



ARUN

Food Safety Trainer, Auditor & Consultant

About Me

Education

Bachelor's degree in Food Science &Technology

Certified Train The Trainer

Lead Assessor for FSSC 22000

Lead Assessor for HACCP

Lead Assessor for ISO 9000

Completed training at United Biscuit (UK) Limited, International Production Service Centre in England, UK on HACCP and GMP.



Johor Bahru, Malaysia



019-753 3060



Akthevan3100@gmail.com



Freelance

Experience

A certified trainer with decades of working experience in Managerial position in Training, Quality Control, Quality Assurance, Operation, Audit and System Compliance.

Competence range from Quality Management System and Food Safety Management System. Expertise in process improvement, documentation process, consultation, auditing, problem solving and management.

Numerous years of experienced in various kind of food industry experience such as Flour Milling, Chilled/Frozen food, Dry Spray process, Chocolates, Confectionery, Biscuits, Cookies, Wafers, Crackers, Hot Chocolate, Hot Sauces, Syrups and Beverage.



Expertise

Well versed with the quality system audits, quality system documentation, ethical audits, Food safety audits, system audits and all audit compliance. In charge of HACCP plan review, document review, system review and process flow review etc. Well versed with certification of BRC, MOH HACCP, AIB, RSPO, FSSC 22000, ISO 14000, OSHAS 18000, SQMS, Woolworth, Yum, MOH, Subway, Sainsbury, ASDA, ALDI, Kikkoman, Burger King, Campbell, Mark & Spencer, NTUC fair price, Starbucks, SWA, SMETA, URSA, WEA, SSR, Sedex 4 and 2 pillar combo audits.

Specialized

Training – Specialized in HACCP, GMP, Quality, Food Defence, ISO, and 5'S, FSSC, Internal/External Audit, Motivational and other Food Safety related training.

Consultation - Specialized in HACCP, GMP, Quality, Food Operations, 5'S, FSSC, Internal Audit, Food Defence and other Food Safety consultations.

Audit – Well versed in certification audit, customer's audit, supplier's audit, ethical audit, social audits and all 3rd party audits.

Advanced Skills

Quality Management System, Government Certification - Halal/MOH, Training and Development,

Process Control, ISO 9000, Good Manufacturing Practices, Auditing - Internal/External, HACCP -

FSM, ISO 22000 - Food Safety Management, Product Development, Health Certification, BRC, AIB.

Additional Info

Languages: Well versed in both spoken and written for the languages English and Bahasa Malaysia.



Supporting Information

SPECIALIZATION

Specialized in the quality control and assurance system for the following process: - Chilled and frozen products which include fish balls, fish cakes, fish nuggets, fish fingers, prawn balls, scallop cake, fried wantan and surimi -based products.

Spray drying process using micro-encapsulation technology and dry ingredients blending.

Crackers, cookies, wafers, chocolate, icing, wafer rolls and creaming process.

Dough break and lamination process for crackers and semi-sweetened biscuits.

PE laminated paper bags for food application, paper bags for food, corrugated carton process, die-cut paper products, paper boards including printing and gluing.

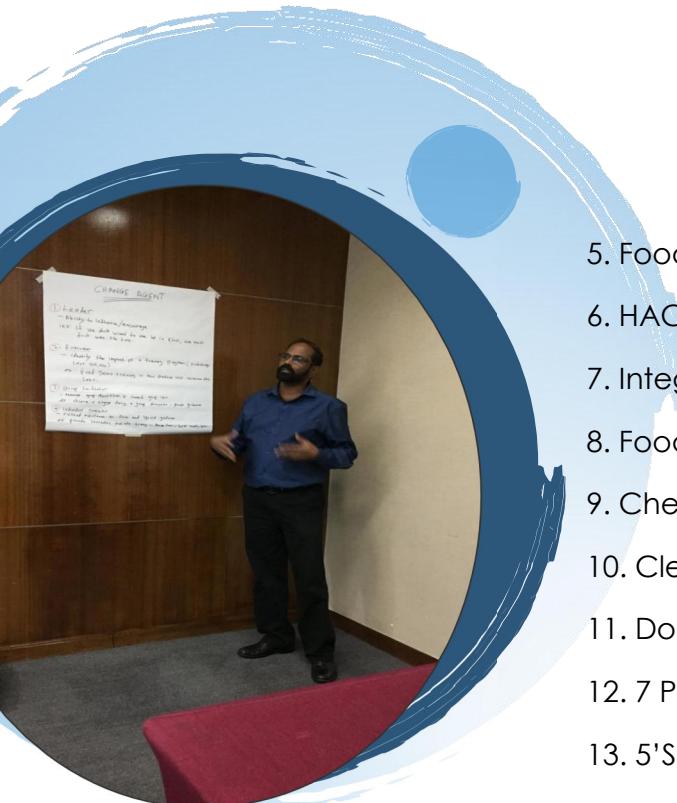
Sugar cone, Wafer cake cones, waffles, fan wafers, chocolate coatings, chocolate wafers and mini cones. Paper cups, drinking cups, ice cream cups, aluminium foil sleeves, mini sleeves, cake cones wraps, paper cup lids and printing process for paper, cardboard and foils for food application.

