

Rupali Pawar



Contact: +971 557345100

Email: roup0889@gmail.com

Visa Status: Employment

UAE Driving License

To pursue a challenging career in professionally managed food and beverage organization, where I will integrate my resource skills to apply my existing knowledge and grow with the organization

SUMMARY

- Masters in Science from Pune University.
- FSMS food safety management system ISO 22000:2005, ISO 22000:2018, HACCP certified level3, BRC.
- 10 years of experience as Quality Assurance Manager, R&D Executive and Quality Analyst.
- Aseptic Production (QC Management) Diploma certification from Tetra Pak.
- First Aider, First Fighter Certification from Quality International C.I.S.LLC.

PROFESSIONAL EXPERIENCE – 10 Years

Company-National Dairy LLC, Al Ain (Hayatna)

Designation-Senior QC Specialist

July 2021-Present

- Prepared QA Documents for HACCP & EQM Certification.
- Setup the all quality standard for the Sidel PET line (Preform, Sleeve, Cap, level, Pack Size).
- Involved in the all-New Product Development of **Greek yoghurt, Clay Pot yoghurt, Stirred Yoghurt, UHT Organic Juices, UHT High protein milk, Flavoured Milk, Set yoghurt, Chocolate milk, UHT Juices, Chass (UHT Butter Milk), Rose Lassi UHT.**
- Manage the QC Shift team optimizing the effectiveness of each team members based on their capabilities.
- Provide guidance and support to the QC shift team to achieve the individual-term and QC department goals.
- Ensure that all raw materials used in the plant conform to the quality standards.
- Manage in cooperation with the QC Manager the laboratory to ensure strict adherence to the laboratory quality standards and a smooth execution of the operation.
- Communicate in a timely fashion with the QC Manager any quality issues in order to minimize losses and interruptions.
- Assist the QC Manager in managing consumer and supplier quality complaints.
- Assist the QC Manager in managing obtaining and maintaining of all required company and governmental certifications.
- Assist the QC Manager in preparing the annual quality and capex budget.
- Responsible for the quality cost and the initiating and execution of quality cost saving projects.
- Optimize the laboratory consumables stocks and consumption to ensure most effective cost control and uninterrupted operation.
- Ensure quality standard and procedures area maintained, including training and monitoring of new and existing employees in the processes and methods required to achieve the company's standards for food quality, and food safety, consistent with company principles.
- Ensure full compliance to all relevant Occupational health, safety and environment standards and policies within the organization to promote a safe working environment for all.

Company-Emirates Flavours and Fragrances, Dubai (JAFZA)
Designation-Technical Business Development
Feb 2021-August 2021

Job Description:

- Actively engage in all strategic customer activities (specific to Food Manufacturing). Focus will be the Dairy, Bakery, Beverages and Confectionery Industry
- As the SME, provide technical input to the Sales function, in support of commercial success linked to your specific technology
- Continually and pro-actively partner with sales leaders and various levels of stakeholders to help drive collaborative innovation, solutions for our customers, and the advancement of projects
- Collaboratively develop business cases for technical innovation
- Remain connected to academic, research, conferences, and learning opportunities to increase knowledge. Continually apply this knowledge both internally and externally to drive cutting edge solutions for our customers
- Take a science and data driven approach, to increase overall project success rate tied to this technology
- Develop strong relationships with all functions, in order to execute projects and drive the technology forward

Company: Delta Food Industries FZC, Sharjah
Designation – Quality Assurance Manager
August 2017-Sept 2020

Job Description:

- Review the tentative product wise volume projections for specific markets serviced by the factory
- Preparing manpower and material availability for capacity optimization & analyze the condition of existing equipment's and infrastructure.
- Preparing next week's day wise production plan & validate the same with the production planning team.
- Manage Plant quality functions including packaging and product development to ensure compliance to quality requirements.
- Implementation of online quality inspection system and CAPA systems.
- Training of new recruits to manage laboratory independently
- **Formulate recipes for Sterilized Cream and Sterilized Evaporated milk, Custard, Milk Powder, Tomato Paste, Tomato Ketchup, Mayonnaise, and Hot Sauce.**
- Successfully conducted training programs to increase awareness on Quality standards, Product safety etc.
- Audited the Raw Materials and Packaging materials suppliers and according to the R&D checklists.
- Executes multiple projects simultaneously to defined department standards using proper project management techniques: Initiation, Planning, Execution, Monitoring and Control, and Closure.
- Product Trials and First Production: Co-coordinating and attending product trials and first production runs.
- Collecting trial or first production samples for customers, nutrition, cooking instructions, process meetings, sauce only, etc.
- Ensuring any specification amendments are completed post trials and prior to first production launches
- Ensure new products are produced on time and accepted by customer.
- Customer Support: Liaise with all customers in relation to samples requests, product and quality issues. Investigating and resolving non-conformances of products
- Demonstrated ability to use physical senses to evaluate quality of full variety of flavors and products.
- Converting developed formulas to production formulas for the manufacturing facilities.
- Works primarily in support the product development and application in the field.

