

## **CURRICULUM VITAE**

Name	Gourab Sanyal		
Date of updation of CV:	14/11/2018		
Date of Birth:	01/04/1983		
Date of Joining the present organization:	14 <sup>th</sup> Day of November'2018		
Nationality:	INDIAN		
Permanent Address:	Asha Villa, Purba Ukil Para, Ward NO 6, Jalpaiguri, West Bengal		
Residence Phone Number:	+91	9434969796	
Mobile Number:	7478786867		
e-mail ID:	sanyalgourab83@gmail.com		

### **A. Academic Qualifications:**

Degree/Diploma	Main subject	Ancillary subject	College/University	Grade/percentage obtained	Remarks, if any
Masters	MBA	Marketing	VMU	1 <sup>st</sup>	
Graduation	B.SC.	Botany Chemistry	NBU	2 <sup>nd</sup>	

### **B. Professional Qualifications:**

Degree/Diploma	Subject	College/University	Grade/percentage obtained	Remarks, if any

**C. Professional Achievements:**

- Result Oriented Professional possessing nearly 11 Years Experience in Career.
- Hardworking, Competent & Efficient.
- Corporate, Production House and Construction Sites Experience, Professional Qualification, Problem Solving Ability with Analytical Skills, Attitude towards work and company.
- Work with marketing and product management to develop and communicate sales training associated with new products and services;
- Work with sales leadership to enable ongoing sales development and support for new hire on-boarding.
- As a Director of Geemadhura Innovation Private Limited arrange food safety awareness camps at different locations of North Bengal & Sikkim, appreciated by Government Authority.

**D. Significant training courses attended:**

Course Number	Course title	Date	Venue	Certificate Number
TAM410/10088	Advance Manufacturing	10/10/2021	Debrani International, Jalpaiguri	TAM41000000017
	Digital Mitra	24/12/2019	International Institute of Hotel Management  X1, Salt Lake Electronics Complex, 8/3, EP Block, Sector V,	FSMDM003772

			Bidhannagar, Kolkata,	

**E. Organizations worked for:**

[From last to first in chronological order]

Period	Organization	Designation	Product/s	Department/Responsibility
2009-2011	Monarch India Private Limited	Area Sales Manager	Biscuits/ Snacks	<ul style="list-style-type: none"> <li>➤ Corporate Sales/ Channel Sales.</li> <li>➤ Operation</li> <li>➤ Responsible for safe Transportation of Food Products</li> <li>➤ Responsible to visit Distributor Stock Point, aware then about safety process.</li> <li>➤ Responsible to conduct meetings among the stockiest about storage terms &amp; conditions.</li> </ul>
2014-2017	Mallick Food Products	Deputy General Manager	Snacks Traditional Indian Snacks	<ul style="list-style-type: none"> <li>➤ Responsible for entire Production, Sales Procedure.</li> <li>➤ Responsible to control quality of the product.</li> <li>➤ Ensure safe storage &amp; despatch.</li> <li>➤ Ensure safe transportation.</li> <li>➤ Responsible to appoint new distributors.</li> <li>➤ Responsible to train Distributors/ Stockiest about safety process.</li> </ul>

				<ul style="list-style-type: none"> <li>➤ Proper handling of Inventory to ensure maximum and quality production.</li> <li>➤ Responsible to train factory workers about safety process.</li> </ul>
2017-2018	Anima Food Products	Deputy General Manager	Noodles/ Traditional India Snacks	<ul style="list-style-type: none"> <li>➤ Responsible for entire Production, Sales Procedure.</li> <li>➤ Responsible to control quality of the product.</li> <li>➤ Ensure safe storage &amp; despatch.</li> <li>➤ Ensure safe transportation.</li> <li>➤ Responsible to appoint new distributors.</li> <li>➤ Responsible to train Distributors/ Stockiest about safety process.</li> <li>➤ Proper handling of Inventory to ensure maximum and quality production.</li> <li>➤ Responsible to train factory workers about safety process</li> </ul>
2018- Till	Geemadhura Innovation Private Limited	Director	NA	<ul style="list-style-type: none"> <li>➤ Responsible to arrange Food Safety Awareness Camps among the local FBOs with association of Local Business Organization.</li> <li>➤ Conducts meeting and awareness regarding FSS Act'2006 and up gradations among the FBO Clients.</li> <li>➤ Monitor entire survey procedure regarding FoSTaC</li> </ul>

