



MUHAMMAD ARSALAN KHALID (FOOD ENGINEER)

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SKILLS

MS Office	● ● ● ● ●
AutoCAD	● ● ● ●
Microsoft Visio	● ● ● ●
Aspen HYSYS	● ● ● ● ●
Minitab	● ● ● ●
ZebraDesigner	● ● ● ● ●
Project Management	● ● ● ● ●
Time Management	● ● ● ● ●
Leadership	● ● ● ● ●
Report Writing	● ● ● ● ●
Technical Writing	● ● ● ● ●

PERSONAL STRENGTHS

- ✓ Creating Ideas
- ✓ Coaching People
- ✓ Critical Thinking

INTERESTS

- ✓ Cooking
- ✓ Recipe Designing
- ✓ Watching TV
- ✓ Travelling

LANGUAGES

English	● ● ● ● ●
Urdu	● ● ● ● ●
Arabic	● ●

SUMMARY

Highly reliable and conscientious Food Engineer with a superb work ethic and strong commitment to food safety, quality & sanitation rules and regulations. Excellent multitasker, able to handle a high volume of simultaneous projects. Skilled researcher of evolving trends in food handling and processing to ensure optimal efficiency and accuracy of all food-related processes.

PERSONAL INFORMATION

Visa Status Work	Phone Number +966 50 659 8275
Country Saudi Arabia	WhatsApp Number +92 346 0035272
Nationality Pakistani	Date of Birth 06-11-1995
Marital Status Single	

EXPERIENCE

Aug 2018 - Present

Sr. Executive – Quality

Mehran Arabia Industry LLC, Jeddah

- Perform inspection on products, equipment & machinery
- Ensure that products meet standards set by the company and regulatory authority (Laboratory Testing)
- Develop and review food quality & safety policies
- ISO implementation
- Conduct routine process audits & internal audits for continual improvement
- Manage third-party audits
- Monitor compliance to scheduled training, inductions, equipment calibration, SOPs reviews & method verification
- Monitor product quality at plant (Line QC)
- Train employees regarding food safety & SQF standards
- Provide input into improving manufacturing processes
- Manage product cutting, sensory evaluation, and reformulation of current products
- Check & approve artworks
- Define & develop quality criteria for products
- Register products in SFDA portal
- Evaluate feedback forms such as customer feedback

Jan - Nov 2014 | NED University, Karachi

Event Manager & Marketing Coordinator

- Planned, organized & managed facilities such as decor, catering, transportation, location & promotional material
- Planned meetings and trade shows and prepared reports

Jan - Nov 2013 | Business Vision 2000, Karachi

Software Support Specialist

- Developed databases for various restaurants
- Solved client issues related to hardware and software
- Provide training to employees and clients

COURSES & CERTIFICATIONS

- ✓ Halal Lead Auditor Course
- ✓ Six Sigma White Belt Certification
- ✓ Performance Audit
- ✓ Hotel Management
- ✓ Event Management
- ✓ Fashion Design

INTERNSHIPS

Quice Food Industries Ltd. Karachi

Intern - Production & Quality Control

Frooto Industries (Pvt) Ltd. Karachi

Intern - Research & Development

Naseem Food International, Karachi

Intern - Food Quality Assurance & Production

MealSum.pk

Intern - Food Quality Assurance

VOLUNTEER WORK

Nov 2018 - Jan 2019

The Citizens Foundation

Career Counselor

Oct 2017 - Apr 2018

The Citizens Foundation

Mentor

TRAININGS & CONFERENCES

- ✓ Food Safety & Quality Management Training
- ✓ Training on Food Allergy
- ✓ Training on Food Labelling & Traceability
- ✓ Root Cause Analysis in the Food Industry
- ✓ Training on Food Defence
- ✓ Training on The Global Markets Programme
- ✓ Training on International Food Standards
- ✓ Training on E-codes & their Critical Halal Aspects in Food Industries
- ✓ Food Safety Management System Awareness Training based on ISO 22000:2018
- ✓ 6th Consumer Products & Services Quality Conference organized by The Consumers Eye Pakistan – TCEP

EDUCATION

2014 - 2018

NED University of Engineering & Technology, Karachi

Food Engineering | 3.02 CGPA

2011 - 2013

Govt. Degree College Malir Cantt, Karachi

HSSC Pre - Engineering | 76% (A Grade)

2009 - 2011

Fazaia Inter College Korangi Creek, Karachi

SSC Computer Science | 88% (A1 Grade)

PROJECTS

Preservation and Packaging of Sugarcane Juice (Jan - Sep 2018)

- Identified the causes of deterioration of sugarcane juice
- Researched about solutions of deterioration of sugarcane juice
- Developed the methods to preserve sugarcane juice
- Public survey
- Cost analysis

Extraction of food color from peel of different fruits & vegetables (Feb - April 2014)

- Researched on color compounds present in different fruits & vegetables
- Extracted colors from peel of different fruits & vegetables
- Designed a mixer machine to show the result of extracted colors by mixing them in water

SUMMARY OF KNOWLEDGE & SKILLS

- Sound knowledge of food hygiene, food microbiology, process engineering & chemical and physical properties of food products
- Expansive knowledge of food engineering practices, processing & preserving techniques and principles
- Comprehensive knowledge of food processing equipments & their troubleshooting and maintenance
- In-depth knowledge of sanitation technologies, biochemical aspects of food engineering, and food processing plants
- Knowledge of food product development
- Expansive knowledge of ISO 9001, 14001 & 22000 Standard
- Expansive knowledge of GMP
- Complete knowledge of Food Safety Practices
- Can design plant & process layouts using Aspen HYSYS & Microsoft Visio software
- Can draft 2D and 3D drawings using AutoCAD
- Possess excellent communication, problem solving and multi-tasking skills