- Conduct routine API tests to support cement research and product development
- Support of QA/QC of new and existing products
- Responsible for equipment troubleshooting and maintenance
- May be assigned to more difficult/complex assignments.
- Done the Project on Immunity Drink (Vitamin B complex & Vitamin ACE+D) on current situation for Juice, Multivitamin Ice cream for the kids, High Energy Biscuits, Spoon able Pudding custard.
- Provides Technical Services and troubleshooting support to Operations and Quality Assurance which provides technical direction and improvement to the operation
- Perform product performance testing, including static bottle testing and dispersion testing in order to provide customer product recommendations.
- Supporting the commissioning and start-up of new process equipment, including method development, hazard analysis, and change management as necessary
- Develop measurement methods Design, develop and validate calibration methods
- With guidance from supervision and within established procedures, conducts routine laboratory activities, and information/data management activities
- Assisting with the development and evaluation of new laboratory methods for implementation.

Company: URS Testing Laboratory, Dubai

Designation – Quality Analyst

Feb2016-Aug2017

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Job Description:

- Arranging Proficiency testing and Inter laboratory comparison followed by deriving its Correlation.
- Prepare the audit reports and agenda for discussion during management review.
- Maintain & monitor Health Safety & Environment (HSE) activity in compliance with HSE rules and guidelines.
- Assist HSE team to carry out audit and Risk Assessment.
- Faced internal and external audits as well as ISO/IEC 17025:2005 for both microbiological and chemical laboratory.
- Experienced in handling Food, Beverages.
- Checking validity and purity of reference material.
- Experienced in performing and maintaining documents for media preparation, pure culture records, internal calibration and daily monitoring of instruments, Preparation of SOPs and development of new capabilities in laboratory.
- Determination of Measurement Uncertainty, acceptable criteria, repeatability and reproducibility for Analysis
- Internal and External calibration of laboratory Instruments.
- Performing of sterility checks and air sterility monitoring as per schedule.
- In-House Methods Validation.
- Detection and Enumeration of parameters like TPC, Yeast & Mould, Coliform, E.coli, Enterobacteriaceae, Salmonella, Listeria spp, Bacillus cereus, Legionella, Staphylococcus aureus as per IS, ISO and USFDA BAM.

Company: Varun Agro Food processing Pvt ltd
Designation – QC Microbiologist and Hygiene Officer
August'12- December'15

Job Description:

- Responsible for maintaining the highest level of food safety and hygiene standards in the premises.
- Good working knowledge of **food safety system hazards, analysis, setting of CCP's, and records.**
- Conduct **hazard analysis** for each process and implement a strong food safety management system.
- Implementing **Prerequisite Programs (PRPs), HACCP plan, operational Prerequisite Programs (OPRPs), standard operation procedures (SOPs).**
- **Setup of well-equipped microbiological laboratory** for testing food, water and swab samples.
- **Water analysis microbiological**, raw material and finished Product.
- **Packing Material Analysis** of bottles, carton, shippers, caps, etc.
- In Micro lab doing **environmental monitoring, autoclave validation, LAF validation, autoclave calibration, incubator calibration, etc.**
- Maintaining all the checklist related to Quality.
- Responsible for review of **Analytical Reports / Work Sheets**
- Responsible **for Audit Preparations and Compliance.**

Skills:

- Knowledgeable of food manufacturing, quality and food safety systems, sanitation, allergens, SOP's and safety protocols
- Experience in lab scale handling high hazard materials, such as toxics, volatiles, flammables (liquid or solid), or water reactive
- Ability to accept and interpret direction competently and professionally
- Ability to efficiently and effectively perform all essential position duties and responsibilities with or without reasonable accommodation
- Ability to use basic computer functions, including email, spreadsheets, and word processors.

Personal Details:

- Name: Rupali Pawar
- Nationality: Indian
- Address: Dubailand

