

ARSHDEEP SINGH BRAR

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Key Skills

- An extensive experience in Health Canada, CFIA, FDA, BRC, GMP, ISO compliance and auditing.
- A certified BRC Internal Auditor.

Professional Experience

Food Safety and Quality Assurance Supervisor

Sep 2020 – Present

Vision Bakeries – Georgetown, Ontario

- Lead, engage, mentor, and effectively manage HACCP, food safety and quality management programs in accordance with the CFIA, FDA regulatory policies, BRC standard, and customer requirements.
- Liaise with the CFIA inspectors, senior management, clients, suppliers, third-party auditors, sales agents, and plant employees.
- Responsible for investigating, leading initiatives, and submitting the formal response for all external customer complaint issues.
- Conduct routine inspection and audits to verify and validate the effectiveness of the food safety and quality system including identifying any process and/or product deviations
- Regularly research, review, analyze, and interpret the evolving CFIA, FDA regulatory policies, BRC standards.
- Track, analyze, and trend various key performance indicators (KPI) and provide the senior management team with monthly and annual KPI reports.
- Lead and coordinate CFIA, BRC, customer, third-party, and corporate audits.

Food Scientist

Apr 2020 – Aug 2020

Eurofins – Toronto, Ontario

- Work on R&D protocol development, validation and record keeping.
- Perform standardized qualitative and quantitative testing for nutritional and allergen labelling.
- Work on extraction and analysis techniques of pesticide residue testing in cannabis using LCMS and GCMS.
- Develop and revise SOPs to mark consistency in food testing procedures.
- Work cross-functionally with other departments (QA, operations) to analyze gap between regulatory requirements and operations system.

Communication Coordinator: Meat

Apr 2019 – Mar 2020

TransX – Guelph, Ontario

- Interfaced with Canadian customs and food regulatory bodies (CFIA, Health Canada) to acquire meat certificates.
- Prepared custom documents for all US shipments and ensured shipments are in accordance with FDA requirements.

Graduate Research Assistant, Food and Bioprocess Lab Manager

May 2017 - Jan 2019

University of Guelph – Guelph, Ontario

- Managed an OMAFRA project on utilization of second-grade fruits (Peaches and Plums), sourced bioactive compounds, designed experimental protocols, conducted data analysis and wrote technical reports for peer-reviewed journals.
- Presented research work at national (CSBE, OFVC), international conferences (ASABE) and school seminars (EWB).
- Collaborated with fellow graduate students to contribute in a book chapter “Physical and Physico-chemical properties of food”.

Graduate Teaching Assistant

Sep 2017 - Jan 2019

University of Guelph – Guelph, Ontario

- Lead tutorial and laboratory sessions and provided training to the students on lab safety.
- Conducted quizzes and meetings that enhanced the leadership qualities and problem-solving abilities.
- Compiled a lab manual for the course - Biological Engineering Systems II and maintained an atmosphere of academic learning.

Research Intern

Mar 2016 - July 2016

Kansas State University – Manhattan, Kansas

- Supervised production of pet food (using single and twin-screw extruder) at an extrusion facility of Bioprocessing & Industrial Value-Added Products Innovation Center.
- Monitored the production facility for GMP's and Food Safety.
- Gained an understanding of analytical techniques, such as Rapid visco analysis, Differential scanning calorimetry, Bostwick consistency and Sensory Analysis.

Quality Assurance Technician, Summer Intern

Jun 2015 - Aug 2015

United Breweries Limited – Ludhiana, India

- Performed and generated quality assurance reports (haze, foam stability & aeration) at various levels of Beer manufacturing.
- Experience in performing GAP and Root Cause Analysis.

Quality Assurance Technician – Co-Op

Jun 2014 - Aug 2014

Nestle India Ltd. – Moga, India

- Investigated consumer complaints and helped the management in corrective actions, resulting in a reduction of consumer complaints by 5% in the third quarter.
- Prepared food safety reports for the routine processing operations and assisted in critical decision making.
- Worked at the milk procurement center supervising various protocols and suggesting improvements in quality.

Education

Master of Applied Sciences: Food and Bio-process Engineering

May 2017 - Jan 2019

University of Guelph - Guelph, Ontario

M.A.Sc. Thesis: "*Optimization of the foam-mat drying process for peaches*"

Bachelor of Technology: Food Technology

Aug 2012 - Aug 2016

Punjab Agricultural University - Ludhiana, Punjab, India