# <u>RESUME</u>



## **KAMAL DEEP**

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Seeking challenging managerial assignments in Production Operations, R&D / New product Development, Quality Assurance & Hygiene with a reputed organisation in the Food processing industry.

## **Professional Digest**

- > MSc. (Food & nutrition) with Over 17 year's experience in the areas of Production Operations, Product Development, Quality Assurance and Hygiene in the Food Processing industry.
- > Currently associated with Huilerie De Guinee Company in Conakry Guinea.
- > Experience in managing production activities in food manufacturing unit with key activities including planning, scheduling, resource deployment, maintenance and cross-functional coordination.
- ➤ Hands on experience in setting up processes, hygiene standards and conducting audits as per ISO, HACCP and GMP standards.
- > Well-versed with the implementation of various techniques for improving operations and achieving cost savings.
- > An effective communicator with excellent relationship management skills and strong analytical, problem solving & organizational abilities. Possesses a flexible & detail oriented attitude.

# **Experience Chronology**

Since March 2021 Present Huilerie De Guinee in Conakry Guinea

As senior Production and Processing Executive

March 2017 to May 2020 Apple and Pear Limited Lagos (Nigeria)

**As Production Executive** 

An ISO 22000 Approved company

July 2009 to March 2017 Areej vegetable oil & Derivatives SAOG Oman

AS Production Officer

(An HACCP and ISO 22000 approved Company from SGS Producing Uniliver and Heinz mayonnaise and dressings and all type of oils and margarine)

Dec 2003 to 2009 Gulf Processing Industries Dubai

**AS Shift Incharge** 

(An HACCP and ISO 22000 approved Company from SGS Part of Sharaff Group of industries

## **Chief Responsibilities across Assignments**

#### **Production Operations**

- > Handling the development and implementation of Production plans & schedules. Arranging resources depending upon production volumes and motivating the staff to achieve the targets as per pre-defined plans.
- > Ensuring optimal utilisation of available resources. Maintaining all expenses within sanctioned budgets.
- > Planning, coordinating and following-up with vendors for the execution of maintenance activities (routine, periodic, CIP and shutdown).

#### New Product Development

- > Working on the development of new products after conducting thorough feasibility studies.
- ➤ Coordinating execution and scale up trials for new products in association with R&D team. Managing the process for product validation and coordinating for approval for commercial production.
- > Planning for the Procurement of all raw and packing material with vendors for given Production Volumes.

## Quality Control & Assurance / Regulatory Compliance

- > Setting up processes as per prescribed standards (including HACCP and ISO). Facilitating documentation, implementation & auditing of Food safety & Quality Management systems as implemented in the unit.
- > Planning and conducting internal/ 3<sup>rd</sup> party audits for facilitating continual improvement.
- > Functioning as IN-charge off all hygiene activities including pest management. Monitoring quality of raw material & finished products closely as per the customer specifications (coordinated with the leading QA team).

## Troubleshooting & Technical Support

- > Handling customer complaints and providing satisfactory solutions to the issues raised by them.
- > Conducting root cause analysis to eliminate recurring issues in the system. Taking corrective actions & preventive measures to avoid the problems from cropping up again.
- ➤ Imparting training to the work force on ISO, HACCP and GMP. Creating awareness amongst the workers regarding the importance of abiding with quality, safety and hygiene standards.

# **Major Accomplishments & Highlights at:**

#### Areej vegetable oil & Derivatives Oman

- > Registered an increase in production by 30% through effective time management.
- > Reduced labour cost by optimizing man power.
- > Responsible for all production and maintenance activities.
- > Contributed significantly to the development of new product like Hot sauce and Mayonnaise.
- > Brought about improvements in the process of making Garlic, Chilli, etc.
- > Succeeded in enhancing plant capacity by scheduling and carrying out effective maintenance practices.

#### **Gulf Processing Industries Dubai**

- > Handling all shift operation
- > Always ensure timely production with less wastage
- > Checking on line processing and packaging
- > Physical and chemical analysis of daily production
- Implementation of GMP and HACCP principle
- Daily production planning
- > Ensuring on line C.I.P Supervisor

#### **Academic Credentials**

- ➤ BSc (zoology, chemistry&botany) 2002
- ➤ One year PG diploma in food & nutrition from Subharti University Meerut 2012
- ➤ MSc food& nutrition from Subharti University Meerut 2016
- ➤ Diploma in Computer basics and MS Office

# Workshop / Training

- > Attended basic food hygiene course from SGS Gulf Dubai UAE
- > Attended HACCP Awareness course from SGS Gulf Dubai UAE
- > Attended Medical First Aid Training from First security Dubai
- > Attended basic food hygiene course Level -2 from chartered institute of Environmental Health Oman
- Attended basic food hygiene course Level-2 Foundation Certificate in Food hygiene from RSPH Oman
- > Attended Fire Safety Awareness from Competence HR Oman

# SKILL AND ACTIVITIES

- Good people management
- > Written and verbal communication skills
- ➤ Leader ship qualities
- > Proficient in English and Hindi
- Proficient in computer usage(M.S office)

# Personal:

Fathers name Shri GajRAj Singh
Date of birth 30<sup>th</sup> Oct 1978
Marital status married
Language English, Hindi
Nationality Indian
Passport no. U9413278

# Contact address

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Date Place

KAMAL DEEP