

RA

RADIYA AHMED

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SUMMARY

Recent graduate proficient in knowledge of quality control practices with previous internship experience. Skilled in documenting results, identifying issues and providing solutions to improve product quality. Strong knowledge of safety regulations and inspection procedures. Demonstrated ability to make significant contributions to meet organizational objectives through effective problem-solving skills and a commitment to continuous improvement.

SKILLS

- GMP
- CGMP
- GHP
- GLP
- HACCP in catering
- New Product Development
- Hazard Analysis
- Quality Control
- Continuous improvement
- Product testing
- Documentation
- Product presentation
- Six Sigma Methodologies
- Waste Reduction
- Time Management
- Problem-Solving
- Standards Development
- Adaptability and Flexibility

EXPERIENCE

Quality Control Intern / Vasaya Foods PVT LTD - Pune

06/2023 - 10/2023

- Handled the packaging department
- Involved in checking of Batch code, MFD ,grammage in rewinder section of packaging department
- Detection of leakage of pouches in packaging section (Water immersion technique)
- Assisted in training new employees on Quality Control processes and procedures.
- Performed tests on in-process and finished goods and documented results.
- Involved in regular sensory round of product during their packaging.
- Involved the continuous improvement projects
- Designed the standards for new product
- Maintaining control sample
- Checking of Inward samples
- Performed root cause analysis and implemented corrective actions.
- Monitored production processes to ensure compliance with safety regulations.
- Investigated customer complaints related to product quality issues and proposed solutions.
- Conducted inspections of products to ensure conformity with established standards.
- Maintained records of testing activities and results according to standard operating procedures.
- Developed procedures for maintaining high levels of product quality and reliability.
- Analyzed data from quality control tests and identified areas for improvement.

EDUCATION AND TRAINING

B.tech: Food technology MIT ADT University - Pune GPA: CGPA-8.88	09/2024
12th: CBSE board Nehru montesori senior secondary school - Burhanpur, MP GPA: Marks obtained: 80%	01/2020
10th: CBSE Board Nehru montesori senior secondary school - Burhanpur, MP GPA: Marks obtained 76%	01/2018

CERTIFICATIONS

- FRCC professional course (Quality Assurance laboratory testing for Food industry)
 - FOSTaC Advance Manufacturing & COVID (Level-2) training for food safety supervisors
 - Certified ISO 22000 internal auditor
 - Certification in HACCP for catering services (CPD accredited)
 - Six Sigma methodology for buisness (CPD accredited)
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LANGUAGES

Hindi
English
Spanish
Urdu

PROJECTS

- Worked on innovative carbonated green tea beverage.
- Worked on preparation of spinach fortified Red lentiles pasta.
- worked on the goodness of Almond butter as space food.
- Contributed in designing the holding area while working in industry during Internship period
- Determined cooling standards for extruder in the industry .
- Determined the Packaging standards for the company Determined the standards for the temperature flowrate, moisture for roasted murmura.
- Involved in continuous improvement project
- New product development Black charcoal enriched Alkaline water