

## SHAIKH AJMAL SAFEER - B.Tech(Food Sciences), MBA(Marketing), GMP(IIMA)



***A Senior Food professional & Halal expert with vast experiences in Quality Assurance, Food Safety audits like FSSC 22000, IFS, BRC, YUM, PEPSICO, Halal Audits, quality documentations, Certifications, sensory evaluations and Regulatory Compliance.***



### Core Competencies

Quality Assurance, Food safety

Process Optimization

Quality Management

Lead Auditor for Quality, Food Safety, Halal and HSE

Trainer for Basic food hygiene, food safety, Halal compliance, HSE

Product Development

Regulatory Compliance for Quality, Food safety, Halal & HSE

Team Building & Mentoring

Good communicator for the Internal & External stakeholders



### Profile Summary

- Certified lead Auditor for ISO 9001:2015; ISO 14001:2004; ISO 22000:2005 & OHSAS 18001:2007 with working experience of nearly 30 years in different food industries in Dubai, Qatar, Sudan and Oman.
- Experienced in ISO 9001, ISO 14001 and Food Safety audits (HACCP and FSSC 22000) and Certification audits.
- Well Aware about the Organic Certification process
- Dubai Municipality Approved Trainer in Basic Food Hygiene & PIC (Person In-Charge)
- Experienced in food safety training of employees in food fraud, food defense and food safety culture.
- Experienced in Vendor approval and vendor management programs for food ingredient, packaging materials through external audits for food safety, quality and Halal compliances.
- Experienced in Halal trainings, Halal audits, establishing Halal protocols for the Halal food manufacturing for Halal compliance.
- Experienced in customer complaints investigation, complaint resolution and communication with regulatory authorities.
- Senior Assessor for DQA (Dubai Quality Award), SKEA Award & MRM Business Excellence Award
- Experienced in establishing QMS, FSSC 22000 systems & SOPs for milk powder retail packing ensuring regulatory compliance for correct weights, food safety, HSE etc.



### Education

1990 MBA in Marketing from Dr. Babasaheb Ambedkar Marathwada University, Aurangabad, Maharashtra, India

1987 B.Tech. in Food Sciences from Marathwada Agricultural University, Parbhani, Maharashtra state, India.

### Other Courses

- Diploma in Advanced Food Hygiene from CIEH, U.K in 2004
- Two year correspondence diploma course in Science of Baking from American Institute of Baking, USA in 2003
- Sensory Evaluation Course from Center-for-Professional Advancement, New Jersey, USA in 2003

### Certifications

- Nebosh-IGC (National Examination Board in Occupational Safety & Health-UK)
- Lead Auditor for ISO 9001, ISO 22000, ISO 14000 & OHSAS 18000
- BRC
- FSSC-22000

## Trainings

- Senior Assessor for DQA (Dubai Quality Award), SKEA Award & MRM Business Excellence Award

## Career Timeline



## Work Experience

**Working as Senior Consultant for Quality, Product Development, Innovation, Sensory in Atyab International Services (AIS) (Oman Flour Mills) in Muscat, Oman from March 2022 to April 2023. AIS is accredited in Testing, Inspection & Certification services.**

*Reporting directly to General Manager*

### Key Result Areas:

- Responsible for ISO 9001, ISO 14001 and Food Safety audits (HACCP and FSSC 22000) and for maintenance of Quality Systems manual, yearly update and Certification audits.
- Responsible for supplier audits for food safety and halal compliance of food ingredients suppliers and packing suppliers.
- Responsible for approving Quality Control & Quality Assurance Procedure Manuals and their implementation.
- Responsible for setting, reviewing, updating the specifications for raw materials, finished products and newly developed products to meet the regulatory requirements and customer's & market requirements.
- Responsible for customer Complaints analysis, root cause analyses and for ensuring implementation of corrective actions to minimize customer complaints.
- Setting department Objectives and individual KPIs in alignment with the corporate objectives with periodic performance assessments.
- Supervising and monitoring the product quality, accurate & timely quality reporting, work performance of every staff for ensuring delivery of consistent quality of all the finished products without any quality deviations.
- Ensuring compliance to GCC Standards and regulatory compliance for food safety, environment safety and company policies.
- Responsible to liaise with Sales & marketing to develop and review packaging, labelling requirements.

**Worked as Quality Assurance and Technical Development Manager from June 2019 to Feb 2022 for a leading Flour Mills in Sudan, Pasta manufacturing, Packing Hall divisions (Milk Powder, Chocolate Milk, Spices based Mixes, Pulses, Sugar, Cake Mixes etc), Bakery Division.**

*Reported directly to Business Head*

### Key Result Areas:

- Led as MR (Management Representative) for the management & implementation of IMS (Integrated management system including ISO 9001:2015, ISO 14001:2004, ISO 22000:2005 (upgrading the FSMS to FSSC 22000) for all the companies within the group.
- Responsible for food safety and halal audits for approving the suppliers for Milk Powder, Chocolate Milk, Spices based Mixes, Pulses, Sugar, Cake Mixes, flavors and colors etc.
- Responsible for Approving Quality Control & Quality Assurance Procedure Manuals and their implementation.

