pathogenic Bacteria Isolation & Identification**
Level: Expert | **Experience:** 5 years or less |
- **Level 4 Advanced Food Hygiene Trainer**
Level: Expert | **Experience:** 5 years or less |

- **HACCP Implementation**
Level: Expert | Experience: 10 years or less |
 - **HACCP Internal Audit**
Level: Expert | Experience: 10 years or less |
 - **ISO 9001 (QMS) Implementation**
Level: Expert | Experience: 10 years or less |
 - **ISO 22000 (FSMS) Implementation**
Level: Expert | Experience: 5 years or less |
 - **ISO 14001 (EMS) Implementation**
Level: Expert | Experience: 3 months or less |
 - **OHSAS (18001) Implementation**
Level: Intermediate | Experience: 6 months or less |
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TECHNICAL EXPERTIES:

A) QA Testing of Water as per SASO, SFDA, EU and WHO Standards, like

- pH,
- Conductivity,
- TDS,
- TSS,
- Total Hardness,
- Alkalinity,
- Chlorides,
- Carbonates,
- Bicarbonates,
- Sulfates,
- Sulfides
- Ammonia
- Nitrites
- Nitrates,
- Fluorides
- Phosphates
- Residual Chlorine
- Elemental analysis like, Ca, Mg, Na, K, Fe, Zn etc &
- Heavy Metals analysis like As, Hg, Ni, Cu, Cd, Cr, Pb, Sb, Si, Co, Ba, etc.

B) Testing of Waste water as per EPA Limits, like

- COD,
- TSS,
- TDS
- Oil & Grease,
- Sulfates,

- Nitrates,
 - Fluorides
 - Heavy Metals like Pb, Cu, Ni, Cr, Cd, Hg, As etc.
- C) **Testing of Foods & Foods Products as per National & International Standards, like**
- Moisture by Drying at atmospheric pressure,
 - Moisture by Vacuum Drying,
 - Moisture by Karl Fischer Titration,
 - Ash by Muffle Furnace,
 - Conductivity ash of sugar
 - Protein by Microkjeldhal Apparatus,
 - Protein by Macrokjeldhal Apparatus,
 - Whey Protein Nitrogen Index (WPNI)
 - Fats by Soxlet apparatus,
 - Fats by Soxtec apparatus,
 - Fats by Rose Gottlieb Method,
 - Carbohydrates,
 - Fiber,
 - Sugars,
 - Sugar Polarization,
 - Sugar Turbidity,
 - Sugar Color,
 - Caloric Value,
 - FFA,
 - POV,
 - Preservatives like Sodium Benzoate/Benzoic acid, Sulfur dioxide etc
 - Salts,
 - Acidity,
 - Brix,
 - Iodine Content
 - Iodine Value
 - Vitamin C etc.
 - Aflatoxins Testing by ELISA Reader
- D) Elemental & Heavy Metal Analysis on FAAS
- E) Active & Successful Participation in Proficiency Testing from Canada, UK & Norway PT Schemes
- F) Development & Validation of Testing Methods & training of juniors for Testing
- G) **Microbiology Testing**
- ✓ Enumeration of Total Plate Count (TPC)
 - ✓ Enumeration of Total Coliform
 - ✓ Enumeration of Enterobacteriaceae
 - ✓ Enumeration of E.Coli
 - ✓ Enumeration of Staphylococcus aureus
 - ✓ Isolation & Detection of Salmonella
 - ✓ Isolation & Detection of Listeria monocytogenes
 - ✓ Isolation & Detection of Vibrio cholerae
 - ✓ Enumeration of Vibrio parahaemolyticus
 - ✓ Isolation & Detection of Vibrio alginolyticus

