

KHAN SAID

AL WAKRAH, QATAR |

| KSBIOOTEK@GMAIL.COM | WWW.LINKEDIN.COM/IN/KHANSALD

PROFESSIONAL SUMMARY

Experienced food safety and quality specialist with a commercial focus, specializing in helping large conglomerate succeed in their aspirations whilst keeping their customers safe. Over seven (07) years of progressive experience including 03 years in catering and restaurants (UAE), with a BS in Biotechnology. Skilled in implementing food safety and quality standards in catering, restaurants and food manufacturing domains

CAREER OBJECTIVE

To join a dynamic and progressive organization that provides challenging avenues in the field of food safety, quality assurance and hygiene, by utilizing my food risk assessment, management, training, food premises inspection, and auditing skill sets and knowledge in contributing towards organizational and personal growth

CORE COMPETENCIES AND ACHIEVEMENTS

HACCP | ISO 22000 | ISO 9001 | HYGIENE | AUDIT | TRAINING | MANAGEMENT

- Implemented and developed food safety management system HACCP reducing the risk of food-borne illnesses
- Improved the quality of products by upgrading the company's QMS to its latest version ISO 9001:2015
- Achieved HALAL assurance certificate for the company to be the 1st certified Indian restaurants in UAE
- Identified and restructured HACCP plans for over 400 recipes to reduce/eliminate potential food hazards

PROFESSIONAL EXPERIENCE

FOOD SAFETY AND QUALITY MANAGER

MAY 2015 TO JUN 2018

KAMAT AND GAZEBO MANAGEMENT SERVICES LLC DUBAI, UNITED ARAB EMIRATES

- Developed the company's food safety management system HACCP and quality management system ISO 9001:2015, HALAL assurance and regulatory compliance including two central kitchens and 26 restaurants to assure safe and quality food products for customers
- Inspected and recommended improvements in the designing and layouts of the company's 13 restaurants (new opening) for legal and standard compliance
- Chaired all internal food safety and quality audits, 3rd party and supplier's audits, and regulatory inspections
- Collaborated with food control departments, vendors, customers, and experts to ensure food safety
- Motivated activities to influence positive food safety and quality culture
- Coordinated and led the company's quality and safety complaint system originated from customers and consumers including investigation and closure of the complaint within the defined timeline
- Established key performance indicators and implemented preventive and corrective actions to eliminate the root causes of poor quality and safety issues
- Mentored the food handlers and staff through defined career progression and internal development plan

RESEARCH ASSOCIATE

APR 2012 TO MAR 2015

SARHAD UNIVERSITY OF SCIENCE & INFORMATION TECHNOLOGY PAKISTAN

- Planned, approved, and executed lab experiments to aid ongoing and upcoming research projects
- Developed new methods and research protocols to enhance the efficiency of lab experiments
- Performed data collection, processing, and statistical analysis, including setting up data for analysis, selecting an appropriate method and judging validity and reliability of data
- Established standard research practices enabling visibility and accessibility of data and research findings to internal and external parties
- Initiated and maintained liaisons with other departments and collaborators to maximize project success

ARIANA MINERAL WATER AND NON-ALCOHOLIC BEVERAGES AFGHANISTAN

- Ensured the physical, chemical, microbiological and organoleptic tests related to the purified and mineralized water before and after filling
- Monitored mineral dosing parameters, preparation of mineral solution in concentrate tank for daily injection and online control to TDS, pH, etc
- Inspected incoming chemicals, water nutrient minerals, caps, labels, and cartons for ensuring the quality of its acceptance as per the standard specification
- Monitored chemical storage, inventory and verify the MSDS and certificate of analysis for its quality; report for non-conformity, causes, and corrective action taken
- Conducted training workshops on quality control and laboratory techniques

EDUCATION AND TRAINING

BACHELOR OF SCIENCE (BS) IN BIOTECHNOLOGY

SESSION 2006 TO 2010

UNIVERSITY OF MALAKAND PAKISTAN

- ISO 9001:2015 Quality Management System Lead Auditor
- ISO 22000:2005 Food Safety Management System Lead Auditor
- HABC Level 4 Award In Managing Food Safety
- IOSH Managing Safely

OTHER STRENGTHS AND SKILLS

- Occupational health and safety OHSAS ISO 18001
- Environmental management system ISO 14000
- Calibration, testing and laboratory management
- Global food safety initiatives GFSI, BRC
- Confident communication
- Visioning, planning, and completion of tasks and projects
- Change management
- Strategic thinking including root cause analysis
- Staff management