

Waleed Shehzad (Food Science & Tech)

Electra Street, Abu Dhabi

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About Me:

Dedicated and detail-oriented Food Safety Officer with 6 years of experience ensuring the highest standards of food safety and regulatory compliance within the food processing industry. Proven track record of implementing robust Hazard Analysis programs, conducting thorough inspections, and leading cross-functional teams to achieve and exceed food safety benchmarks. Seeking to contribute expertise in food safety, regulatory compliance, and risk mitigation to a dynamic organization dedicated to the highest standards of quality and consumer well-being.

Work Experiences:

Shama Ghee Industry (Pakistan) - A Leading Production Company of Ghee and Oils at Pakistan

Quality Assurance Officer

Duration: Jan 2023 - Sep 2023

Specific Duties/Responsibilities:

- Conduct risk assessments and establish critical control points to prevent and address food safety risks.
- Implement and maintain HACCP plans to identify and control potential hazards in the production process.
- Oversee the implementation of quality control measures to maintain the highest standards in ghee and oil production.
- Conduct regular inspections and quality checks on raw materials, in-process products, and finished goods.
- Conducts Internal / External Audits as per the Company Policies
- Develop and conduct training programs for production staff on food safety protocols, hygiene practices, and quality control measures.
- Promote a culture of awareness and responsibility regarding food safety among all employees.
- Investigate and address any incidents of contamination or foodborne illness.
- Investigate Customer Complaints & Comments
- Maintains overall quality & Testing Final products

Fresco Food Lounge and Restaurants (Pakistan)

Food Safety Officer

Duration: Oct 2021 - Dec 2022

Specific Duties/Responsibilities:

- Conducted regular inspections of food processing and handling facilities, identifying potential hazards.
- Developed and maintained comprehensive food safety programs, including HACCP plans, to guarantee the safety of all products.
- Collaborated with cross-functional teams to educate staff on proper food handling, storage, and sanitation practices.
- Investigated and resolved customer complaints related to food safety concerns, implementing corrective actions as needed.
- Monitored and ensured the proper functioning of food safety equipment, initiating maintenance and repairs when necessary.
- Prepared and submitted reports to regulatory agencies detailing compliance status and corrective actions taken.

O¹ Natural Water (Pakistan)

Water Quality Analyst

Duration: **Nov 2017 – Sep 2021**

Specific Duties/Responsibilities:

- Designed, implemented, and optimized water treatment processes to ensure the removal of impurities and contaminants, meeting regulatory and industry standards.
- Conducted routine water quality testing to monitor parameters such as pH, turbidity, and microbial content, taking corrective actions as needed.
- Collaborated with cross-functional teams, including production and quality control, to ensure the consistent supply of high-quality water for various stages of food processing.
- Implemented and managed water recycling and reuse programs, contributing to environmental sustainability goals and reducing overall water consumption by 20%.
- Developed and maintained standard operating procedures (SOPs) for water treatment processes, ensuring compliance with food safety regulations.
- Conducted training sessions for production staff on water conservation, proper water usage, and the importance of water quality in food safety.
- Participated in internal and external audits, providing documentation and evidence of water quality control measures.

Food Science Research Institute

Nuclear Institute of Food & Agriculture Peshawar Pakistan (NIFA)

Internee

Duration: **Jun 2017 - Sep 2017**

Specific Duties/Responsibilities:

- Research Project: Effect of Different Chemical Preservatives on the Storage Stability of Plum Pulp at Room Temperature
- Collaborated with the research team to design an experimental protocol to investigate the impact of various chemical preservatives on the shelf life and quality of plum pulp.
- Conducted a thorough literature review to understand existing research and methodologies related to chemical preservatives in fruit preservation.
- Applied different chemical preservatives to separate batches of plum pulp according to the experimental design.
- Conducted regular quality assessments on treated plum pulp samples, including pH measurement, titratable acidity, color analysis, and sensory evaluation.
- Utilized laboratory equipment to analyze chemical changes and microbial growth in treated and untreated samples over time.
- Utilized statistical software to analyze results and identify trends in the storage stability of plum pulp under various preservative conditions.
- Prepared a comprehensive research report detailing the experimental setup, methodology, results, and conclusions.
- Presented findings to the research team, summarizing key observations and proposing potential applications or further research avenues.

SKILLS

- Excellent Communication and Interpersonal Skills
- Team Management and Leadership
- Project Management
- Decision Making, Problem Solving, Time Management
- Field monitoring Skills
- Capacity Building and Training Skills
- IT (MS OFFICE)
- Basic Computer Skills
- Data Collection and Documentation
- Statistical and Graphical Analysis of Data
- Ability to maintain quality, safety and infection control standards
- Planning and Scheduling events and activities.

EDUCATION

B.S (Hons) Agriculture

UNIVERSITY OF Swabi 2014-2018

CGPA: 3.32/4.0

Major Subject (Food Science and Technology)

HSSC

Board of Intermediate and Secondary Education Mardan

Marks: 707/1100

Major Subject (PRE-MEDICAL)

COURSES AND CERTIFICATES

- First National Workshop on Statistical Techniques for Agricultural, Biological, and Environmental Sciences.
- The Role of IPRS in promotion of Science and Technology.
- Workshop on Computer based Software Application in Research.
- Three Days International conference on Climate Change Impacts on Agriculture and Food Supply.

PERSONAL INFORMATION

- Date of Birth: 10-Feb-1996
- Religion: Islam
- Nationality: Pakistani

LANGUAGES

- Pashto, Urdu and English.