

JITHAMOL REMANAN

Food Safety & Quality Specialist

4 years of progressively responsible quality assurance experience in the food industry. Proficient in reviewing, maintaining and monitoring quality programs. Effectively performs quality control tests to ensure customer specifications are met and manages quality control documentation. One year credit towards the experience requirements for the Canadian Certified HACCP professional designation, awarded by Food Processing Skills Canada (FPSC). Highly skilled in computers including MS Office Suite

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SKILLS

Food Testing

Quality & Safety

HACCP

Quality Control

Biotechnology

Packaging & Labeling

New Product Formation

Research & Reporting

MS Office 365

WORK EXPERIENCE

Production Operator- 09/2020 to till
Erie Meat Products LTD, Listowel, ON Canada

- Check health and safety guidelines.
- Work in production line- Packing, sorting, or placing of raw, cooked or frozen product.
- Preparation of packaging of meat in strict accordance with Farm Boy standards, policies and procedures.
- Maintain high standard of product quality at all times.
- Maintain responsibility for the proper care, use and maintenance of all equipment and maintain required records.
- Ensure full compliance of all company policies and procedures that pertain to the ongoing operation of the Central Meat facility.
- Ensure execution of cleaning and sanitation practices that are in strict accordance with both Government regulations and Central Meat policies and procedures.
- Ensure proper Health and Safety practices are adhered to in an effort towards optimizing efficiency, work safety and food safety.
- Work as a team member lending support and assistance to fellow employees.
- Ensure that the department is kept clean and safe at all times.
- May be requested to undertake other related duties on a periodic basis.
- Assist process control and machine operators.
- Writing reports and present.

Quality Assurance & Food Safety Unit Supervisor- 12/2017 to 11/2019

Veettamma Curry Powders, Ernakulam

- Determining, negotiating and agreeing on in-house quality procedures, standards and specifications
- Assessing customer requirements and ensuring that these are met
- Setting customer service standards
- Specifying quality requirements of raw materials with suppliers
- Investigating and setting standards for quality and health and safety
- Ensuring that manufacturing processes comply with standards at both national and international level
- Working with operating staff to establish procedures, standards and systems
- Writing management and technical reports and customers' charters
- Determining training needs
- Encouraging change and improvement in performance and quality
- Directing objectives to maximize profitability
- Recording, analyzing and distributing statistical information
- Writing reports
- Carrying out and monitoring testing and inspection of products and materials to ensure the finished product meets quality standards
- Monitoring performance
- Supervising technical or laboratory staff.

Food Safety and Quality Assistant (*Part-time*) - 08/2016 to 10/2017

Spice Brown Products, Kottayam

- Assist in monitoring and updating existing HACCP, SOP, AND QA programs, procedures, and document control programs
- Record and analyze statistical data and recommend modifications, or suggest new standards, methods, and procedures
- Implement quality assurance programs that effectively monitor product manufacturing in compliance with GMP's, SOP's, and HACCP
- Perform analytical tests, inspections, and monitoring of incoming raw materials/packaging and finished goods for specification compliance
- Assist with supply chain inspection, approval, and audit programs
- Implement and manage Random Microbiological testing on equipment and product
- Prepare product and process quality reports by collecting, analyzing, and summarizing information and trends
- Maintain a "floor presence" as an auditor of quality throughout the processing facility
- Ensure maintenance and sanitation of the facility is in compliance with food safety requirements
- Collaborates with colleagues in Supply Chain, Operations, and Quality functions to continually improve capability and process efficiency

- Make decisions concerning product quality, including shutting down line when processes do not conform to specifications
- Support develop product formulation sheets for new products

EDUCATION

Food Safety and Quality Assurance, Graduation Certificate, Conestoga College
January 2020- August 2020

Msc Biotechnology, Post Graduate, Mahatma Gandhi University
July 2015- October 2017
 Kottayam, Kerala, India

Bsc Zoology, Graduate, Maharaja's College, (Mahatma Gandhi University)
July 2012- May 2015
 Ernakulam, Kerala, India

CERTIFICATIONS

Canadian Certified HACCP

Received the one year credit towards the experience requirements for the Food Processing Technology with a certification of HACCP by Food Processing Skills Canada (FPSC) (21/08/2020)

Agriculture Trade Certificate

Specialisation certificate in Nursery Management and Ornamental gardening. State Board of vocational Higher Secondary.(March 2012 b. On the job training certificate.

Course of legal literacy certificate

District Legal Service Authority Ernakulam Kerala (15/10/2008)

National Cadet Corps Certificates

- a. B certificate with B grade. Ser no (KER/'B' Authority of Ministry of Defense India
- b. Camp certificate. Held at GPTC Kalamassery (24/08/2012 to 02/09/2012)