

SATYJIT PURI

Ratnmala Nivas , RH 02, ,Siddhisagar Row house ,Indraprasth Nagar , Peth Road ,Nashik -422001 Dist- Nashik, Maharashtra,
Country: India. Contact: +919970040824; Email: Satyjit.saty@gmail.com

QUALITY ASSURANCE, OPERATIONS, TRAINING PROFESSIONAL IN FOOD INDUSTRY

- Dynamic and detail-oriented professional with a comprehensive experience of over 6 years in the field of food industry, currently spearheading **Brand Operations** with **REBEL FOODS** Consummate professional with excellent planning, execution, monitoring and resource balancing skills, attention to detail as well as the ability to build and lead effective teams.

CORE COMPETENCIES

- | | | |
|---------------------------|--------------------------------|--------------------------|
| ➤ Quality and food safety | ➤ New product Execution | ➤ Process adherence |
| ➤ Customer Experience | ➤ Technology and research | ➤ Trainings |
| ➤ Operation Excellence | ➤ Food safety risk assessments | ➤ Infrastructure design |
| ➤ Process Innovation | ➤ Strategy and Planning | ➤ Team player |
| | ➤ Customer complaints | ➤ Food safety management |

PROFESSIONAL EXPERIENCE

REBEL FOODS Pvt Ltd

Brand operations Manager

Tenure: Dec 2019 to Present

- Primary responsibility of driving Oven story brand operation from Supply side
- Competitors and customer insight analysis
- Responsible for providing leadership and strategy development guidance to ground level kitchen team
- Responsible for research, development and roll out of new products and process flow in adherence with customer experience, Operation excellence and food safety standards .
- Setting up customer service standards. Review customer complaints and execute action plans.
- Execute in- kitchen out of stock exercise to identify gaps in product availability
- Own partnership with all stakeholder's like Maintenance ,SCM , quality , Sales , Content , Tech for tracking and follows ups of all operational issues /breakdown .
- Ensure motivated and trained people working in the kitchens
- Maximize capacity utilization at kitchen level
- Direct objectives to maximize profitability. Monitor and motivate team to reach the targeted goals.

REBEL FOODS Pvt Ltd

Tenure: Dec 2018 to Dec 2019

Training and development Manager

- Develop a schedule to assess training needs. Conduct employee surveys and interviews.
- Consult with other trainers, managers, and leadership. Track and compile collected data.
- Conceptualize training materials based on data and research. Communicate training needs and online resources and conduct OJT
- work on input with the team to reach the output.
- keep the team knowledgeable on (Company, Product, Technology and Environment)
- keep tracking the people promotion and doing engagement activities in kitchen and cities

- Study on different challenges in operation and come with sustainable solution.
- Train and guide kitchen team for continuous growth of individual

Field fresh Foods Pvt Ltd (Del –Monte)

Tenure: 2017 to 2018

Technical Executive

- Overall requirement for plant improvement to be monitored and no major food safety incidence / complaint
- Handling 3 rd party operations of frozen and Fresh Veggies.
- Make sure all microbiological and pesticide testing done for every batch and shared with customer before consignment.
- Ensure proper loading and dispatch of frozen product
- Ensure there is no non –conformance during customer visit
- Took active participation in BRC audit for third party facility
- No product recall due to food safety issue in frozen unit
- Sharing daily MIS report & monthly PPT on frozen product manufacturing operation
- Ensure complete traceability is in place from farmer to finished good, ensure no deviation in process and safe food manufacturing.
- Implementation of system for product handling at various location , conduct monthly GMP audit in plant
- All SOP s to be developed across system
- Ensure training is conducted at all employee on HACCP , CCP monitoring & hygiene
- Visit co packing plants for frozen food ,analysis report to be in place and shared with stake holders
- To make RCA and CAPA for customer complaint within given timeline.

**FAASOS Foods Services Pvt Ltd
QA Assistant Manager**

Tenure: 2015-2017

- Manage documentation critical system, compliance and formulations.
- Lead food safety continuous improvement efforts (complaint reduction ,program reassessment , data collection system , training)
- Manage food safety inspection and corrective /preventive action programs
- Provide support to overall key food safety /quality program effort such as facility verification , validation activities , HACCP program , food safety improvement
- Participate in the commercialization process for new product from special batch phase through new product launch. oversees ingredient , packaging and finished product traceability and mock recall programs
- Investigate vendor non-conformance ,product hold, and customer complaints as well as conduct root cause analysis and lead corrective action efforts
- Provide quality training to personnel
- Manage HACCP assessments and reassessments. Compose and edit HACCP plans and strategies for new products. Manage HACCP records and file maintenance
- Maintain current library for all GMPs, SOPs
- Participate and contribute to continuous improvement of departmental SOPs

Production Office

- Production planning.- Overall Responsibilities of independently handling the Operations of canning -Division assisting & other Divisions.
- Monitoring, Supervision the all Production/QA activities.
- Controlling and Monitoring Online Production, Quality Assurance activities.
- Responsible for monitoring and controlling whole process from raw materials to finished goods at various stages until packed.
- Scheduling training, Motivating and Initiating operation team for better productivity and quality.
- Monitoring GMP, waste disposal, and GHP, SOP, Personnel, plant hygiene in the plant
- Maintaining and monitoring sub-ordinates and ensuring smooth flow of operations on shop floor.
- SOP implementation in all areas and Cleaning and sanitization Program.
- Responsible for Batch mixing and Physio-chemical analysis of batches and filling
- Waste reduction, yield improvement, Productivity and Quality.
- Assisting BRC implementation in the plant & conduct internal audits.
- Documentation & External BRC Audit handling.
- CAPA (Corrective action and Preventive action) work out for customer complaints.
- Timely & accurately reporting of day to day Operation activities to Operation Head.
- Vigilant in forecasting the risk problems before commencing the work.
- Identify the problems in process & resolve the issue, providing of all safe environment
- Set up the 5'S system on shop floor.
- Develop new food products welcomed by the market need and promote it in an effective way

EDUCATIONAL CREDENTIALS

B-Tech in Food Technology from Marathwada agriculture University
CGPA- 7.2

PERSONAL DETAILS

Date of birth: 2nd Jan 1991

Marital status: Married

Hobbies: trekking ,watching movies .

Language known: English, Hindi, Marathi

References: Available on Request