

## Objective

To be extremely successful in my chosen field through sheer hard work and intelligence for the benefit of organization.

## Roles & Responsibilities

- Knowledge about New plant execution planning, and Operation. Knowledge about new plant erection & commissioning. Responsibility for Production, Quality, Maintenance and overall operation & Reporting to the Managing Director.
- Batch preparation, calculation and standardization. Before Planning as per the sales schedule.
- To guide and maintain the Process, Packing and overall production team.
- Responsibility for implementing and reviewing a Food Safety and Quality Management System.
- Responsibility for the conformance to specifications of the finished goods leaving the plant.
- To ensure all the products conform to the specifications through assurance of processes from supply chain to consumer.
- To handle the entire primary and secondary Logistics
- Entering in to transporter agreement
- Taking care of stores and warehouse operation
- To identify, plan document, and manage the practices, activities and resources needed to meet quality goals and objectives with cost control.
- Responsibility for adherence to company specifications and requirements in the process of manufacturing.
- Responsibility for process control of the milk, curd & final syrup and requirements in the process of manufacturing.
- Direct responsibility for availability of chemical reagents and calibration of testing equipment's.
- Responsibility for storage condition conformation for raw materials and final product.
- Responsibility for review and analyze Quality Index and to carry out root cause analysis for failures and corrective action plan.
- Responsibility to develop and implement a Corrective Action Program, in response to HO - Quality Audit / Internal Quality Audit reports.
- Responsibility for maintenance of records and retention samples, in accordance with Company and regulatory requirements.
- Responsibility for establishing and maintaining the GMP/GHP norms at the plant.
- To ensure and report the day by day of non-conformances products.
- Conduct Quality audits / Inspection Tests & Analysis of Quality of Milk & Milk Products.
- Implementation of SOP s & Adherence to ISO FSM Norms and documentation.
- Maintain guidelines for Plant Hygiene, Cleanliness & Sanitation Practices.
- Strive towards Continual improvement (or) refinement for Quality Standards / Practices.
- Identify the competency levels of Quality Staff & Extend Training Program as per the schedule.
- Monitor, maintain & update accurate data on time without any deviations.

- Ensuring ethical practices of purchase by establishing transparent procedures.
- Responsibility for negotiating with All Major Vendors for Fixing the Price
- Taking care of Sourcing of New materials For Cost Saving
- Responsibility for Sourcing Of New Vendor for Cost Effective/Alternative Arrangement
- Coordinate with Production Team for Cost Saving Measures
- Provide continuous staff development opportunities to ensure staffs possesses sufficient training and required skill levels to perform their assigned tasks in a proficient manner, ensure proficiency is maintained in current technologies. Promote and support ongoing teamwork within the department.
- Responsible and execute all purchases, within approved signature authority guidelines, in a centralized environment
- Prepare MIS and report to Management for achieving the Organization Goal.
- Coordinate with Finance for Ensuring the Vendor Payments as per agreed terms.
- Coordinate with Marketing and R&D Team for Packaging Development for New Products

Interesting Activity

- System developing implementation of ISO: 9001-2001, HACCP (FOOD SAFETY).
- Knowledge in Export Audit as per EIA norms.
- Guiding to workers for good manufacturing practices.
- TO Monitoring and control the day-to-day Lab activity.
- Guiding and training for Lab persons.

EXPERTISE IN THE FOLLOWING PRODUCTS

1. MILK, POUCHCURD, CUPCURD, PANEER, KHOVA, CREAM, BUTTER, GHEE & SMP.
2. JUICES (APPLE, ORANGE, MANGO, LIME & GUAVA).
3. IDLY & DOSA WET BATTER

Knowledge Included

HACCP	Maintain the record of HACCP manual and procedures
ISO	Maintain the ISO records and Food safety procedures as per ISO norms
QSP	Knowledge about Quality System Procedure
SAP	Knowledge about PP, QM, MM & SD

Skill set

Skill set	Details
Operating System	Windows Vista / XP / 2000
Application Software	Microsoft Office / Microsoft Project
Enterprise Software	SAP ECC 6.0

## Employment History

Organization	Role	Tenure
Co Agro (Dairy)	General Manager - Operations	Mar-2022 to till date
RKR Dairy products private limited	General Manager - Operations	May-2019 to Dec-2021
Vedam milk product - (vethaa.in)	General Manager	Nov-2017 to Apr-2019
Paskey Farm Pvt. Ltd, (Dairy Division) SRIBhavani Enterprises	COO	Aug-2013 to Sep-2017
Adinath Dairy Company (Gho milk)	Plant Manager	Jun-2012 to Aug-2013
Cavin Kare Pvt. Ltd (Dairy Division)	Jr.Officer QA	Apr-2010 to Jun-2012
Nilgiris Dairy Farm Pvt. Ltd.	Quality Control Officer	Jul-2006 to Apr-2010
Hatsun Agro Product Ltd.	Lab Chemist	Sep-2003 to Jun-2006
Serva Seva Dairy Federation Ltd.	Quality Control in charge	Feb-2001 to Aug-2003

## Educational History

Course	Name of the Institute	Year of Passing
MBA	Manonmaniam Sundaranar University	2013
PGDBA (Post Graduate Diploma in Business Administration)	Annamalai University	2002-2003
B.Sc. (Microbiology)	King Nandhivarman College of Arts and science, Theller (University of Madras)	2000

## Personal Profile

Personal Profile	
Father's Name	Haridoss.C
Date of Birth	13th May 1980
Marital Status	Married
Nationality	Indian
Language Known	English, Tamil (R/W/S) & Telugu & Kannada (S)
Address	Plot no.22, Sivalingam nagar, Ayiammal salai, Gem nagar, Kanchipuram, Kanchipuram Dist, Pin: 631 502.

Declaration:

I hereby declare that all the information furnished above is true to the best of my knowledge.

Date:

Place: Kancheepuram

(DHILEEP KANNA.H)