				<p>implementation.</p> <ul style="list-style-type: none"> <li>➤ Responsible person to handle FoSTaC Portal.</li> <li>➤ As a In charge of Repacking unit of the company responsible to ensure food safety, quality control and others FSS related issues.</li> </ul>
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#### **F. Work Experience:**

[From first to last in chronological order, use separate row for every different PQC / PEC / Other CODE. Do mention specific assignments handled and other processes facilitated with the respective codes]

<b>Sr. No.</b>	<b>Period</b>	<b>Organization</b>	<b>Experience Details</b>	<b>Equivalent Man-days</b>
1	2009-2011	Monarch India Private Limited	<ul style="list-style-type: none"> <li>➤ Food Storage</li> <li>➤ Food Transportation.</li> </ul> <p>Biscuits and Traditional Indian Snacks (2 Years)</p>	
2	2014-2017	Mallick Food Products	<ul style="list-style-type: none"> <li>➤ Food Storage</li> <li>➤ Food Transportation.</li> <li>➤ Manufacturing.</li> <li>➤ Quality Control</li> </ul> <p>Traditional Indian Snacks (3 Years)</p>	
3	2017-2018	Anima Food Products	<ul style="list-style-type: none"> <li>➤ Food Storage</li> <li>➤ Food Transportation.</li> <li>➤ Manufacturing.</li> <li>➤ Quality Control</li> </ul> <p>Traditional Indian Snacks (1 Years)</p>	
4	2018- Till	Geemadhura Innovation Private Limited	<ul style="list-style-type: none"> <li>➤ Food Safety Audit</li> <li>➤ GHP/ GMP</li> <li>➤ Quality Control</li> <li>➤ FSS Awareness</li> </ul>	

			➤ Repackgening of Food Products. (1 Year)	

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# Profile- Madhura Maitra

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> Madhura holds a Masters degree in Food Science and Nutrition & and MBA in Production & Quality Management. Out of a total of 22 years of industry experience, Madhura worked for 19 years in various food industries including Metro Cash & Carry , Anmol group of Industries, . Last 3 years were spent in the auditing & certification industry. Madhura is presently a part of COTECNA Inspection India Pvt. Ltd as Empaneled auditor & trainer for different food Safety schemes . She is a lead auditor for food safety schemes like GMP, HACCP, ISO 22000, FSSC 22000, & BRC and also an approved auditor for Coca Cola, ITC, Amazon, Flipkart, HUL. She is also an approved tutor and assessor for FosTac and a Lead Instructor for PCQI. Her expertise is in various food categories like alcoholic and non alcoholic beverages, snack foods, rice, meat, staples, dairy, spices etc. She is approved Technical Expert & Trainer of different Govt of India organizations like FDRVC, FICSI,CII.









Inspiring Trust, Assuring Safe & Nutritious Food  
Ministry of Health and Family Welfare, Government of India



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA



# HYGIENE RATING AUDITOR'S TRAINING

This is to certify that

**Narasimha M Bhat**

has successfully completed training for  
Hygiene Rating Auditors Conducted by  
FSSAI on **26-08-2022**

Roll No.: **HRA306**

Batch Code: **03**

Certificate No.: **320222306**

Date of issue: **25-11-2022**

Valid up to: **24-11-2024**

Joint Director

डॉ. इंदरजीत सिंह हुरा / **FSSAI** IET SINGH HURA  
संयुक्त निदेशक (तकनीकी) / Joint Director (Technical)  
भारतीय खाद्य संस्था एवं मानक प्राधिकरण  
Food Safety and Standards Authority of India  
(स्वास्थ्य एवं परिवार कल्याण मंत्रालय)  
(Ministry of Health & Family Welfare)  
भारत सरकार / Government of India  
एफ डी ए भवन, कोटला रोड, नई दिल्ली-110002  
FDA Bhavan, Kotla Road, New Delhi-110002

[www.fssai.gov.in/hygineRating](http://www.fssai.gov.in/hygineRating)

