



## **MUHAMMAD HAMZA NASIR**

Address: House #2, Iqbal Boulevard,  
Sector-E, DHA Phase-2 Islamabad, Pakistan  
Cell: +92-3325684500  
E-mail: [hamzanasir500@gmail.com](mailto:hamzanasir500@gmail.com)

### **Objective:**

In the present era where there is a cut-throat competition at every stage my aim is to work in a dynamic progressive organization through firm commitment in the field of food Technology.

### **Summary:**

I am a Food Technologist holding M.Sc. (Hons.) Food Technology degree after 18 years of education from a well-recognized Government College University, Faisalabad (GCUF) Pakistan. I have completed my BS (Hons) in Food Science and Nutrition (Major Food Technology) in 2017 and did my internship in Pak Shaheen Flour Mill. I also did my internship in “Murree Brewery Co. Ltd”. as food technologist. I worked for six months in “Punjab Food Authority(PFA)”. I joined PFA as Food Safety Intern in April 2017. During my job at Punjab Food Authority, I was a top intern on the base of attendance and performance. I have also attended and successfully completed various training programs organized by national & international organizations. During my stay in PFA I gave awareness seminars to food handlers about food safety, quality, personal hygiene & premises hygiene. I have also worked as “Assistant Master Trainer” in Punjab Food Authority to train the staff & food handlers on Basic Food Safety & Hygiene requirements. I have also worked in five-star hotel in hospitality sector like “Pearl continental Hotel Lahore Pakistan” as Assistant Manager Quality Assurance. During this time period I have worked on key roles and accomplished many challenging projects & ensured not only local regulatory requirement’s compliance but also achieved international certifications for my organizations. I have worked with FMCG Retail sector “Metro Cash & Carry Pakistan” as Quality Assurance Executive till February-2020. Currently I am working in five-star (LHW) certified “ Islamabad Serena Hotel” as “Food Safety Manager” since February,2020.

**(A) Key Skills:**

- HACCP, ISO 22000 and FSSC 22000 lead auditor course including VACCP and TACCP.
- Internal & external auditing of different Stores, Outlets, kitchens, Restaurants, Bars, Lounges & Cafes as per regulatory & food safety management system standards.
- Supplier Development, auditing, and inspection.
- Evaluation of food safety systems of food storage, processing areas & deliveries and helping suppliers to customize products as per required specifications.
- Providing technical support to the operations team in handling statutory & regulatory related issues.
- Customer complaints investigation root cause analysis & initiation of corrective action.

**(B) Trainings:**

- Attended & successfully completed the “Lead Auditor Course” FSSC-22000:2018 (Version 4.1) organized by Bureau Veritas Certifications, Pakistan.
- Attended In house training on “HALAL STANDARD PS-3733” organized by Bureau Veritas Certifications, Pakistan
- Successfully coordinated and lead the audit activity conducted by Bureau Veritas Certifications, Pakistan.
- Currently doing diploma in Project Management from Pakistan Institute of Management.

**(B) Professional Experience:**

**1. Islamabad Serena Hotel**

**Job Title:** Food Safety Manager

**Duration:** February-10,2020 till date.

**Key responsibilities:**

- Managing all the food safety related concerns in all the properties.
- Compliance of standards, regulations & guidance of regulatory authorities.
- Training and capacity building of the associates across all the properties in central Asia (Afghanistan, Tajikistan and Pakistan).
- Supplier selection and development
- Inspections of Storage areas
- Food Safety & Quality assurance of preparatory operations
- Inspection of personal hygiene
- Inspection of premises hygiene

- Minimization of customer complaints
- Inspections and internal audits of kitchens.
- Identification of food safety, quality gaps and their solutions through respective departments

## **2. Metro Habib Cash & Carry Pakistan:**

**Job Title: Quality Assurance Executive**

**Date of appointment: March-01,2019 To February-10,2020**

### **Key responsibilities:**

- Implementation of (FSSC) Food safety system certification requirements
- Implementation of (HALAL STANDARD PS-3733)
- As food safety team leader, he/ she will have following responsibilities
  - a) to manage a food safety team and organize its work,
  - b) to ensure relevant training and education of the food safety team members
  - c) to ensure that the food safety management system is established, implemented, maintained and updated, and
  - d) to report to the organization's top management on the effectiveness and suitability of the food safety management system.
- Manage and harmonize QA activities in the region s/he is in charge:
- Organize QA training for all store staff s/he is in charge
- Contact with local authorities or service providers for general issues for the store s/he is in charge.
- Make the report of QA tasks as required by her/his superior
- As working as QA executive in the store s/he is in charge:
- Guide and coordinate with DM's, and FM's to conduct the guidance for the end users (store's employees) to correctly implement or apply Food Safety & Hygiene Standard on the operating procedures or work instructions of:
  - Cleaning and disinfection operations
  - Pest control activity
  - Personnel hygiene requirements
  - Stock rotation control
  - Cold chain control
  - Labelling control

- Follow up and conduct quality monitoring programs (periodically sampling and sensory, quantity, physical-chemical or microbiological testing) on purchased products to ensure the quality consistency of the products
- Follow up other programs (equipment calibration, water testing, food safety & hygiene training, health examination ...) according to regulation requirements.
- Made random check coming, storage or displayed products according to relevant quality requirements to assure the compliance with defined standards
- Keep in touch with local authority organizations to get the necessary information, supports or documents as well as to follow up and carry out the designated tasks
- Participate the quality internal inspection periodically or whenever necessary (there is customer complaint, anomaly, request from superior management or authority) to determine the strength as well as weak points and suggest for the correction plan or improvement
- Commit to self-development and enrichment of the knowledge and skills by planning and attending agreed training courses.

