

| Abu Dhabi, **United Arab Emirates** | **UAE** - +971507496387 <u>atheruddin95@gmail.com</u>

Director of Quality Assurance & HSE/ Head of Quality Assurance and HSE Quality Assurance & HSE Manager | Food Safety and Quality Assurance /Quality Control Manager

High-level and talented leader who has the skills, experience and competencies to excel in QSHE in Manufacturing, Food & Beverages, Food, Dairy, Bakery, Facilities Management, FMCG Industry. Excellent leadership and relationship-building skills with 22-plus years of experience, leadership, personable and creative manager with wide-ranging experience leading cross-functional department teams, adapt at learning and applying new concepts.

Project Management Customer Relations

Strategic Planning& Analysis

Supplier Quality Assurance

- Process Improvement, EMQM
- Personnel Management
- Leadership & Communication
 Resource Management
 - Risk Management/Mitigation •

PROFESSIONAL EXPERIENCE

FUSTEKA GROUP OF COMPANIES – Dubai UAE & Basra Iraq

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October 2021 – Till date

Quality Assurance/QSHE/HSE

Security, Health & Safety

Complex Problem Solving

Director of Quality Assurance & HSE - Develop new standards for production and design, with improvements as needed, and create testing, protocols for implementation across all production lines. Plan, execute, and oversee risk assessment, HARA, as well as inspection and testing of incoming and outgoing product to confirm quality conformance to specifications and quality & HSE deliverables.

Duties & Responsibilities:

- Lead, Manage & Develop new standards for production and design, with improvements as needed, and create testing protocols for implementation across all service lines.
- Lead, Manage & Interpret, build upon, and comply with company quality & HSE standards.
- Manage & carefully maintain complaint and nonconformance processing through records and tracking systems, including root cause and corrective actions.
- Lead, Manage & Document quality assurance activities with internal reporting and audits.
- Lead & Manage Identify training needs and take action to ensure company-wide compliance.
- Manage & Assist operations and local quality function in tracking, documenting, and reporting quality levels.
- Manage, Analyze and investigate product complaints or reported quality issues to ensure closure in accordance with company guidelines and external regulatory requirements.
- Lead & Manage Implementation as well as Develop or update company inspection procedures to ensure capture and investigation, as well as proper documentation of inspections.

- Lead, Manage, Monitor risk-management procedures, and maintain and analyze problem logs to identify and report recurring issues to management and product development.
- Lead, Manage and Provide training and support to quality & HSE team on systems, policies, procedures, and core processes.
- Manage and maintain the company & internal quality & HSE audit program for internal & external Audits.
- Manage & Ensuring Quality & OHSMS Manual, procedure, work instructions are followed and changes are done as per system.
- <u>Lead & Manage</u> Kaizen, 20 Keys Integrated which add value to the business with optimization, cost saving initiatives, Business Continuity Planning and Crisis Management.

Deliver **Quality & HSE Systems** development, Implementation, technical training across all Factory, Head Office, All Divisions, Regional sales depots & functions and Customers & Clients with a vision to raise awareness of all matters pertaining to Quality, Security & Safety, Supplier QA Program, Regulatory Affairs, <u>All</u> <u>ISO Standards & Certifications</u>, Food Defense, Food Security, Health, Safety & Environment and EXPO 2020 Requirement and Adherence.

- Lead, Advise, Implement, and assist all internal & external customers and clients to effectively manage all aspects of Quality & HSE risks by effective implementation of a risk management system. This includes risk assessments, HARA & hazard analysis, accident/incident investigations and auditing.
- Lead & Partner with all internal & external customers and clients to ensure all processes & quality & OHSMS systems are controlled, up to date and appropriate & ready to use.
- Lead, Implement Workers Welfare Management Plan, OHSMS & Quality Management System as per EXPO 2020 Mandatory Requirement.
- Lead & Support customers and clients with resource management. Maintain an awareness of available resources and the process required for the accomplishment of Quality, Security, Safety, Supplier QA Program, Regulatory Affairs, ISO Standards & Certifications, HSE projects & business goals at the regions.
- Lead & Ensure an Quality, Security, Safety, Supplier QA Program, Regulatory Affairs, ISO Standards & Certifications, & HSE Strategy is developed and implemented by all internal & external customers and/& clients as well as by external manufacturer.
- Develop, propose and implement Quality and Health & Safety strategies that align to the overall business strategies and will deliver the business plan.
- **Create manuals, Standard Operating Procedures, Work Instructions**, Check Lists, and Supplier Quality Assurance Programs.

AL AIN FARMS FOR LIVESTOCK PRODUCTION, AI Ain, UAE Head of <u>Quality Assurance & HSE –</u>

March 2019 – March 2020

Lead the **Quality Assurance & HSE** Department from Planning to Execution, including Budgeting & Team Management responsibilities, accomplishment of **Quality, Security, Safety, Supplier QA Program, Regulatory Affairs, ISO Standards & Certifications, Food Defense, Food Security & HSE projects & business** goals.