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# NM BHAT

**Contact:** +91-9833102698 | **E-Mail:** bhatnm@gmail.com | **Location:** Mumbai

Quality Management System [ISO 9001:2015] | Design Quality Systems & Processes | Design internal audit System | QA/QC Operations | Industrial Best Practices Deployment | HACCP | ISO 22000:2018 | FSCC: Version 5.1 | Environment, Occupational Health & Safety | Risk Assessment & Mitigation | Root Cause Analysis, CA&PA | | Support to Supply Chain | Operations and Process Management | Ideas Generation, Deployment & Integration | Cosmetic Preparations: Toothpaste, Body Lotion, Hand wash & Sanitizers, All-purpose Cream, Perfumed Hair Oils & Hair Colorants | Documentation Support | Edible Oil | Milk & Milk Products | Dietary Supplements | Storage & Distribution - Retail | COPQ Identification & Reduction | Vendor Management | Customer Complaint Management | Training & Competency Development

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## Over 40 years of enriched experience

Freelancer/Quality Consultant to Plant Quality Assurance /  
Corporate Quality Assurance, Documentation Support/  
Quality-Safety Audits in FMCG /Edible Oil, Dairy/  
Food & Beverages

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**Oral Care-Cosmetics Manufacturing Industry/Warehouses, Modern Trade&  
Distribution**

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A quality assurance expert in development, implementation and continuous improvement of the Quality Management System ensuring full compliance to regulatory, customer and Organizational quality requirements. Enable to motivate people around with quality initiatives across the enterprise with successful and measurable impact on customer satisfaction, loyalty, quality costs and increasing productivity, reduction in cost of poor quality & PPM defect rates, internal yields improvement and 'New product quality first time right' across the organization.

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## ■ PROFESSIONAL ATTAINMENTS

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### Leadership Skills & Personality Traits:

- Responsible for the leadership & management function and accountable for ensuring world-class quality of products and meeting the needs of customers, stakeholders and applicable regulatory agencies.
- Believes Work in collaboration with cross-functional partnerships at Factory & Corporate level and create actionable conclusions and persuasive recommendations to guide Quality and Safety.
- Client-centric methodology, promoting service excellence, corporate value addition and continuous development of process and resources; a keen performer with a capacity to achieve strong results and extremely high commitment levels

## ■ FUNCTIONAL & TECHNICAL ATTAINMENTS

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- Developed 'Marico Business Excellence Model' for plant quality assessment integrating essential features from Malcolm Baldrige National Quality Award - U.S. Business recognition Module.
- Pre-assessment & Final Quality compliance audits for Marico owned plants National & International locations [Egypt, South Africa Bangladesh & Indonesia] and sub contract filling sites to maintain internal competition and achieving excellence. External Audits to Saraf foods, Coke, SRDN [Horlicks], Goldiee Masala, Wild Flavors and Jubilant food works [Domino's Pizza] Umang Dairy -Gajraola, Uttam Dairy- Ahmedabad, Barbeque Nation. Mumbai – Mumbai suburban outlets Natural Ice-cream -Mumbai
- Depot certification audits for Quality, Safety, Food safety & Engagement module – Pan India level internal competition among CFAs for Business excellence.
- Distributors "Food safety - compliance audits" creating awareness of food storage & hygiene. Market Audits – On shelf Quality & Feedback, Product & Packaging benchmarking.
- Expertise of Food Safety – Hazard analysis - Critical control point – FSSAI Schedule 4 Requirement's and Suppliers Audits

## ■ PRESENT ASSIGNMENTS [JUNE 2018 ONWARDS]

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- II Party Auditor for Diversey India Limited, Nalagarh [Home care products and sanitizing agents], Khushboo Silvasa and UBC Aurangabad [Cosmetic Preparations]
- Maxnui - Startup Project - On line food ordering & Delivery – Kitchen: Regulatory requirements, start from design stage, Equipment installation, Sensory Evaluation, Hygiene Audits & Inspection
- Consultant for Shri Krishna Milk & Milk Products, Kirwatti, KARNATAKA. Involved with products and processes of Milk, Cream, Cultured Milks like Dahi, Lassie, Yogurt, Ghee, Indigenous/ Ethnic sweets, Paneer, Sterilized Flavored Milk. Support given for new equipment installation, Chemical and Microbiological Laboratory renovation, Preparatory work for ISO22000:2018 Certification
- FOSTAC Trainer for Edible Oil & Fats, Manufacturing Basic & Advanced, Retail & Distribution
- Certified FSSAI Hygiene Auditor – FSSAI High Risk Product Mfg. Facility Audits – ERC Audits [ Barbeque Nation 20 Outlets] [ Natural Ice-cream] [Uttam Dairy]
- Empaneled Trainer [Food Safety] for NAFARI-Pune /EP Info way-Delhi/Green food Consultancy-Delhi/Equinox Lab-Mumbai/RIR Certification-Chennai/Food Regulation & Compliance Centre-Delhi/Safe Food Mitra - Jaipur/Ambika cards-Panjab/FICSI-Delhi/Sanchay Education- Raipur/Gee Madhura- Siliguri/CPHFS-Noida/National Productivity Council-Delhi

