

RESUME

JITENDRA ASHOK BARI

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CAREER OBJECTIVE :

My aim is to utilize my leadership capabilities in a challenging environment and work in a field continuously provides opportunities, innovation, and creativity. To be associated with a progressive organization that gives me scope to update my knowledge and skill an accordance with the latest trends and to be a part of a team that dynamically works towards growth of an organization and gains satisfaction therein

EDUCATIONAL QUALIFICATIONS :

EXAM	UNIVERSITY /BOARD	COLLEGE NAME	YEAR	MARKS (%)
B-TECH FOOD TECH	DR. BALASAHEB SAWANT KOKAN AGRICULTURE UNIVERSITY DAPOLI (MH)	COLLEG OF FOOD TECHNOLOGY SARALGOAN MURBAD (THANE)	2019	69.40 %

ORGANIZATIONAL EXPERIENCE :

- ❖ AAK KAMANI OILS PVT.LTD KHOPOLI ,RAIGAD – 3 Months Internship Completed From 3 rd Dec 2018 -4 mar 2019 As An R&D Intern
- ❖ SUKHDATA FOODS PVT .LTD AMBERNATH , THANE -6 Months work experience in Quality Control and production Department From 19 Jun 2019-13 Jan 2020
- ❖ JUBILANT FOOD WORKS LTD (DOMINO’S PIZZA) VASAI ,PALGHAR- From 14 Jan 2020 To 01 Jan 2021 In Quality enhancement and food safety Department
- ❖ FAIR EXPORTS INDIA PVT.LTD .MALEGAON.NASHIK (FROZEN BUFFALO MEAT EXPORT INDUSTRY) From 06 Feb 2021 (Currently Working)
In Food safety and Quality Assurance Department

RESPONSIBILITIES PERFORMED :

- ❖ Worked on Systems, Applications & Products in Data Processing (SAP) Software
- ❖ Vehicle inspection as per company SOP and Following Compliance
- ❖ Maintaining Record for received material.
- ❖ Performed Raw Material Analysis & Final products Analysis.
- ❖ General analysis like Moisture, Ash ,Fat, Gluten.
- ❖ Water Analysis like PH ,TDS, Hardness, Alkalinity, Chloride .
- ❖ Chemical analysis like Free fatty acid value, Peroxide value, Iodine value, p-anisidine, Total polar count
- ❖ Salt, TSS,PH, Bostwick value, acidity ,Protein test etc.
- ❖ Physical Analysis like Size, Shape, Weight, GSM, Busting strength of packaging material etc.
- ❖ Following CCP, OPRPS, PRP ,HACCP.in process
- ❖ Performed Raw material Traceability use in production .
- ❖ Worked on Systems, Applications & Products in Data Processing (SAP) Software
- ❖ Involvement in Domino’s pizza international audit with Jubilant Food works Ltd at Vasai

- ❖ Maintaining Food safety & hygiene in Production line
- ❖ Conducting Hygiene round before start production.
- ❖ Verifying carcass PH it Should be below 6.
- ❖ Performing Online analysis like Fat in meat, Thawing, Flank.
- ❖ Performing Panel checking for Frozen buffalo meat (QA WORK).
- ❖ Performing Panel checking for Omasum Material (QA WORK).
- ❖ Performing Pre shipment for Frozen & Chilled Buffalo meat before shipment (QA WORK).
- ❖ Performing Plant Internal Audit.
- ❖ Conducting training for workers like Butchers and Packaging ladies.
- ❖ Studied Media Preparation for microbial test .
- ❖ Studied microbial test like E-coli, salmonella, total viable count, staphylococcus aureus, yeast & mold.
- ❖ Studied Jaundice test For suspected Carcass.
- ❖ Maintaining Daily reports Related to audit.
- ❖ Maintaining Documents For Delegation and audit.
- ❖ Involvement in Halal Virtual audit for Indonesia .
- ❖ Involvement in APEDA Certification Audit 2021
- ❖ Worked in Warehouse Inventory Department
- ❖ Taking GRN (GOOD RECIEPT NUMBER) of incoming materials
- ❖ Following a FIFO of materials
- ❖ Maintaining Food safety In Warehouse in Dry Chiller and Frozen Storage
- ❖ Maintaining a Documentation By (DMS)
- ❖ Put away of Materials By Using HST Machine

COMPUTER KNOWLEDGE :

- ❖ MS CIT COURSE PASSED
- ❖ Computer Hardware & Networking IDEMI Course Completed

EXTRACURRICULAR ACTIVITIES:

- ❖ Project prepared in internship **FRYING STUDY OF PALM BASE OIL WITH ANTIOXIDANT AGENT TERTIARY BUTYL HYDROXY QUINONE (TBHQ) WITH OR WITHOUT ANTIFOAMING AGENT DIMETHYL POLYSILOXANE (DMPS) AT DIFFERENT %**
- ❖ Project prepared in college academic 7th Sem cauliflower burfi successfully
- ❖ Making a different types of bakery products studied
- ❖ Successfully completed training in Manufacturing (Level 2) Food safety supervisor
- ❖ Successfully completed training in Animal Meat and meat products (Large Animals) & Covid - Food safety supervisor
- ❖ 15 Days Training Completed Bunty Food Products Ambernath
- ❖ AFSTI (I) MEMBERSHIP NO-8/S433/18/DPL
- ❖ Completed one day certificate course on Microbial quality analysis of Food and water

PERSONAL INFORMATION :

- ❖ PERMANENT ADDRESS: Veer Tanaji Nagar se 39 house No-1208 Ulhasnagar -5
- ❖ E-mail ID (Alternate):jitendraabari@gmail.com
- ❖ BIRTH DATE : 20/04/1998
- ❖ NATIONALITY: Indian
- ❖ SEX/MARITAL STATUS: Male/Single
- ❖ LANGUAGES KNOWN: English, Hindi, and Marathi.
- ❖ AREA OF INTEREST: Quality Assurance, Production department ,R&D Department
- ❖ HOBBIES: Reading books , writing, travelling etc.

DECLARATION :

I hereby declare that the above written particulars are true to the best of my knowledge and belief.

Signature

Place: -Ulhasnagar

Date:- / /2021

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