

ADNAN BASHIR

Chak 184/9L, Nai Wala Bangla, Harappa Bypass
Tehsil Chichawatni, District Sahiwal
TEL: +92-305-4752804, +92-347-6737803
Email: adnanx130@gmail.com
Date of Birth: 13-06-1992
Single/Muslim



OBJECTIVE

A resourceful, hardworking and highly motivated person with excellent interpersonal skills and the ability to communicate concisely at all levels. As a reliable, self-starting person who has lots to offer in terms of enthusiasm for work and life, has an ability to bring high standards to the workplace. Willing to learn new skills, keep up to date with the best practices and always open to new ideas.

WORK EXPERIENCE

Paracha Vegetable Oil & Ghee Mills Private Limited.

Working as Food Technologist in Quality Department from 04-May-2020 till now.

Key Responsibilities:

- Audit documentation of ISO 22000:2005, ISO 9001:2015, ISO 14001:2015 and Halal Certification.
- Conduct qualitative and quantitative test of Fats and Oils to following methods AOCS, PSQCA and ASTM at Physical refinery, Chemical refinery and Batch refinery.
- Incoming raw oil receiving analysis according to industry standards.
- Control the refining process, packaging, storage and safety of food in line with government and industry standards.
- Ensure food safety and hygienic system (cleaning & Sanitation) being followed.
- Monitoring of finished product analysis reports and finished goods storage area.
- Maintain Lab Records, Shelf life Analysis Reports & Retention Samples Record.

Minha Edible Oils & Ghee Mills Private Limited.

Working as Food Technician in Quality Control Department from 12-Apr-2018 to 30-Apr-2020

Key Responsibilities:

- Audit documentation of ISO 22000:2005, ISO 9001:2015, ISO 14001:2015 and Halal Certification.
- Conduct qualitative and quantitative test of Fats and Oils to following methods AOCS, PSQCA and ASTM at Physical refinery, Chemical refinery and Batch refinery.
- Primary & Secondary packaging material testing and artwork inspection.
- Incoming raw oil receiving analysis according to industry standards.
- Control the refining process, packaging, storage and safety of food in line with government and industry standards.
- Ensure food safety and hygienic system (cleaning & Sanitation) being followed.
- Monitoring of finished product analysis reports and finished goods storage area.
- Maintain Lab Records, Shelf life Analysis Reports & Retention Samples Record.
- Took first successful start-up of plant.

Sialkot Oil Refinery Private Limited.

Worked as Shift Chemist in laboratory & Control overall refinery process from 14-July-2017 to 11-Apr-2018

Key Responsibilities:

- Conduct qualitative and quantitative test of Fats and Oils.
- To ensure best quality is being produced co-ordination with production team and take quick corrective action in case of non-conformance
- Maintain Lab Records, Shelf life Analysis Reports & Retention Samples Record.
- Preparation of various quality related reports at end of shift.
- Incoming raw oil receiving analysis according to company standards.
- Prepare all Chemicals, Standardized & labelling.

Fatima Vegetable Oil Mills Private Limited.

Worked as Food Technologist in laboratory for Refining process of Ghee & Cooking oil from 04-Feb-2017 to 12-July-2017

Key Responsibilities:

- Worked also in Nemat batch refinery.
- To ensure the quality parameters of finished product before it's released in market.
- Control the Refining process, packaging, storage and safety of food in line with government and industry standards.
- Ensure food safety and hygienic system (cleaning & Sanitation) in plant.
- Monitoring of finished product analysis reports and finished goods storage area.
- Developed log sheets for better monitoring of plant.
- Incoming raw oil receiving analysis according to company standards.
- Prepare all Chemicals, Standardized & labelling.

EDUCATION

- **B.Sc. (Hons.) Food Engineering (2013-2017)**
 - University of Agriculture Faisalabad

Courses/Subjects:

- Food Quality Control
- Food Process Engineering
- Food Processing & Preservation
- Physical Properties of Food Materials
- Food Microbiology
- Food Regulations & Legislations
- Industrial Engineering and Management

- **HSSC (Pre-Engineering) (2011-2013)**
 - BISE Sahiwal (1st div)

- **SSC (Science Group) (2009-2011)**
 - BISE Multan (1st div)

CERTIFICATE / TRAINING

- Complete Food Safety Training Level-1 (Punjab Food Authority)
- Two Days Training on Food Safety & Quality Management System.
- Visited “ENGRO Foods Limited, Sahiwal “MAY 18, 2017.
- Visited “SHEZAN International Limited, Lahore “OCTOBER 06, 2016.

SOFTWARE SKILLS

- M.S Office (Words, Excel, Power Point)
- MATLAB (Image Processing Related to Quality)

LANGUAGE SKILLS

- English (Excellent reading, writing and speaking)
- Urdu (Excellent reading, writing and speaking)
- Punjabi (Excellent reading, writing and speaking)

ACTIVITIES AND INTERESTS

- Excellent presentation skills
- Good coordinator and ability to work under intense pressure.
- Ability to handle multiple tasks.
- Cricket, Foot Ball

REFERENCES

- Will be furnished on request