



## **SHAFIQ UR RAHMAN**

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**Date of Birth: May 23, 1998**

**Nationality: Pakistani**

**Cell No: +92-347-8399933**

### **PERSONAL SUMMARY**

Shafiq ur Rahman has a track record of attaining goals, regardless of obstacles or circumstances. He can be a key contributor and technical leader within any project team, and is an expert at applying advanced food techniques, food safety, food analysis, food security and food preservation. On a personal level he is someone who uses logic and reasoning to come to the right decision and has a reputation for quality, design and service that is second to none. During his career he has gained significant hands-on environmental science and food science experience and is able to ensure that any safety, analysis, security and preservation to highest food standards and customer requirements.

### **ACADEMIC QUALIFICATION:**

- **BS Honors Environmental Sciences**  
University of Malakand Chakdara Dir (L)  
Khyber Pakhtunkhwa Pakistan  
**2016-2020**  
*Thesis Research Title:*  
Heavy metals with special emphasis on cadmium toxicity towards human health.
- **Higher Secondary School Certificate (Pre-Medical)**  
(Physics, Chemistry, Biology, English)  
Board of Intermediate & Secondary Education Malakand  
Chakdara Dir Lower Khyber Pakhtunkhwa Pakistan  
**2014-2016**
- **Secondary School Certificate (Science)**  
(Physics, Chemistry, Biology, Mathematics, English)  
Board of Intermediate & Secondary Education Malakand  
Chakdara Dir Lower Khyber Pakhtunkhwa Pakistan  
**2012-2014**

## **PROFESSIONAL EXPERIENCE**

- **Environmental Protection Officer**  
**Hujra Foundation Pakistan ®**  
1st October 2020- Present

### ***Key Responsibilities:***

To carry out inspections, sampling, investigations and other such duties to enforce environmental health, environmental protection, and nuisance law to achieve the objectives of the Service. Ensure compliance with appropriate legislation.

## **DUTIES PERFORMED SO FAR**

- Worked on fruits and vegetables processing and preservation.
- Making schedule for daily, monthly and annual maintenance.
- Preparing documents for audit.
- Providing better environment for the workers.
- Motivating workers for personal safety.
- Research on projects designs from concept to production.
- Preparing statistical models for projects.
- Keeping in mind the environmental effects on the item.
- Passing the quality assurance and quality control for the designed project.
- Analyzing food projects documents and plans.
- Determining the kind of technical tools, chemicals and equipment needed to do a job properly.
- Developing and updating food technical procedures.
- Investigating and resolving problems.
- Always supporting the decisions of senior managers.

## **KEY SKILLS AND COMPETENCIES**

- Preparation of production schedule to achieve daily production targets.
- Mobilizing manpower for production, packaging and dispatch.
- Maintain personal hygiene.
- Prevention of physical contamination.
- Implementation of quality standards as per company standards.
- Checking raw materials and storage temperature.
- Microbiological skills that is TPC (Total plate count), coliform, E. coli etc. isolation and identification of microbe's compound.
- Troubleshooting technical problems.
- Assist production manager and store keeper.
- Keeping weight and record of production and dispatch
- Quality assurance and control.
- Project management (configuration management) of the projects.
- Total Quality Management.
- Can handle multiple projects and activities simultaneously.
- Minimizing work flow disruptions.

## TRAINING AND CERTIFICATION

- Managing Safely *Institution of Occupational Safety and Health (IOSH)*
- Five days training on “Dates processing and preservation” at ARI Tarnab Peshawar KPK.
- Attended workshop on “Clean Environment” organized by Rural Development Organization Dir Lower under the project of CIDA & World Vision International.
- Attended and delivered lecture on workshop on Solid Waste Management organized by Hujra Foundation@ Pakistan.

## AREA OF EXPERTISE:

- Environmental Toxicology
- Sensory analysis
- Sample testing
- Food Processing and Preservation
- Food and Nutrition
- Chemistry of Fats and Oils
- Anti-Nutritional Factors and Toxicants in Foods
- Food Microbiology
- Agriculture machineries and practices

## SKILLS AND EXPERTISE:

- Excellent skills in Seminar/ Presentations.
- Strong analytical and problem solving skills
- Team players with excellent interpersonal skills
- Ability of influencing others, flexibility, meeting deadlines & working under pressure.
- Knowledge and use of information technology.
- Effective oral presentational skills.
- MS Office (MS Word, Excel, Power point), Internet & Email.
- Can work independently and willing to take initiatives.
- Goal Oriented, punctual, flexible, resilient and has a good public relation.

| • LANGUAGES | SPEAKING  | WRITING   | READING   |
|-------------|-----------|-----------|-----------|
| English     | Good      | Good      | Good      |
| Urdu        | Good      | Good      | Good      |
| Pashto      | Excellent | Excellent | Excellent |

## REFERENCES:

- **Prof Dr. Ayaz Ali Khan**  
**Associate Professor**  
Department of Biotechnology  
University of Malakand  
Email: [ayazkhan@uom.edu.pk](mailto:ayazkhan@uom.edu.pk)
- **Dr. Abid Sarwar**  
**Assistant Professor**  
Institute of Molecular Biology & Biotechnology  
The University of Lahore  
Email: [abiduomian@gmail.com](mailto:abiduomian@gmail.com)