- ✓ Isolation & Detection of *Vibrio fluvialis*
- ✓ Isolation & Detection of *Vibrio vulnificus*
- ✓ Isolation & Detection of *Vibrio mimicus*
- ✓ Isolation & Detection of *Shigella* spp
- ✓ Isolation & Detection of *Clostridium botulinum*
- ✓ Isolation & Detection of *Clostridium perfringens*
- ✓ Enumeration of *Pseudomonas* spp
- ✓ Enumeration of Yeast & Molds
- ✓ Quantification of Total aflatoxins
- ✓ Quantification of Erythromycin drug residues in Fish, shrimp, feed
- ✓ Quantification of Oxytetracycline drug residues in Fish, shrimp, feed
- ✓ Quantification of Florphenicol drug residues in Fish, shrimp, feed
- ✓ Isolation & Detection of *Streptococci* spp
- ✓ Isolation & Detection of *Streptococci iniae*
- ✓ Isolation & Detection of *Streptococci agalactiae*
- ✓ Antimicrobial susceptibility testing (AST)

HANDLING & OPERATION ON EQUIPMENTS:

- ✓ Flame Atomic Absorption spectrophotometer (FAAS)
- ✓ Hydride vapor Generator (HVG)
- ✓ Mercury Vaporizer Unit (MVU)
- ✓ Vitek compact 2C
- ✓ ELISA
- ✓ Karl Fischer Titrator
- ✓ Conductivity Meter
- ✓ UV Spectrophotometer
- ✓ pH Meter
- ✓ Refractometer
- ✓ Rotary evaporator
- ✓ Polarimeter
- ✓ Muffle Furnace
- ✓ Digital Melting Point apparatus
- ✓ Hydrometer
- ✓ Centrifuge
- ✓ Sonicator
- ✓ Stomacher
- ✓ Pulsifer
- ✓ Disintegration apparatus
- ✓ Tablet Hardness Apparatus
- ✓ Tablet Friability apparatus
- ✓ MicroKjeldhal Protein Apparatus
- ✓ MacroKjeldhal Protein apparatus
- ✓ Soxhlet apparatus
- ✓ Soxhtec Apparatus
- ✓ Frinograph
- ✓ Amylograph
- ✓ Mixograph

- ✓ Turbidity Meter etc

Languages:

- **English**
Level: Expert | **Experience:** More than 13 years |
- **Urdu**
Level: Expert | **Experience:** my national language |
- **Punjabi**
Level: Expert | **Experience:** More than 15 years |
- **Hindi**
Level: Intermediate | **Experience:** 10 years or less |
- **Arabic**
Level: Intermediate | **Experience:** 5 years or less |

References:

- **Muhammad Ihsanullah Qamar**
Job Title: Senior Auditor, Food Safety, Quality & EHS
Company Name: Telarc Limited, International Accreditation of New Zealand
Auckland, New Zealand
Phone Number: +64226330155
Email Address: muhammad.qamar@telarc.co.nz

Memberships:

- ✓ **Chartered Institute of Environment Health-UK**
Membership/Role: Registered Trainer for Level-4 Advanced Food Hygiene
Member since: May 2013
- ✓ **Lambert Academic Publishers-Germany**
Membership/Role: Author
Member since: March 2011
- ✓ **Pakistan Society of Food Scientist & Technologist**
Membership/Role: Member
Member since: May 2008

International Publications: Lambert Academic Publication, Germany

1. Preparation & Evaluation of Malt produced from different Barley Varieties

<https://www.amazon.com/Preparation-evaluation-different-Barley-varieties/dp/3848499428>

2. Basic Food Hygiene

https://www.amazon.com/Basic-food-hygiene-training-material/dp/3848433273/ref=sr_1_1?s=books&ie=UTF8&qid=1468063023&sr=1-1&keywords=Basic+Food+Hygiene+by+Shaukat

3. Physical & Chemical Testing of Honey

https://www.amazon.com/Physical-Chemical-Testing-Honey-Comprehensive/dp/3848415704/ref=sr_1_1?s=books&ie=UTF8&qid=1468063118&sr=1-1&keywords=Physical+%26+Chemical+testing+of+Honey+by+Shaukat