



Aboobaker Sulaiman

Machine Operator

My Contact

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- 📍 DIP-2 , Dubai , UAE
- 🌐 Aboobaker Sulaiman

Personal details

Date of birth : 21/ 12/ 1990
Marital Status : Married
Nationality : Indian
Gender : Male

Skills

- Problem solving
- Decision making
- Creative designing
- Fast learner
- Multi tasking
- Adaptability
- Extremely quick learner

Languages

- English
- Arabic
- Hindi
- Malayalam
- Tamil

Education Background

- B.Com | Computer Application
H.M Arts College
M.G University , Kottayam
Completed in 2013
- Commerce , Higher Secondary
Board of Higher Secondary Examination
Completed in 2010
- S.S.LC
Kerala Board of Examination
Completed in 2008

About Me

I do have a clear idea of the functioning and mechanism of food processing machines. To grow with a leading organization that fully utilizes my abilities possible, helping me realize and develop my potential and be a part of a team that scales great heights through continues process and at most dedication.

Professional Experience

Seville Chocolates (Under the Group of IFFCO) | Senior Machine Operator

2021 – Present

Operating Machines:

- Franz Hass Batter Mixer & Cream Mixer
- Hebnstreit Batter Mixer & Cream Mixer
- Bhuler Mondomix
- Siemens panel Operating

Pladis Ulker | Machine Operator

2016 – 2020

Operating Machines:

- Apinox dough mixer & haker turbo solution
- Buhler five roller refiner
- Seimens ceremony mixing machine
- Eurosicma
- Hebenstreit wafer dough mixer

Key responsibilities:

- Tend machines and equipments that automatically mix ingredients to make straight sponge yeast doughs according to formula.
- Move controls and turns valves to adjust metering devices that weigh, measure and shift and convey water, flour and shortening into mixer and that measure dump yeast, vitamins, yeast food, sugar, salt and other ingredients into mixing machine.
- Turn knobs or dial to set mixing cycle time maintain temperature of dough and cream.
- Feel dough & cream for desired consistency.
- Position wheeled dough through in front of mixer, open mixer door and start mixer to rotate blades dumps dough into through.
- Push through of sponge dough into room to ferment for specified time.
- Dump raised sponge dough into mixer, using hoist and add ingredients to complete mixture.
- Record number of batches mixed.
- May weigh measure ingredients which are manually fed into mixer.
- May dump all ingredients into mixer by hand.

Other Experience

Nirapara Spice & Rice | Salesman

2014 –2015

Eastern Condiments | Store Keeper

2013 –2014