

Curriculum-Vitae

PERSONAL INFORMATION

Name : Tinku Chattaraj

Date of Birth: 01.07.1983

Father's Name : Shri. SusantaChattaraj

Gender : Male

Permanent Address: V.P.O – Mithani, District– Burdwan, State-West Bengal, Pin no- 713371

Marital Status : Married

Nationality : Indian.

Languages Known: English, Hindi and Bengali

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CARRIER OBJECTIVE

To associate with an organization where I can use my personal skills along with my educational qualifications, so that I can contribute to the growth and success of the company and to achieve new heights in my life

PROFILE

- Enterprising Microbiologist Professional with **11.9 years** Experience in as an **Assistant Manager - Quality Assurance**.
- Adept in instilling multi-skill aptitude among workmen for performance enhancement; fully conversant with concepts and application of FSMS, ISO standards- QMS 9001, EMS14001 & OHSAS 18001, Sensory, GMP system & Pest Control.
- Known for providing vision to the company for future growth / diversification
- Ideally suited for executive level position in any medium / large national or multinational organization.

Core Competencies

- Quality Control
- Food Safety Management System, Quality Management System & Other supplier quality managements system.
- Auditing

EDUCATIONAL QUALIFICATION

- **M.Sc in Microbiology** from Alpine institute of Paramedical sciences, H.N.B Garhwal University, Dehradun (Uttaranchal) in Year of 2008 with first division.
- **B.Sc in Microbiology** from Burdwan University West Bengal in Year of 2006 with second division.
- **Higher secondary** completed from W.B.C.H.S.E board West Bengal in Year of 2001 with second division.
- **High school Completed** fromW.B.B.S.E Board West Bengal in year of 1999 with first division.

PROJECT UNDERTAKEN

- **M. Sc. Dissertation on “Fermentation Technology”**, from March 2008 to July 2008.

PROFESSIONAL EXPERIENCE

Current Company Profile:

A well known and reputed food processing & continuously growing organization, having a state-of-art plant engaged in manufacturing of **Sauces, Chocolate syrup or topping, Mayonnaise, Indian gravies, Pizza Toppings, RTE’s (Ready to Eat), RTC’s (Ready to Cook)** etc. meeting the standards laid by **FSSC 22000** and supplier based standard requirement like SQMS, YUM etc. We are associated with India’s **top retail food chains viz. McDonald’s, Domino’s, Pizza Hut, Papa John’s, Indian Army, Indian Railways, Taj Group of Hotels, U.S. Pizza’s, Barista, Reliance Retail, Dunkin Donuts etc.**

Organization: Cremica Food Industries Ltd, Phillaur.
Position : Assistant Manager- Quality Assurance
Duration: Apr. 2019 to Till Date

Job responsibilities:-

(Reporting to Deputy. Manager-QA)

- Carry out & Review FSMS requirement and identify potential food safety risks.
- To carry out trend analysis / review of key quality processes on monthly basis and advice adequate actions to QA Manager for effectively implementation.
- Set up and monitor robust FSMS at site as a Food safety co-coordinator.
- Preparation of standard operating procedures and reviewing the same as per requirements
- To Coordination with Q.A. Manager in food safety management system and supplier based requirement for the implementation process and ensure existing and new quality initiatives like Risk Management, HACCP, SQMS, YUM, etc. are effectively established and sustained.
- To solve online quality and food safety issues and supports the process without affecting the business managing quality requirements.
- Incorporation of the regulatory requirements into the process specifications to meet the regulatory standards.
- To perform Process & Equipment Verification’s and report the same as per FSMS requirements.
- Handling of Deviations, Out of specifications and implementation of corrective & preventive actions.
- To approve and ensure rework / offline activities being carried out during shift are as per approved procedure. .
- To ensure that all external calibration of QA equipments and external testing plan is being followed at site.
- To facilitate GMP compliance and monitor effectiveness of personnel hygiene & change regime etc
- To monitor the pest control activity effectively implemented in the premises.
- Conducting Internal Audits as members of internal audit team of company.
- Responsible for the internal training to all concerning persons.
- Responsible for the following SOP’s and verifying the same.
- Ensuring Validation & Verification process.
- Root Cause Analysis, CAPA (corrective & preventive action)

Previous Experience:

Organization: Kandhari Beverages Pvt Ltd. (Authorized bottler of Coca-Cola India.), Baddi
(An FSSC 22000, ISO 9001:2015, ISO 14001:2015, OHSAS 18001 Certified Company)
Position : System Coordinator, Food Safety Supervisor and Microbiologist
Duration: March. 2011 to April 2019

Organization: G.C Beverages private limited, Baddi. (Natural Mineral Water Company)
(BIS Certified Company)
Position : Microbiologist
Duration: March. 2009 to April 2011

TECHNICAL EXPERTISE

- Food Safety-22000, ISO 9001, HACCP system implementation.
- YUM! Audit, Domino Audit, EIA visit, SQMS Audit, BRC pre-assessment audit.
- Document handling regarding all relevant standards.
- GMP, GHK implementation
- Pest Control
- Sensory Evaluation

Sensory Evaluation

- A) Sensory Panel Execution by recruitment potential panelists and training.
- B) Conduct Practical session for all Sensory Panelist by the help of taste recognition, Aroma recognition and vision exercise.
- C) Sensory Sample preparation
- D) Sensory monitoring on Mayonnaise, Syrup, Sauces, Ketch-up.
- E) Involvement in McD, Subway Product cutting(Joint sensory evaluation) external session.