### **WORK OVERVIEW**

**Description:** Last working as a CQA Manager - Quality Audits in 'Marico Limited' a manufacturer of parachute & Saffola edible oils, Saffola Masala Oats, functional foods and Hair Oils-Hair Creams. Champion the department initiatives and operate as the local subject matter expert in applicable QA technologies,

### **KEY RESULT AREAS: Manufacturing**

- Internal Auditor - Corporate function managing cross plant technical people as audit team members auditing across seven Marico owned plants
- Drive continuous improvement in the area of Food Safety and Quality Assurance by setting goals and identifying key performance indicators in this area of the business.
- Set challenging, reasonable performance expectations for microbiological control, foreign material control, regulatory compliance, and HACCP programs.
- Responsible for developing corporate food safety and quality assurance policies including Good Manufacturing Practices (GMP), Compliance to FSSAI Requirements, Integrated Management System (IMS) ISO 10002: 2018 Quality management - Customer satisfaction - Guidelines for complaints handling in organizations

### **KEY RESULT AREAS: Warehousing, Distribution, Modern Trade and Retail**

- Warehouse certification for Quality, Food Safety, Industrial safety and CFA Engagement.
- Waste Reduction, Segregation, Reuse initiated, tie-up with Sunrays composts, Bengaluru.
- Developed & Deployed Distributors/ Modern Trade & Retail outlets Certification Model integrating FSSAI Schedule IV requirements & Personal Safety
- Retail Outlets Visits for Product Quality issues resolution, Training on: Premises Hygiene, FEFO, Product Cross contamination and Retail Best Practices

### **PREVIOUS WORK OVERVIEW**

**Employer:** Colgate Palmolive (India) Ltd. | **Role:** Assistant Manager QA | **Duration:** Jun 1987 – Apr 2007

**Description:** Joined as Chemist and While leaving Asst. Manager - QA “Analytical Lab In charge” [YR 2006] a leadership role to promote Quality and Safety in all aspects of the business including 3<sup>rd</sup> Party Operations, developing, maintaining and implementation of Quality Management system ensuring compliance with legal & Corporate standards.

### **KEY RESULT AREAS**

- Actively participated in Quality Meetings to establish and execute short- & long-term strategic plans involving quality management system and tool advancement.
- Self-initiative for one-time Validation plan {IQ/OQ/PQ} of existing manufacturing equipment’s-Gel Kettles, Dopp mixers, Water System etc. achieved within period of six months.
- Completed corporate training on EOHS, valuing people, coaching and feedback, cleaning and sanitization, HACCP, RCA-CAPA, quality standards and statistical quality control.
- Implemented process control studies based on Cp, Cpk and control charts to study the potential and capabilities of the manufacturing process and ensure consistency in manufacturing.
- Successfully conducted training programs to increase awareness on GMP, Quality standards, quality on shop floor, Plant KPIs, Microbiological control & Safety.
- In conjunction with the Supplier Technical Managers, took a leadership role to promote Quality in all aspects of the business.
- Worked at contracts manufacturing sites as Operations/ QA Coordinator and achieved production targets, positive material variances and implementation of quality systems.
- Executed project on fill weight control in finishing lines to achieve positive variances resulting in considerable savings.
- Process innovation for retention of terpenoids - Flavor addition at 43C achieved through process Gel cooling which meets with batch cycle time reduction & Margin improvement

## **ACADEMIC CREDENTIALS**

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**Advanced Diploma in Industrial Safety** Maharashtra Board of Technical Education [2006]

**M.Sc. in Organic Chemistry** Royal Institute of Science, Colaba, Mumbai University [1987]

**B.Sc. in Chemistry** Karnataka University [1982]

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## ■ PROFESSIONAL CREDENTIALS

