MADHU GOPI VADDE

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JOB OBJECTIVE

To secure a challenging position where I can effectively contribute my skills and innovative ideas to gain knowledge in the work-oriented environment

PROFESSIONAL SUMMARY

A fully committed, capable and confident candidate who regularly oversees the application of food safety standard in the food industry. Especially proficient in the adherence of quality standard throughout every phase of food preparation and distribution. Specialize in developing and implementing safety process.

SKILLS

- Ability to prepare documents and presentation
- Interpersonal and problem-solving skills
- Patience with adaptability and flexibility to perform in any environment
- Knowledge of MS Office, Excel and computer skills

ACHIVEMENTS

- Appreciated by Managing Director and whole Naturals team for making new flavours of Ice Cream like **"Honey Crunch, Anjeer Kaju, Beet Burfi, Hazelnut Crunch, Ginger Butter"** and it is successfully launched in market.
- Identified new technology to prevent from fire in electrical panels which is Successfully installed in Naturals Ice Cream Plant.
- Water Saving concept applied in Naturals Ice Cream Plant.
- Established new Lychee Machine.
- To reduce air microbial count in production area new machine has been successfully installed.

CERTIFICATIONS

- Certified and completed training for **"FSSC Ver 4.1 (Food Safety System Certification) Internal Auditor"** which held by Safe Foodz Solutions Mumbai. (Certificate number: **0202017**)
- Certified and completed training for "**HACCP (Hazard Analysis Critical Control Point) Internal Auditor** " which held at Kamaths Ourtimes Ice Cream by Safe Foodz Solutions Mumbai, (Certificate number: **280202**)
- Certified and completed training for "**ISO 22000:2005 (Food Safety Management System) Internal Auditor** " which held at College Of Food Technology Saralgaon by IRCLASS Mumbai, (Certificate number: **IRCLASS/FSMS/IA/2015/3/18**)

SEMINAR AND TRAINING

- Attended & Participated in a **"World Food Day - 2016"** held at College Of Food Technology Saralgaon on 16th October, 2016.
- Successfully completed In-plant Training in Quality Control Department at **"Mahanand Dairy, Mumbai"** from 23rd November, 2015 to 13th December, 2015.
- Successfully completed In-plant Training in Quality Assurance Department & Production Department at **"Balaji Wafers Private Limited, Rajkot (Gujarat)"** from 20th December, 2016 to 11th April, 2017.
- Attended & Participated in a **"CPR & FIRST AID COURSE FOR FOOD INDUSTRY"** held at Kamaths Ourtimes Ice Cream, held in Mumbai on 24th July, 2019.
- Attended the awareness training program on **"Good Hygiene Practices & Good Manufacturing Practices"** held by Education Safe Foodz Solutions, Mumbai on 26th September, 2018.
- Attended and completed the training program on **"New Product Development – Building in Consumer Safety"** held by International Training Centre Food Safety & Applied Nutrition (ITCFSAN), Mumbai on 17th day of January, 2020

Quality Assurance:

Prabhat Dairy Limited, Vashi unit (November 2017 – August 2018)

- Calibration of pH Meter.
- Raw water & Ro water testing.
- Preparation of chemicals for Milk and Milk Products testing.
- Physical & Chemical analysis of Milk, Butter Milk, Curd, Ice cream, Lassi.
- Milk sampling from tanker.
- Testing of CIP chemical strength for Milk storage tank cleaning.
- Online QC check.
- Record keeping.

Quality Assurance Executive & Facility Management Executive (Admin)

Kamaths Ourtimes Ice Cream Pvt. Ltd. (Naturals Ice Cream) (August 2018 – Present)

Quality Assurance:

- Calibration of pH Meter, Brix Meter & Thermometer.
- Physical, Chemical & Microbial analysis of Ice Cream, Fruit Pulp, Dry fruits Condense Milk, Ro Water & Waffle Cone.
- NPD & Improvement in existing products.
- Swab testing, Air count & Check autoclave sterility.
- Analysis of ETP water COD.
- Dealing with customer complaints & root cause analysis for customer satisfaction through implementing high quality standards in the process.
- Documentation & Implementation of Quality system like ISO, HACCP & GHP-GMP.
- Product and process validation.
- Coordinate with supplier to ensure compliance with all regulatory requirements for the products.
- Coordinate with external laboratory for product testing to meet FSSAI standard and regulations.
- Develop finished goods & raw material specifications as per regulatory compliance.
- Training for all food handlers on ALLERGEN, GHP-GMP, HACCP, PLANT HYGIENE.
- Carrying vendor audits to drive Continues improvement.

<u>Facility Management (Admin):</u>

- Managing Housekeeping staff for cleaning and Maintaining Hygiene in plant.
- Training for all Housekeeping staff related Plant Hygiene.
- Coordinate with Pest Control team for AMC, Service & Pest Control Audit.
- Auditee & Closing NC's of Pest Control Audit.
- Fire Safety team member & looking after all Safety materials related Fire.
- Training provided to all employees related Pest Management from Pest Control team.
- Managing all Infrastructure related work.
- Involvement in all Facility related projects.

EDUCATION

- B. Tech in Food Technology affiliated by Dr. B. S. K. K. University, Dapoli: 2017
- Higher Secondary from Pune Board: 2013
- Secondary School from Pune Board: 2011

ACADEMIC PROJECT

New Product Development in College project:
1. Beetroot Burfi Project
2. Churros Snacks Project which was Fibre rich Product.

EXTRA CURRICULAR PERSUITS

- Completed **"RSP (Road Safety Patrol)"** course which was held by Parel English School, Mumbai during the years 2008 to 2011.

LANGUAGE SKILLS

- Marathi – (Read, Write and Speak)
- English – (Read, Write and Speak)
- Hindi –. (Read, Write and Speak)
- Telugu - (Speak)

PERSONAL INFORMATION

Nationality   : Indian
Date of Birth   : 3rd July, 1995
Marital Status   : Unmarried
Passport No   : M 1825428 (01/09/2014 – 31/08/2024)

I hereby declared that the above information is true to the best of my knowledge & belief.

yours faithfully,
(Madhu Gopi Vadde)