Knowledge on Management System

- Knowledge on FSSC 22000, Quality System Audit (ISO 9001: 2015), OHSAS 18001:2007,ISO 14001:2015
- Internal Audits, Monthly Internal Training, PRP/ OPRP/ CCP verification.
- MRM Review, Traceability, Mock Recall, Procedure Review, CRC Review, External audit
- Hazard Analysis, HIRA, AIA, SOP preparation, CAPA Preparation, Implementing Plant System as per relevant standard and supplier based requirement.

GMP, GHK, GLP

- Housekeeping monitoring at different areas and keeping all relevant data as per requirement.
- Conduct Monthly GMP Audit at different areas and prepare audit reports and CAPA.
- Good Laboratory Practice (GLP) is a quality system concerned with the organizational process and the conditions under which environmental safety studies are planned, performed, monitored, recorded, archived and reported.

Pest Control

- Knowledge on Pest control activities such as Documentation, Trend Chart Analysais, Inernal Audit, Pest Management summary Report, Gap analysis etc.

Knowledge on Validation

1. Autoclave Validation
2. Oven Validation

ACHIEVEMENTS

- 1) Successfully completed “**Food Safety Supervisor Training Course (FOSTAC)**” as per FSSAI requirements from NSF International on dated 15.09.2020.
- 2) Successfully participated in the Online training on “**Covid-19 guidelines**” from FSATO on dated 13.05.2020.
- 3) Successfully completed “**FSSC 22000 Version 5.0**” from Intertek agency started from 10.02.2020 to 11.02.2020.
- 4) Successfully completed “**Awareness Training Course on BRC food standard (issue 8)**” from Intertek agency. It's a two days training course started from 13.11.2019 to 14.11.2019.
- 5) Successfully completed “**Food Safety Supervisor Training Course (FOSTAC)**” as per FSSAI requirements from DNV GL Business Assurance Pvt. Ltd on 31.12.2018.
- 6) .Successfully completed Internal Training Course on “**Quality Management Systems**” based on ISO 9001:2015 Standard from Bureau Veritas on dated 25.09.2018 to 27.09.2018 at Nabipur, Punjab.
- 7) Successfully completed Internal Training Course on “**Environment Management Systems**” based on ISO 14001:2015 Standard from Bureau Veritas on dated 16.08.2016 to 17.08.2016 at Baddi, HP.
- 8) Successfully completed **Certification Training of “Global Sensory Leader Program”** at Eurasia Lab, Pune on 24th to 25th Feb 2015 and designated as “**SensoryLeader**”.
- 9) Successfully completed **Certification program of “Microbiological Proficiency Test Program”** at Eurasia Lab, Pune on 16th to 17th Jan 2014.
- 10) Successfully completed “**Fundamentals Awareness of Food Safety Management System program**” from **LRQA organization** on 29 Oct 2013to 30 Oct 2013.
- 11) Successfully completed **Root Cause Analysis Training** from **LRQA** on 25th Sep 2013.
- 12) Attended“**Co2 Training Workshop**” at SICGIL Plant (largest Co2 manufacturer in India) at Baroda on 27th July 2012.
- 13) Successfully completed “**QA Analyst Certification Program**” from Eurasia Lab, Pune on 13th to 14th Oct 2012.

AUDIT EXPERIENCES

1. **FSSC 22000 Version 5.0**
2. **Quality System Audit (ISO 9001: 2015)**
3. **OHSAS 18001:2007**
4. **ISO 14001:2015**
5. **BIS Audit.**
6. **YUM! Audit,**
7. **Domino Audit**
8. **EIA visit**
09. **SQMS Audit Version 4.4**
10. **BRC pre-assessment audit Issue No 8.0**

STRENGTH

- Work effectively with diverse groups of people.
- Friendly with an upbeat attitude.
- Able to relocate anywhere.
- Sincere with a high level of Integrity

TOTAL EXPERIENCE

Current CTC:- 6.0 Lakh/ annum

Notice Period:- 15 days

Declaration: -I do hereby declare that the above given statements are true and correct to the best of my knowledge

Date:

Place:

(TINKU CHATTARAJ)