

VIMAL J C

2/152, Sendarapatty, Gangavalli, Salem, Pin code - 636110, Tamilnadu, India.
9994340048 | vimaljcdt@gmail.com

in <https://www.linkedin.com/in/vimal-j-c-665676205>

Objective

I seek the challenging positions of Production/Quality roles in Dairy and Food sectors to help in Production Planning, Executing and Maintaining all Highly Efficient & Effective Processes, Equipments, Machinery with Ensuring Quality product and Production technologies used in Dairy, Beverages and Food Industries by utilizing my technical skills and wishing to contribute in organization growth through my skills.

Education

- **TAMILNADU VETERINARY AND ANIMAL SCIENCES UNIVERSITY.** 2016 - 2020
B Tech (Dairy Technology)
77.7%

Experience

- **FLEX FOODS LIMITED, Hosur.** 28.03.2022 - In progress
Production Executive
 - As a Production executive, I'm managing and planning overall operations in Herbs Processing Unit (HPU), Freeze Drying (FD) unit, Air Drying (AD) unit.
 - Responsible for the operations of RM(Herbs, fruits and vegetables) receiving, processing, Blast freezing, Freeze drying, Air drying and packing.
 - Managing and operating Automated Freeze Drying plant through PLC & SCADA provided by GEA group.
 - Responsible for achieving production efficiency, hygiene practices, stock maintenance and loss reduction.
 - Record keeping and implementing SOPs.
 - Leading and giving training to supervisors and workers for increasing productivity with good quality.
- **MILKY MIST DAIRY FOODS PRIVATE LIMITED (Mega plant)** 12.02.2021 - 25.03.2022
Technical Officer
 - I've managed Milk Reception which involves Tankers unloading, chilling, storage and tanker CIP.
 - Handled processing of 4.5 Lakhs to 5 Lakhs litres of raw milk, everyday in a fully automated Liquid Milk Processing plant through PLC & SCADA provided by GEA group.
 - Responsible for the Planning and Execution of processing of Milk involves Bactofugation, Pasteurization, Cream separation, Standardization of various milk batches (Paneer, curd, Cheeses, Dairy whitener and SMP), Milk Reconstitution, Membrane filtration (RO) on daily basis.
 - Continuous Monitoring of one and more operations and record keeping on quick intervals. And ensuring pre check list and post check list.
 - Identifying any abnormalities or any deviations in operation and immediate decision making for corrective action.
 - Ensuring effective CIP operations.

Key Skills

- Good understanding in UHT process, Yoghurt, Cheeses and Ice Cream production
- Completely aware of Food Safety and Quality Management Systems.
- Good understanding about QA, QC, 5S, GHP, ISO standards and Dairy laws.
- Strong observations about Machinery operations and packaging knowledge.
- Quickly adhere to company's protocol.
- Integrity and interpersonal skills.
- Computer literacy and strong communication skills

Language

- English, Tamil, Hindi

Personal Details

- Date of Birth : 14/04/1999
- Marital Status : Unmarried
- Nationality : Indian
- Blood Group : B Positive