

MUHAMED BIN SHA .K

FOOD TECHNOLOGIST | QA | QC

Kerala, India

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PROFESSIONAL SUMMARY

Detail-oriented Food Technologist with hands-on experience in Quality Control, Food Safety Management Systems (FSSC 22000), HACCP, microbiological testing, chemical analysis and regulatory compliance. Passionate about ensuring product quality, process improvement, and continuous compliance in food manufacturing environments.

CORE COMPETENCIES AND SKILLS

- QA & QC, HACCP, FSSC 22000 Version 6, GMP & GHP, CCP & oPRP Documentation, Internal Audits & CAPA, Technical Reporting.
- Microbiological & physico-chemical Analysis, Water Quality Testing, Sensory Evaluation, Titration, Gravimetric Analysis, Chromatography.
- UV-Vis Spectrophotometer, Nephelometer, BOD Incubator, Blast & Plate Freezers, IQF Systems.
- MS Office (Word, Excel, PowerPoint)
- Team Management & Supervision, Training & Development, Cross-functional Collaboration, Analytical Problem Solving.

PROFESSIONAL EXPERIENCE

Quality Control Analyst -

Salomin Aqua. | Manjeri, Kerala, India | MAY 2025 – JUN 2026

- Monitored and enhanced FSSC 22000 Version 6, GMP, GHP and HACCP compliance through routine inspections and cross-functional collaboration.
- Conducted microbiological, physico-chemical, and water quality testing while assisting in internal audits, laboratory safety, and CAPA initiatives.

TRAINING AND INTERNSHIPS

Quality Control Trainee -

Penver Products LTD. | Aroor, Kerala, India | APR 2025 - MAY 2025

- Inspected seafood quality from raw material receiving to dispatch, maintaining strict compliances with HACCP, GMP, and GHP standards.
- Monitored hygiene protocols, temperature controls, and gained hands-on exposure to blast/plate freezers and IQF systems.

Project Intern -

Unibiosis Biotech Research Labs. | Ernakulam, Kerala, India | FEB 2025 – APR 2025

- Executed product development and quality control, molecular biology testing (PCR), and advanced chromatography (HPLC, GC, microbial analysis).
- Followed standard operating procedures (SOPs) for sample preparation, chemical extractions, and daily calibration of analytical instruments.

EDUCATION

MSc. In Food Technology and Quality Assurance

Mount Royal College | Mahatma Gandhi University | 2023 - 2025 | CGPA : 7.64

- BSc. In Botany | SNM College Maliankara | Mahatma Gandhi University | 2020 - 2023 | CGPA: 7.68

CERTIFICATIONS

- Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) – Highfield Qualifications | 2023
- FOSTAC Food Safety Supervisor Certification in Advanced Manufacturing – FSSAI

ACADEMIC PROJECTS

- Development of Jackfruit Seed Powder Induced Maize Porridge for Children Above 1 Year Old. | FEB 2025 – MAY 2025
- Dietary Practices Related to Leafy Food Consumption Among the Konkani Community of Kochi. | JAN 2023 - MAY 2023

LANGUAGES KNOWN

- **English** – Fluent (Read/Write/Speak)
- **Hindi** – Intermediate (Read/Write/Speak)
- **Tamil** – Conversational
- **Malayalam** – Native (Read/Write/Speak)
- **Arabic** – Basic (Read/Write)