Led & Drive Designed and Developed Quality Assurance, Regulatory, HSE's Policy, including Objectives,
 Goals, Milestones & Measures as well as continued improvement across the organization.

Danske Certification Systems, Dubai, UAE (Expo Audit Service Provider)April 2020 – September 2021Head of Quality Assurance & HSE –

- Led, Communicated and embedded the Corporate Quality, EMQM, and HSE Strategy across the organization by providing ongoing guidance, setting KPI's/Dashboard in the business divisions for implementation & measurement in Management Review.
- Led efforts to improve quality, security, health & safety and regulatory compliance across the business value chain, including quality of raw materials, production, transportation, and storage.
- Ensured ISO, Food Safety, Food Defense, Security, HACCP, Regulatory, & HSE guidelines, practices and procedures are developed and implemented, which are aligned to regulatory requirements and leading practices, for all areas across the business including suppliers and external manufacturer.
- Detailed incident investigations and Root Cause Analysis. Identified lessons learned and improvement opportunities as well as reporting of near miss & hazard identification.
- Lead the business to achieve <u>ISO 9001:2015</u>, FSSC 22000 4.1 Ver, FSMS 22000:2018, <u>ISO 45001:2018</u>, <u>ISO 14001:2015</u> certification across the business by an external certification body.
- Total 85 Staff reported to me Directly and Indirectly in Dairy Poultry Plant, Facilities, Farm and Distribution

AL RABIE SAUDI FOODS COMPANY, Riyadh, Saudi Arabia Quality Assurance & Health, Safety, Environment Manager, March 2018 – February 2019

- Advised all Manufacturing Sites, Sales Depot, and Suppliers, Divisional & Regional functional managers to effectively manage all aspects of Quality Assurance, Security & HSE risks by effective implementation of a risk management system that includes HARA, Hazard Analysis, risk assessments, accident/incident investigations and auditing.
- Developed and implemented an effective approach to managing Food safety, Quality, Security & HSE consistently across the business in line with Company standards.
- Led and promoted a Quality & HSE culture across all the business so that each employee understands how their roles, responsibilities and accountabilities contribute to the overall Quality & HSE strategy.
- Investigated and analyzed accident to identify root causes with a view to identify emerging trends and patterns so that the necessary timely actions can be taken to prevent recurrences.
- Ensure **preventative actions** are in place to proactively prevent occurrences.
- Conducted regular Quality, Food Safety, Hygiene & HSE audits and risk assessments across the business in line with the internal audit schedule.
- Facilitate to achieve <u>ISO 9001:2015</u>, FSSC 22000 4.1 Ver, <u>ISO 45001:2018</u>, ISO 14001:2015 certification across the business by an external certification body.
- Total 40 Staff reported to me Directly and Indirectly in Dairy Plant and Beans Factory Plant, Farm and Distribution

AMERICANA GROUP - NATIONAL FOOD COMPANY, Jeddah , Saudi ArabiaDecember 2016 - February 2018Quality Assurance, Health Safety and Environment Manager

- Lead & ensure all personnel within the Quality Assurance & HSE department as well as all other functional departments, are familiar with the Polices, Strategies, objectives of company once established & implemented of Quality, Security and HSE.
- Led, Communicated and embedded the Corporate Quality, Food Safety, EMQM, and HSSE Strategy across the organization.

- Ensured ISO, Food Safety, Food Defense, Security, Regulatory, & HSE guidelines, practices and procedures are developed and implemented.
- Develop, propose and implement Quality and Health & Safety strategies that align to the overall business strategies and will deliver the business plan.
- Supported operations to ensure compliance with all Quality & HSE regulations.
- Appraising staff performance and carrying out the necessary disciplinary measures to address poor performance.
- Sustain & Maintain BRC V 7, ISO 9001:2015, FSSC 22000 4.1 Ver, ISO 45001:2018, ISO 14001:2015 certification across the business by an external certification body.
- Reported and closed out **all non-conformities** for the **external audits**.
- Total 62 Staff reported to me Directly and Indirectly in Factory Plant, Hygiene and Distribution

ALMARAI COMPANY, Riyadh, Saudi Arabia

January 2005 – November 2016

Site Quality Assurance Manager

(October 2014 – November 2016)

- Development of Manuals, Standard Operating Procedures, Work Instructions, HACCP Plan, Check Lists, Supplier Quality Assurance Program as well as Implementation of same for all the department i.e. Manufacturing, Processing, Transport & Logistics, Sales& Merchandizing, Quality & Product Development, Finance, Support Departments (Engineering, Utility, Fleet & Refrigeration) and Quality Assurance Department for All the customers and clients.
- Integration / Design Facilitate with the relevant custodians to conduct a RA, HARA and HACCP for the integration of Dairy, Juice and Food products on one site in line with CODEX, SASO & GSO standards, as well as Identify and manage all know hazards.
- Coordinated and contributed to quality & HSE improvements in new projects being active member on risk assessments and hazard analysis.
- Develop and implement a cost of quality management tool across the business
- Supported operations to ensure compliance with all quality and HSE regulations.
- Operations Involvement in Out Bound and In Bound Logistics.
- Total <u>110 Staff reported</u> to me Directly and Indirectly in Bakery Sites Plant, IBL & OBL, Supplier Evaluation and Distribution.
- Sustain & achieve <u>ISO 9001:2008/2015 transition, FSMS 22000:2005, ISO 14001:2004/2015 transition</u> certification across the business by an external certification body.