### **3. Pearl Continental Hotel Lahore**

**Job Title:** Assistant Manager Quality Assurance

**Duration:** December-16,2017 To February-28,2019

**Key responsibilities:**

- Quality assurance of Incoming raw ingredients
- Inspections of Storage areas
- Quality assurance of preparatory operations
- Quality assurance of final products
- Inspection of personal hygiene
- Inspection of premises hygiene
- Handling of kitchens staff & trainees
- Minimization of customer complaints
- Compliance of regulatory bodies
- Cleaning assurance of kitchens equipment & crockery

- Inspections of kitchens and filling of internal audit forms
- Identification of food safety, quality gaps and their solutions through respective departments
- Conduction of training & awareness sessions for kitchen's staff about food safety, quality, personal & premises hygiene for their development

#### **4. Pak Shaheen Flour Mill**

**Job Title:** Internee

**Duration of internship:** Three months in 2017

**Key responsibilities:**

- Worked as an internee in Quality assurance department (QA)
- Inspection of storage area of raw material and final product
- Inspection of milling process of wheat kernels
- Submitted the internship report for future concerns of Pak Shaheen Flour Mill

#### **5. PUNJAB FOOD AUTHORITY**

**Job Title:** Food Safety Intern

**Date of appointment:** 01-04-2017 to 30-09-2017

**Key responsibilities:**

- Inspections of food premises regarding food safety, quality, personal & premises hygiene
- Filling of audit Performa during inspection and issuance of food licenses to the food operators
- Execution of food safety powers as per Punjab Food Authority Act 2011 & Punjab Food Authority Ordinance 2015
- Issuance of improvement notices to the food handlers for their rectifications
- Conduction of awareness seminars and sessions for food handlers regarding food safety, quality, personal & premises hygiene
- Collections of food samples
- Sealing of food premises on poor hygiene & substandard sale of food
- Seizure of substandard food items, equipment and food carrying vehicle

## **6. Murree Brewery Co. Ltd.**

**Job Title: Quality Assurance Intern**

### **Key responsibilities:**

- Inspections of Storage areas
- Quality assurance of preparatory operations
- Quality assurance of final products
- Inspection of personal hygiene
- Inspection of premises hygiene
- Compliance to regulatory bodies
- Identification of food safety, quality gaps and their solutions through respective departments
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### **(D) CERTIFICATES**

- 3<sup>rd</sup> international conference on functional foods and nutraceutical, Government College University Faisalabad, January 2013
- ORIC all Pakistan Universities Expo, University of Punjab (Represented Government College University, Faisalabad-Pakistan), Lahore, Pakistan. 2013
- Innovative Idea Poster Presentation and Cooking Competition, GC University Faisalabad, 2016
- 26<sup>th</sup> National conference of PCSIR Lahore, 2015
- International Conference on “Global Trends in Safe & Healthy Foods & Lyallpur Food & Poultry Products Festival, Government College University, Faisalabad, March 7-8,2016
- 6<sup>th</sup> Quality Assurance Conference 2019 , METRO Cash & Carry Pakistan.

### **(E) PERSONAL DATA**

Father's Name: Nasir Iqbal Shah

Material Status: Single

Date of birth: 26-12-1994

Nationality: Pakistani

CNIC #: 37302-0884500-3

### **(F) ACADEMIC QUALIFICATION:**

<b>Masters</b>	BS (HONS) (Food Technology)	2017
	Govt. College University Faisalabad CGPA; 3.37 /4.00	
<b>Intermediate</b>	F.Sc (pre-engineering)	2013
	Faran Model College, Jhang BISE, FSD 742\1100	
<b>Matriculation</b>	SSC (Science)	2011
	Joint Forces Higher Secondary School, Jhang BISE, FSD 808/1050	

(G) **INTERPERSONAL SKILLS:**

- Committed to smart work.
- Good Communication Skill.
- Enjoy work in challenging environment.

(H) **COMPUTER EXPERTISE:**

Computer command of:

- MS Word, Power point
- Internet and E-mail operations

(I) **PERSONAL INTERESTS:**

- Internet surfing
- Badminton

(J) **ADDITIONAL ABILITIES:**

- Vocalist
- Captain of Departmental Badminton Team
- Good Presentation Skills

**References will be provided on demand**