

# Ankush Talwar

## Quality Assurance Manager

ankush2838@yahoo.com - 9872043486

Seeking a Better Position Where I Can Enhance My Skills and Strength

### WORK EXPERIENCE

#### **Quality Assurance Manager**

Satnam Agri products Ltd - May 2008 to April 2015

Job Responsibilities include

- Online inspection of specified products
- To ensure general discipline at the shop floor level
- To ensure the production activities are carried out as the plan and specified norms
- Implement the HACCP & GMP policies in the organization
- Implementation of effective FSMS System
- To meet all the Regulatory requirements
- Supervise & Manage the work of operators
- To ensure the production activities are carried out as the plan and specified quality norms.
- To maintain the record of production & manufacturing activities in specified formats.
- To conduct training sessions for employees to implement various policies ie.GMP, GHP in the industry and ensure its effectiveness
- Ensure proper maintenance of the documents which are required by the ISO 22000 &ISO 9001:2008 standard.

### EDUCATION

#### **Lead Auditor FSSC 22000 in Food Safety**

Intertek - Oakdale, MN

2015 to 2015

#### **Post Graduate Diploma in Food Safety**

IGNOU

2012

### ADDITIONAL INFORMATION

Special Skills

- Knowledge of processing of Frozen Green Peas, Frozen French Fries, Dehydrated Potato Flake, Frozen Sweet Corn and Other Seasonal Vegetables
- Knowledge of the issues of safety and quality in food production, handling, processing and trade.
- Technical proficiency in undertaking food safety and quality assurance in food processing chain i.e., from farm to fork.
- Knowledge of mandatory legal requirements and voluntary standards including export regulations, if required.

- Competent in Design and implementation of  
Good Hygienic Practices (GHP)  
Good Manufacturing Practices (GMP)  
Hazard Analysis and Critical Control Point (HACCP)  
Quality Management Systems (QMS): ISO9001  
Food Safety Management Systems (FSMS): ISO 22000  
Retail Standards

- Can Effectively plan, conduct, report and audit as per the guidelines of the ISO 19011-2002.
- Undertake Standard Microbiological and Chemical analysis of Food Products.
- Apply Good Hygienic, Manufacturing, Laboratory, Transportation and Retail Practices in Food Processing/  
Hospitality industry and Retail outlets.