

DEVENDRA KUMAR VERMA



Personal Info

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Language Known:-

Hindi, English, Gujarati

*Experienced professional with 5.5 years of experience in **Beverages Industries, Frozen Food Industries, and Agri business (Whole Nuts & Spices)**. Excellent reputation for resolving problems, improving customer satisfaction and driving overall Quality improvement. Consistently saved costs while increasing profits.*

Multi-talented Quality assurance professional consistently rewarded for success in planning and operational improvements. Well versed with Food laws, Quality Audits, Experience in policy development and staff management procedures positively impacting overall morale and productivity.

Work History

*December
2018 -
Current*

QUALITY MANAGER

DHAVAL AGRI EXPORTS, RAJKOT

- All kind of Audit documentation related to **BRC, KOSHER, HALAL, USFDA, ISO 22000 and Organic (NOP & NPOP)**.
- Managed quality assurance program including on site evaluations, internal audits and customer Audits.
- Handle customer complaints, perform Root Cause Analysis and implement corrective actions to prevent reoccurrence.
- Air & Swab testing of Plant & Equipment's & reporting results within time frame for effective Hygiene Control.
- Quality assuring by microbial analysis of product.
- **Petition Filling**
- Pre requisite planning for cross contamination of product, during production line.
- Production quality monitoring and regular inspection with PRP's.
- Optimization of process parameters.
- Coordinated efforts of team members engaged in developing and managing integrated pest management plan for providing proactive solution to restrict cross contamination.
- Looking after environment & sustainable development of plant.

Skills

- Process quality
- BRC
- KOSHER
- HALAL
- USFDA
- SEDEX
- FSSAI
- ISO 22000:2018
- NPOP & NOP (Organic)
- Regulatory Afire
- CAPA
- QMS
- EU regulations
- Internal Audits
- Sustainability
- GMP
- GHP
- GLP
- Logistic Planning
- Microbiological analysis
- Process optimization
- Food safety, Validation
- GMP
- Inspection
- Lab Testing
- Process development
- Vendor Audit
- Sensory Evaluation
- Quality assurance
- Basic six sigma tools.
- Manager
- Lean manufacturing
- Training
- MS Office

- Ensuring all environmental standards & monitoring the deviation for smooth plant operation.
- Make sure that all incoming goods / Raw Materials / Packaging Materials / Process Materials meet its quality standards.
- Cross Verification of Fumigation and brining process with Standard Parameters.
- HACCP Improvement such as more focus on **GMP, GHP, GHK, FIFO system**, Plant hygiene.
- Online Documents Monitoring.
- Ensuring final products meets its standards.

February
2017 -
November
2018

LAB IN-CHARGE (Sr. QC EXECUTIVE)

FISHFA AGRI WORLD LTD. RAJKOT

- Contribute to the audit strategy and quality assurance function.
- Assured consistent quality of trials by implementing and enforcing periodic.
- Conduct vendor audits, Supplier audits and internal audits.
- Implemented new quality assurance and customer service standards.
- Evaluated interactions between associates and customers to assess personnel performance and customer satisfaction.
- Reported all malfunctions to production executives to ensure immediate action.
- Monitored staff organization and suggested improvements to daily functionality.
- Devoted special emphasis to punctuality and worked to maintain outstanding attendance record, consistently arriving to work ready to start immediately.
- Managed quality assurance program including on site evaluations, internal audits and customer surveys.
- Cross Verification of Fumigation and brining process with Standard Parameters.
- Improve quality and productivity in process traceability

Project

- The project is completed from Varun Beverages Ltd. Bazpur and the topic is “Study on processing of carbonated Soft Drinks and Pet line Analysis”

Interest

- ❖ Reading Novels
- ❖ Playing Chess
- ❖ Visiting New & Historical Places

Computer Proficiency

- C++ Certificate
- MS-Office

procedures.

- Analysis of All raw material, packing material and finish goods.
- Handle customer complaints, perform Root Cause Analysis and implement corrective actions to prevent reoccurrence.

*July 2016 -
January
2017*

Quality Assurance Executive

ARIBA FOODS PVT. LTD. INDORE (FROZEN FOODS)

- Production plan quality assurance
- Implemented new quality assurance and customer service standards.
- Monitored staff organization and suggested improvements to daily functionality.
- Microbial analysis of test sample in lab.
- Implementation of GMP, GHP, HACCP, ISO & minimize losses and maximize productivity.
- Categorisation of product on basis of acceptance and rejection. Ensuring continuous engagement in improving quality Efficiency.
- Ensuring strict abiding to Hygiene requirements on shop floor level for Production lines, Workers facilities as well as personal hygiene.
- Participate in Internal Audit, Root causes Analysis, Corrective actions & Preventive actions, Risk Assessment and HACCP.

*February
2016 - June
2016*

Quality Assurance Executive

VARUN BEVERAGE LTD. BAZPUR, UTTRAKHAND

- Monitored staff organization and suggested improvements to daily functionality.
- Testing according to defined product like – Brix (Sugar Content), GV (Gas Volume), Pre-form test, etc.
- Implementation of GMP, GHP, HACCP, ISO & minimize losses and maximize productivity.
- Categorisation of product on basis of acceptance and rejection. Ensuring continuous engagement in improving quality Efficiency.
- Ensuring strict abiding to Hygiene requirements on shop floor level for Production lines, Workers facilities as well

as personal hygiene.

- Participate in Internal Audit, AIB audit, Root causes Analysis, Corrective actions & Preventive actions, Risk Assessment and HACCP.

Education

B.Sc.: Food Science and Technology

From Bundelkhand University Jhansi, with 59.9% in 2014

M.Sc.: Food Science and Technology

From Bundelkhand University Jhansi, with First division in 2016

Certifications

Certified by “**FOSTAC - FSSAI for Manufacturing Food Safety Supervisor – Advance Level – 2**”.

IMPORTANT ACTIVITIES

- Carried out a summer project at “**Edward Food Research and Analysis Center Kolkata**”.
- Attend a seminar is **Changing scenario of food science technology& agricultural product.**
- Participate in one month training program of **PMKVY PROGRAM OF BAKERY TECHNOLOGY 2015.**
- Completed the training program in **KIWI FOODS PVT. LTD. Tronika city Ghaziabad.**
- Completed the training of “**Pest Management Services**” in food plant and training title is “**Identification of store grain insects & Role of integrated pest management in food plant**”.
- Completed the training of “**Fire and Safety**” held on 01.04.2018.
- Completed training of Lead Auditor of **BRC ISSUE 8.**
- Good Knowledge of **Regulatory Affairs & Labelling Regulations.**
- Attend the training program in **PANCHWATI PRAYOGSHALA** in Roorkee Haridwar.