**Worked as Head of Quality & Product Innovation at The ZAD Holding Group, Qatar from Feb'14 to May 2019 (Qatar Flour Mill, Qbake bakery, QFI Edible Oil Refinery, Dandy company for Ice creams, Yoghurts & fruit Juices), Al Arabia for frozen meat products. Responsible for day-to-day quality affairs within Qatar Flour mill & weekly follow-ups with other food companies within the group.**

*Reported directly to CEO*

#### **Key Result Areas:**

- Led as MR (Management Representative) for the management & implementation of IMS (Integrated management system including ISO 9001:2015, ISO 14001:2004, ISO 22000:2005 (upgrading the FSMS to FSSC 22000) for all the companies within the group.
- Supervised and conducted internal audits of all the companies within the group; examining the Quality Control & Quality Procedure Manuals
- Led, implemented and achieved certification for BRC and Yum standards for KFC & Pizza Hut requirements.
- Responsible for setting products specifications for raw materials & finished products to meet the regulatory and customer's requirements.
- Responsible for comparative sensory testing of the products (flours, Yoghurts, Juices, Ice creams, bakery Products) with the competitor products and recommending improvements in the product quality, packaging quality for improvement.
- Established hygiene score system by conducting periodic plant inspections for hygiene, GMPs, proper housekeeping & workers facilities areas.
- Imparted training to production & packing employees on food safety, basic hygiene, product management, goods merchandising, HSE.
- Ensured that the quality of all the In-coming, In-process and final products of the meat products met the food safety (HACCP), Halal & regulatory requirements.

**Worked as Quality Manager at Al Khaleej Sugar Refinery, Dubai, Jebel Ali Free Zone from Nov'2012 - Jan'2014**

*Reported directly to General Manager*

#### **Key Result Areas:**

- Managed Quality Assurance of incoming materials, in-Process and finished goods.
- Resolved customer complaints, conducted root cause analysis & process improvement for prevention of repetition of customer complaints.
- Managed IMS including ISO 9001:2008, ISO 14001:2004, ISO 22000:2005
- Responsible for supplier evaluation audits for Quality & food safety as a part of vendor management program.
- Responsible for meeting the requirements of Vendor Approval process of Coca Cola, Nestle, Pepsi, Mars, and other multinational companies
- Liaised for pre-shipment sampling, verification of quality of the incoming materials on receipt of the consignments & sample retention
- Maintained quality records, microbiological test records, trend analysis, SPC records, customer complaint records, wastage records, hygiene records, process non-Conformance record & food safety records
- Assessed the processes for technological improvements to achieve product improvement, minimize customer complaints

**Worked as Manager- Quality Excellence & Product Development at Al Ghurair Foods, Dubai, from Aug'05 - Oct'12 (National Flour Mills, Pre-Mixes for Bakery sector, Feed Mill, Maize Mill, Pasta & Noodles plant**

*Reported to Vice President (Quality & Innovation)*

#### **Key Result Areas:**

- Managed the Integrated Management System (IMS) as Management Representative including ISO 9001:2000; ISO 14001: 2004; ISO 22000; OHSAS 18000 and HACCP and IFS certification.
- Responsible for Meeting the food safety requirements of Vendor Approval process of 'Pepsico', Saudi Snack Foods

- Raised Non-conformance report and Claim report against the supplier in case of deviations found in the products received as compared to the agreed specifications.
- Corresponded with ESMA (Emirates Standardization and Metrological Authority) for getting the products certified with Emirates Quality Mark.
- Trained the On-line packing employees for QDI (Quality De-Merit Index) to minimize retail pack defects.
- Imparted training to staff on Basic Food Hygiene, Person In-Charge, HACCP, Quality Excellence (EFQM), 5S, Kaizen, Lean Manufacturing & Six sigma
- Conducted product validation of new and existing products by carrying out microbiological, physical and chemical analysis to agree and sign off the product shelf life.
- Led the team through the Halal certification process as per Majlis-e-Uloma-Indonesia and ensured compliance with Dubai Municipality standards for food safety, Occupational health & safety and environment.
- Led the management front front in achieving business excellence awards such as DQA (Dubai Quality Award) and MRM Awards (HH Mohammed Bin Rashid Al Maktoum Business Excellence Award)
- Handled the complete works related to data collection, data compilation & presentation as per DQA & MRM award office requirement, drafting, reviewing and finalizing the DQA & MRM submission documentation.
- Led the company in preparing the entire management team and the workers for site visit by the DQA & MRM assessor's team until winning the awards.
- Trained around 45 production shift In-charges for PIC (level-2) for food safety from the 9 plants within the group as a regulatory requirement of Dubai Municipality by HABC high field.

### Quality Assurance & Sensory Manager at Al Islami Foods, Dubai, from Dec'2001 - Jul'2005 (Leader in halal meat products)

*Reported to Technical General Manager*

#### Key Result Areas:

- Ensured the quality of all the In-coming, In-process and final products of Al Islami meat products to meet the food safety (HACCP), Halal & regulatory requirements of Dubai Municipality and GCC.
- Managed process of outsourcing /private label packing from other leading food manufacturers including supplier selection based on food safety assessment, Halal Compliance, packaging quality, artwork approval.
- Conducted sensory evaluation of all the Al Islami products like Chicken Burgers, Chicken Nuggets, Chicken franks & Meat balls to achieve further improvement in sensory quality to rank first.
- Liaised closely with different functions such as Marketing, Sales, Production, Finance and top management during relevant stages of the 'Stage & Gate' process of R&D.
- Corresponded with the 3rd party laboratories for specific quality tests.
- Responsible for coordination with external certification bodies including the ISO & HACCP certification bodies.

### Technical Skills

- MS Office

### Professional Affiliations

- Association of Food Technologists
- Dubai Quality Group
- International Association of Milling Technologists

### Personal Details

**Date of Birth:** 5<sup>th</sup> July 1964

**Languages Known:** English, Hindi, Urdu, Marathi

**Holder of Indian Driving License**

**Permanent Address in India:** Imperial Towers, C-1103, NIBM Annex Mohammadwadi Road, Pune-411060.

### Contact details:

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