**SIX BROTHERS FOOD STUFF COMPANY L.T.D INDUSTRIAL AREA-2**

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**SREEJITH R KUMAR**

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| Objective | To develop a good career in a reputed organization by displaying excellent technical and managerial abilities and to update relevant knowledge in my discipline, face the challenges, with a thought process oriented towards the betterment of the organization I belong. |
| **Profile** | * Self-Motivated * Good Leadership, Teamwork and Communication skills in multiple languages * Ability to adapt to diverse situations |
| **Education** | **Master of science (Food science and technology**)  Mar Athanasios College for Advanced Studies Tiruvalla  ( M.G University)  Year of passing: 2012  **Bachelor of science** **(Biotechnology and Biochemistry)**  [KVVSCollege Of Science And Technology Adoor.](http://www.youtube.com/watch?v=zhVBXM6RxJk)  (Kerala University)  Year of passing: 2009  **Medical laboratory technician**  Govt. VHSS, Mulakuzha,  (Kerala Vocational Higher Secondary Board)  Year of passing:2005  **Secondary**  N.S.S Boys high school pandalam  (Kerala state Board of Education)  Year of passing :2003 |
| **Training** | 1.National workshop on “**HACCP And Food Safety in Food industries**” conducted at Indian Institute Of Crop Processing Technology, Tamil Nadu on 24th June 2011  **2**. Undergone training in **“Fish Processing Technology –Value Addition & Product development Techniques** from 16th July 2012... to...16th August 2012 in Central institute Of Fisheries Technology (Willington Island Matsyapuri,Cochin)  **3**. **All Aspects of Food Processing & Quality Control** in the Kerala Co-operative Milk Marketing Federation Limited Central Products Diary Milma,Punnapra (Alappuzha) from 1st December to 31st December 2011  **4**. Participated in training program on **Mushroom Spawn Production Technology** Conducted by CARD –Krishi Vigyan Kendra from – 18/9/2006 to 30/9/2006 |
| Project | **“Effect Of Oleoresin Dip Treatment On Shelf life Of Battered And Breaded Black Clam *(Villorita cyprinoides) UNDER CHILL STORAGE”*** in the Fish Processing Division of CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY (Willington Island Matsyapuri,Cochin India |

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| **Work Experience** | A, CURRENTLY WORKING AS FOOD PRODUCTION INCHARGE IN SIX BROTHERS FOOD STUFF FACTORY L.L.C, SHARJAH, U.A.E **1.** Assure record keeping according to local Authority ,HACCP,EU requirement  **2.**Assure the traceability of products  **3.** Assure the Organoleptic, Bacteraliological and Chemical safety of Raw and Finished goods.  **4.** Attend the Audit from the customers and Local Authorities.  **5.**Assure the company moves with legal compliance with Local Authority and International standards  **6.**Assure the general and personal Hygiene in the Company  **7.** Achieve the Production targets allotted and supervise production. B, ONE YEAR EXPERIENCE AS FOOD QUALITY ASSURANCE SUPERVISOR IN CHHAJED FOODS PVT LTD, AHMEDABAD GUJARAT, INDIA1, Reporting to the production Manager on regular basis **2,** Responsible for all the Management responsibilities of Man power, Material and Machine.  3, Online inspection & Analysis of Raw Materials, Packaging Materials and Finished Products.Interpertation of Test Results and Corrective actions Immediately if required to met the quality standard of each products.  **4,** Conform all the Products which are coming on packaging, are properly labeled & net weight should be re conformed periodically.  **5,** Overall responsibilities of daily production and all documents related to QA/Production from Raw materials request and receiving, batch feeding, quality production processes by reduced wastage, proper packaging and finished product issue to the store.  **6,** Assure all the workers in the shifts are following the Good Hygienic Practices and production area and Machines are clean at any point of time by coordinating with Housekeeping Supervisor. All Hygienic Practices should be documented by check Lists.  **7,** Actively involved in ISO and HACCP Programs,Continal implementation to meet the Quality Standards according to GMP,GL,HACCP and ISO 22000:2005  **8,** Responsible to Manage the preparation,Reviews,and Implementation of SOPs and other documents related to QA/Production   * Participated in installation, trials and commissioning of FEN **ready to fry snack Pellet machine** from **FEN-ITALY and ready to boil pasta pellet machine BRIBANTI-ITALY** in Chhajed Foods Pvt Ltd Ahmedabad, India. * Experience in **Ready to fry Snack pellet** machines Frymes and Finger Lines. in Chhajed Foods Pvt Ltd., Ahmadabad. * Familiar in operating **instrument like** Perton flour analyzer, Brabender Viscograph-Viscosity,Foss Soxlet Apparatus-Fat estimation, Moisture balance, FFA,Gluten%,spectrophotometer. * **Practical knowledge** in Chemical analysis like Determination of ash content, Determination of total nitrogen, Determination of peroxide value, Determination Of Free Fatty Acids, Determination Of TBA Value, Determination of Total Volatile Base Nitrogen (Conway Micro-Diffusion Method),Determination of Non Protein Nitrogen (AOAC 2000). |

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| **Languages Known** | English, Hindi, Malayalam and Tamil |
| **Computer Knowledge** | M.S Office. |
| **Extra Curricular Activities** | Class Representative |
| **Hobbies & Interest** | * Listening to Music,Singing,Reading research papers * Playing Cricket * Watching Cricket. |
| **Personal Details** | **Marital Status : Single**  **Sex : Male**  **Date of Birth : 02/02/1987**  **Permanent Address : S.R Bhavan**  **Manthuka p.o, Pathanamthitta (Dist)**  **Kerala, India, Pin. 689519.**  **E-mail: : sreejithkumar777@gmail.com**  **Passport No : K 6564279** |

**Declaration:**

**I declare that the above facts are true to my knowledge and understanding, and take the complete responsibility to it.**

**SREEJITH. R.KUMAR**