Flour milling process includes receiving from Port into Silos. Transferring to mills, tempering, milling, batching, packing and delivery.

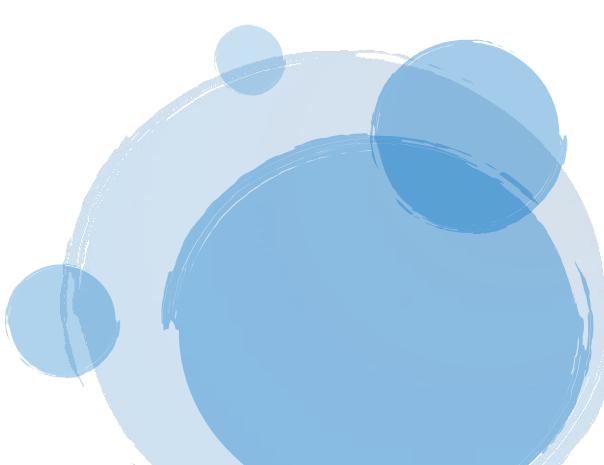
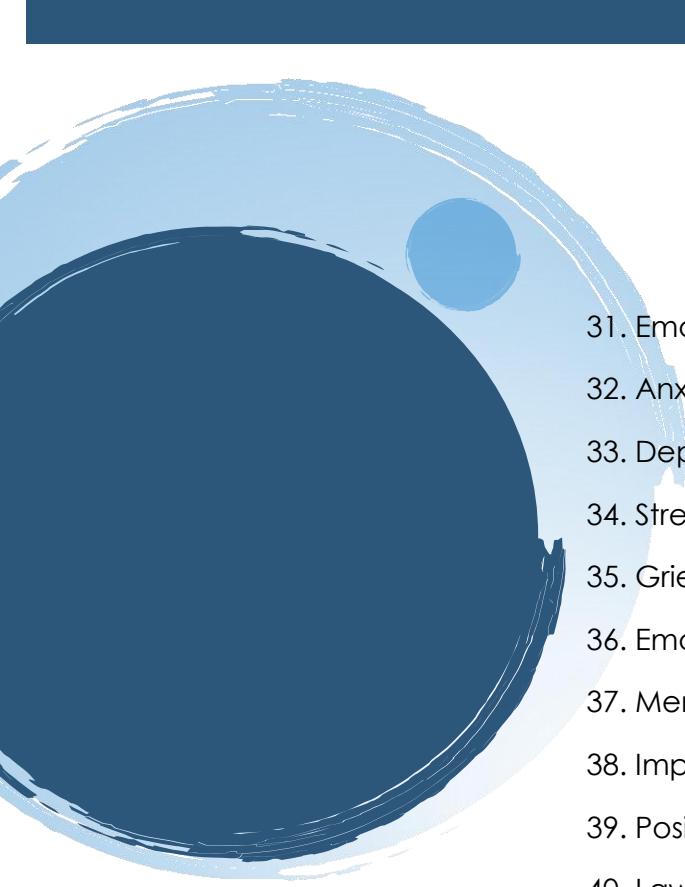
SCOPES COVER IN DETAILS

Specialized for consultation, training and auditing for the following scopes:-

1. Good Manufacturing Practices
2. Personal Hygiene at Workplace
3. HACCP Principle
4. FSSC 22000 Methodology



5. Food Safety Management System Internal Audit
6. HACCP Critical Control Point
7. Integrated Pest Management
8. Food Allergen Management
9. Chemical Control in Food Industries
10. Cleaning & Sanitation
11. Documentation Skills & Writing
12. 7 Principle of HACCP
13. 5'S at the workplace
14. Hygiene & Sanitation
15. Food Safety Audit Requirements
16. ISO 22000 Methodology
17. Root Cause Analysis - 8D Methodology
18. Personal Communication
19. Crisis Management
20. Food Defence Awareness
21. Body Language
22. Food Culture Management
23. Understanding Food Labelling Process
24. Food Fraud Management
25. Supplier Audit System
26. Understanding Management Review Concepts
27. Time Management
28. Art of Delegation
29. Leadership Skills
30. Public Speaking Skills



31. Emotional Intelligence
32. Anxiety Management
33. Depression Managemnet
34. Stress Management
35. Grief Bereavement
36. Emotional Resilience
37. Memories Improvements
38. Improving Mindfulness
39. Positive Phycology
40. Law of Attraction
41. Dealing With Bad Habits
42. Understandings How The Minds Work

PERSONAL ARTTRIBUTES

Highly exposed to Food Safety Management System, Auditing, and quality Management System and Problem Solving Methodology as well as impact leadership with excellent presentation skills.