Regional Quality Assurance and HSE Manager (July 2010 – October 2014)

- Implemented and maintained the <u>Quality Management Systems</u>, OHSMS which is aligned to support Sales in the achievement of the Company Quality and business objectives.
- Facilitated the business risk process within Sales Region to identify and minimize any potentially serious
 Food safety threats to the business by the implementation of HACCP and HSE Risk Assessment and
 Hazard Spotting & Reporting.

- Led, Recorded monitored and reported Regional Quality and HSE performance through established method and generating regular reports Objectives and KPI.
- To Drive Business performance through compliance to the Almarai Quality Management System, and achievement of Almarai Quality, Safety, Health & Environment strategies by leading all divisional functions, processes, personnel and resources across Dairy, Bakery, IPNC & Poultry Division by implementing, reviewing and improving internationally recognized world class standards such as ISO9001:2008, ISO 22000:2005, BS OHSAS 18001:2007 & ISO 14001:2004.
- Liaise with various Food Control Municipality Government bodies to solve issues such as food safety related, consumer complaints, legality issues that have arisen
- Facilitate to achieve <u>ISO 9001:2008, FSMS 22000:2005, OHSAS18001</u> certification across the Division by an external certification body.
- Developed and implement a comprehensive audit plan and conduct Regional Quality Audits, reviews and assessments to identify areas of improvements and to assess overall performance and make recommendations for action.

Regional Quality Assurance Manager (January 2005 – June 2010)

- Lead & Deliver the quality assurance system for entire distribution network for all products and ensured Adherence to any statutory or legislative requirements applicable within Division.
- Responsible for regular continuous improvement audits within the Division for Hygiene, housekeeping, product handling and cold chain management
- Maintained the implementation and certification of ISO 9001:2008 & ISO 22000:2005 for the Division.
- Handling of **consumer and customer complaints** within the region.
- Involved in training and development of staff across the region for all technical subjects and skills.
- Established & Implement the HACCP Plans for all the products.
- Executed responsibility for regular Internal Audits, quality systems and continuous improvement audits within the region for hygiene, housekeeping, product handling, and cold chain management.
- Managed & approved the preventative pest control contracts in line with Quality standards across business.
- Development of Manuals, Standard Operating Procedures, Work Instructions, HACCP Plan, Check Lists

ADDITIONAL EMPLOYMENT

ISO, HACCP, SQF Controller in National Dairy Plant Al Matrood Est., Dammam, KSA, June 2003–October 2004

Senior Dairy Manager in Prabhat Dairy Pvt. Ltd. Ahmednagar, India, February 2001–January 2003

Head Quality Control in Marathwada Food Products, Aurangabad, India, January 1999–January 2001

Dairy Manager in Dr.Jafar Educational & Agro Research Foundation, India, January 1998–January 1999

EDUCATION & CREDENTIALS

Ph.D. – Dairy & Food Sciences, Marathawada Agriculture University, India, 2000
 M.Sc. – Dairy & Food Sciences, Marathawada Agriculture University, India, 1995

CERTIFICATIONS AND TRAINING

Auditor/Lead Auditor BRC V7 – Intertek Saudi Arabia Auditor/Lead Auditor ISO 22000:2018 & FSSC 22000 4.1 Ver. KELMAC, Saudi Arabia Auditor/Lead Auditor ISO 22000:2005– Assure Quality New Zealand. Auditor/Lead Auditor ISO 45001:2018 SGS: Saudi Arabia. Auditor/Lead Auditor ISO 9000:2008 Series Standards – IRCA Certified Internal Auditor ISO 9001:2015 Standard – Intertek Saudi Arabia AIBI (American institute of Bakers Inspection) Lead Auditor by AIBI. Food defense by AIBI Advance Audit Skills: Lead Auditor – Assure Quality New Zealand. Advance HACCP for ISO 22000 – Assure Quality New Zealand. Level 3 Award in Effective Auditing and Inspection skills – Johnson Diversey MENA. NEBOSH 10Days IGC UK, Green world, Dubai UAE NVQ Level 3 Occupational Health & Safety Practices – 7 Modules – City & Guilds U.K. Project Management Program – Solomon Consultants Dubai, UAE Human Assets Optimization Management Development Program– Spearhead U.K.

PERSONAL INFORMATION

Date of Birth: 20-12-1969 Nationality: Indian Religion: Islam Marital Status: Married Driving License: Valid KSA & UAE Driving License & Indian Driving License Resident Status: Valid: Emirates ID : Transferable Emirates ID Languages: English, Arabic, Hindi, Urdu, Marathi