

Manzoor Ahmad

Food Technologist



Professional Profile

Energetic and goal-driven professional with an educational background in Food Science & Technology . Equipped with sound knowledge in Production Planning & Control, Quality Assurance and Control, Quality Analysis, Food Safety and hygiene, Product development, and Planning innovations in existing products which can be utilized in developing ways to keep food fresh, safe and attractive and generate business growth. Proactive team player with outstanding analytical, implementation of international standards, problem solving, time management, organization and interpersonal, skills. Keenly interested in exploring a challenging job in a reputable company.

Skills and Expertise

- Excellent coordination and communication skills
- Handle pressure with ease and efficiency
- Can work under least supervision
- Execution of International Systems (ISO-22000, HACCP,ISO-9001,
- knowledge in Integrated Pest Management.
- Representative of H&S.
- Lead to 100 persons team.
- Supervision of quality and production team.
- Auditing of supplier and vender end.
- Good command in GMP and GLP.
- Good knowledge on QMS.

Professional Courses

- Leadership Course for Supervisors (duration three months) in 2004 from Pakistan Institute of Quality Control Lahore.
- Three days workshop on milk hygiene an quality control in Agricultural University Faisalabad.
- Training on GMP and HACCP conducted by Bureau Veritas Certification

- Training on HACCP conducted by UMB (United management Bureau) KSA
- Training on ISO 22000 conducted by UMB KSA

Job Experience

Plant Manager

Wardat Al Mashreq Food Company Riyadh Saudi Arabia.

Responsibilities

Product Categories: (Sterilized Thick Cream , Fresh Break Fast Cream, Recombined Evaporated Milk, Processed Cheddar Cheese Tin Pack ,Cheddar Cheese Block, Processed Spreadable Cream Cheese Glass Jar)

- Reporting to Director/CEO
- Hygiene monitoring of all processes and monthly auditing.
- Customer and Consumer complaint handling.
- Manning of whole plant and timely target achieving by reducing waste.
- New product development.
- To manage the Production Planning and Control.
- To control the production and quality of online running products.
- Calculation of Daily Gain & Loss %.
- Troubleshooting of Rotary Can Filling and Seamer Line (ϕ of Can 35mm,73mm 83mm) Jar Filling machine, Block Filling Machine , UHT and Pasteurizer .
- Implementation of insect pest management system throughout the factory.
- HACCP implementation, annual review & training.
- To ensure implementation of protocols of plant and personal hygiene.
- Product Wastage KPI Compliance & Daily Calculations of recipes
- To conduct internal and external audits

Q A Manager (24th October 2012 to 23th October 2015)

Wardat Al Mashreq Food Factory Riyadh Saudi Arabia

- Conduct Research to develop and evaluate new formulas for the manufacturing of dairy products like Cheddar Cheese , Cream Cheese , Breakfast Cream, Sterilized Thick Cream, recombined Evaporated Milk.
 - Assist in conducting accurate methods of analysis for quality parameters.
 - To assure the material received is according to set standards of quality e.g., SMP,MPC, Cheddar Cheese, Cream Cheese, Renner Casein, E.Salts, Stabilizers etc.
 - To control and assure the quality of products, during Processing and after

packing and also make sure that finished product is fit for release.

- Supervise all the manufacturing process as per health and safety procedures.
- Implementation of insect pest management system throughout the factory.
- HACCP implementation, annual review & training.
- To ensure implementation of protocols of plant and personal hygiene.
- Monitoring and implementation of , ISO-22000, ISO 9001-2015 & HACCP
- Documentation for Export to GCC and Other Countries according the SFDA and IQS standard.

Assistant Manager Production March 2003 to 15th October 2012

Millac Foods (Pvt).Ltd. Lahore.

Product Categories: (Milk Powder, Butter, AMF, Desi Ghee, Sweetened Condensed milk, Malted Milk, Pasteurized Cream, High Density Diet.)

- Reporting to General Manager Manufacturing.
- Hygiene monitoring of all processes and monthly auditing.
- Customer and Consumer complaint handling.
- Manning of whole plant and timely target achieving by reducing waste.
- New product development.

- To manage the Production Planning and Control.
- To control the production and quality of online running products.
- Calculation of Daily Gain & Loss %.
- Troubleshooting of spray Dryer, Multistage MVR and TVR effect Evaporator.
- Implementation of insect pest management system throughout the factory.
- HACCP implementation, annual review & training.
- To ensure implementation of protocols of plant and personal hygiene.
- Product Wastage KPI Compliance & Daily Calculations of recipes
- To conduct internal and external audits

Personal Profile

Name:	MANzoor Ahmad
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Nationality: Pakistani

Date of Birth: JUNE 06 1978

Permanent address: Flat # B11 2nd Floor Amina Palaza F.B. Area
Karachi

Present Address: Riyadh KSA

Education (Degree Name): B.Sc (Hons) Sp. Food Technology

Organization working in: Wardat Al mashreq Foods Company
Saudi Arabia

Total Experience: 17 Year