



ANKUR KUMAR SINGH
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B.Tech. (Food Technology) with 4years of experience in processing and quality of food products

Quality Control/ Compliance | Learning & Development | Performance Management | Manpower Utilization
 | New Product Development | Statutory Compliances
 Location Preference: Lucknow/Nearby Lucknow

AREAS OF EXPERTISE

Quality Control/ Compliance

Process Improvement

New Product Development

Production Management

Improvement in plant Processes

Conduct Root Cause Analysis

Kaizen(Hoshin kanari)

- Clearing the Raw Material in SAP, testing of received products, Taking the Follow Up with Restaurants, ONLINE Testing on Floor, Vendor Follow Up Regarding the products, Maintaining the Food safety and products Assurance in plant, Giving training on GMP & GHP, CCPs.
- Dealing with Various type of Products-Veg, Non-veg, Dairy products.
- Daily audit of Plants on The bases of Checklist, Bimonthly Audit of Snowman (cold chain partner), Monthly audit by accounts team.
- Check the quality (Bake test) of all the stock before sending to Restaurants
- Developing the new product
- Dealing with Processing of vegetables
- Part of team in Food safety management system (FSMS) ISO 22000:2005 and Energy Management System (EnMS) ISO 50001.
- Comprehensive knowledge of implementing process improvement and quality projects.
- Gained adequate knowledge on overall Production planning, adherence to timelines, execution of plan, Manpower planning, training & effective utilization, etc.
- Effective communicator with effective analytical, problem solving, interpersonal skills & relationship management abilities.
- Work as per Hoshin Kanari which is conducted annually and 100 % participation in kaizen.
- Conducting root cause analysis of breakdown, quality deviation, production losses, safety incidents, low yield, low efficiencies and performance gap.
- Effectively conducting Daily operational review meetings with production, Maintenance and Quality team.

NOTABLE ACCOMPLISHMENTS ACROSS THE CAREER

- Part of team in Food safety management system (FSMS) ISO 22000:2005 and Energy Management System (EnMS) ISO 50001.
- Comprehensive knowledge of implementing process improvement and quality projects.
- Gained adequate knowledge on overall Production planning, adherence to timelines, execution of plan, Manpower planning, training & effective utilization, etc.
- Effective communicator with effective analytical, problem solving, interpersonal skills & relationship management abilities.

ORGANIZATIONAL EXPERIENCE

Production Management

- Reducing concerns from customers by controlling quality during production with effective feedback closure systems.

- Handling effective coordination with product development, process engineering & quality team for new product development.

New Product Development

- Developing new products & cost effective recipes for generating incremental volumes.
- Initiating modifications & variants of products, keeping in mind consumer tastes and preferences.
- Monitoring product and its ingredient composition to ensure target requirements and initiating cost control activities.

Process Improvement

- Process reengineering & technology for expansion & revamping of the Section.
- Ensuring seamless coordination & execution of projects within time & budgetary parameters.

Quality Control/ Compliance

- Monitoring adherence to quality systems such as ISO 22000-2005, HACCP, FSSAI.
- Identifying assignable and root causes by the use of latest analysis techniques for eliminating wastages while enhancing plant efficiency and productivity.

PREVIOUS EXPERIENCE

- Executive in Quality Control Department (14/09/2020-26/05/2021) at Jubilant Consumer Pvt.Ltd. Distt.Noida (Uttar Pradesh)
- Production Officer in Sweet Department (11/05/2019-31/05/2020) at Ananda Dairy, Siyana Distt. Bulandshehar (Uttar Pradesh)
- Executive Productivity in Production Department (19/12/2018-10/5/2019) at Ready Roti Pvt.Ltd Sare khurd Distt. Bhiwadi(Rajasthan)
- Apprentice Trainee in Quality and food safety in Quality department (29/05/2017-05/10/2018)at JUBILANT FOOD WORKS, MOHALI(Punjab)

EDUCATION

- Pursuing Masters of Business Administration in Supply Chain Management from NMIMS, Mumbai(Maharashtra)
- Bachelor of Engineering in Food Technology from S.L.I.E.T Longowal – Longowal , Distt.Sangrur (Punjab) in 2017 with 6.7CGPA
- Diploma in Food Processing (DFP) from S.L.I.E.T Longowal – Longowal , Distt.Sangrur (Punjab) in 2014 with 73%.
- Intermediate from U. P. Board with 58 %
- High School from CBSE Board with 54%

IT SKILLS

- Sap – QM Quality & Production Module
- MS Office Suit (Word, Excel, and PowerPoint)

PERSONAL DETAILS

Date of Birth: 01 Sept 1989

Languages Known: English ,Hindi & Punjabi (Spoken)

Marital Status: Single

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