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- Basic Fire Fighting training & Rescue Operation @ Mumbai Fire Brigade Training Centre, MUMBAI [YR2004]
- Transition Training-Key Changes to ISO9001 Standard BSI [YR2009]
- Occupational Health and Safety Management Systems Auditor/Lead Auditor BSI [YR2011]
- Assessor Training CII National Award for Food Safety FACE Confederation of Indian Industry [2014]
- Food Safety trainer – Edible Oil & Fat Food Safety and Standard Authority of India FOSTAC [2018]
- FSCC 22000:5.0 Lead Auditor Training Course on ISO 22000:2018 Det Norske Veritas GL [2019]
- Food Safety trainer – Manufacturing Basic & Advanced FSSAI – FOSTAC [2019]
- Assessor Training CII National Award for Food Testing Laboratory FACE Confederation of Indian Industry [2018]

## ■ TECHNICAL SKILLS

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- FSSAI (Food safety) Schedule4 Compliance for Manufacturing Plants, Ware houses and Distribution Points.
- Implementation of Quality Systems & Procedures, Documentation support to create Operational Excellence {Quality Standards & Guidelines, GMP, HACCP, IMS}
- Working knowledge of Manufacturing and Quality standards of Oral Care, Personal Care, Edible oils, value added Hair Oils and Functional food products.
- Competent in Wet Chemistry and working knowledge of Instrumental Analysis: GLC, HPLC, FTIR, UV/Visible, NMR & Atomic Absorption Spectra including DQ/IQ/OQ/PQ
- Convergent with Microbiological Control/Cleaning & sanitation/Hazard analysis & critical control point
- Raw Material Analysis/In-process Quality Control/Finished Product Analysis/Finishing line inspection (AQL)/Statistical Quality Control.
- Market audits for Quality Survey of Cosmetic/Food Products, Consumer & Trade Complaints.
- Supplier Management, Vendor development-RM/PM, Process & Quality audits, Supplier Certification.
- Contract Manufacturing (3P) Operations with responsibility of Sourcing follow up, Operation & Quality.
- Regulatory Compliance: FSSAI/FDA/Legal Metrology/State Excise-Absolute Alcohol/Rectified Spirit.
- Environment, Occupational Health & Safety {ISO 45001/ISO14001}

## ■ TRAINERS KILLS

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- Quality Management System, Overview of ISO 9001:2015 Internal Auditor
- HACCP & FSSC 22000 V5.1 Internal Auditor
- Microbiological control, Cleaning & Sanitization
- Laboratory Management System - ISO/IEC 17025:2017 Implementation & Internal Auditor
- Integrated Management Systems (IMS) Internal Auditor
- Environment Management System - ISO 14001:2015 Internal Auditor
- Human Safety, Chemistry of Fire & Emergency Management Program
- Occupational Health & Ergonomics
- Non conformities, RCA, Correction, Corrective Action & Preventive Action
- Business Excellence, Preparatory for RBNQA/RGNQA Award
- FoSTaC Trainer- Basic /Advanced Manufacturing - Retail &Distribution, Special Edible Oils & Fats.
- Internal Auditors Training [ Skills Development] [ISO19011:2017]
- Awareness Training Program on FSSC 22000: V 5.1 [FSMS]
- Overview on Equipment Cleaning & Sanitization
- CRMS ISO 10002

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## ■ PERSONAL INFORMATION

- DOB:05 May 1960
  - Linguistic Abilities: English, Hindi, Kannada, Konkani & Marathi
  - Address: A16/63 "Shyamla" Sunder Nagar, Kalina, Santa Cruz [E] MUMBAI- 400 09
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Prem Chandra Sharma

FoSTaC food safety trainer

M. Sc in Food science and technology

Govind Ballabh Pant University of Ag and technology. Pantnagar, Uttarakhand

25 years of experience in private food processing industries.

Last job as System Manager in Coca Cola bottling facility.

Working as a Free lance FoSTaC trainer since August 2018.

Certified to train food handlers in Catering, Manufacturing establishments.

Have been included in Diamond class trainer, with over 325 trainings till date.

Married to Madhvi Sharma. She works as a government school teacher.

Daughter Roli Sharma works with Oracle as a software developer.

Live in Bareilly, Uttar Pradesh.



Prem Chandra Sharma

FoSTaC food safety trainer

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