

AMIY BRAMHBHATT

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Summary

Experienced Food Technologist with a demonstrated history of working in various food industries in Australia. Skilled in Food Safety & Quality Management, Regulatory Compliance Auditing, Food Science, Good Manufacturing Practices (GMP), Hazard Analysis Critical Control Points (HACCP) and have extensive experience working with start-ups and business development.

Skills & Abilities

- Food Technology
- Food Safety
- Quality Assurance Management
- Compliance Auditing
- Microsoft Office
- Customer Complaints
- Quality Control
- Technical skills
- Good Manufacturing Practices (GMP)
- Hazard Analysis Critical Control Point (HACCP)
- Leadership
- Teamwork

Employment

Product Maker & Quality Assurance Specialist

Manuko Organic Chocolates (Thornbury, Victoria)

June 2020 to Present

- Working as a Product Maker and Quality improvement specialist at Manuko organic chocolate HQ. Responsible for the production of raw organic chocolates while ensuring adherence to SOPs. Working alongside key company personnel and customers in the continual improvement of product quality focusing on HACCP, GMP and food safety.
- Developed an improvised system around food safety & quality management that was used extensively for company reviews, audits and onboarding training.
- Gained insight about traceability processes followed in small scale business while mastering the art of chocolate making and new product development

QA/QC Officer

PMFresh (Broadmeadows, Victoria)

March to Present 2020

- Assisted with the overall direction of quality management program for ready to eat salads delivered to Coles, Woolworths, ALDI, Hungry Jacks, Costco, etc., with the use of improvised trackability system and upgrading the quality manual.
- Helped lower consumer complaints by 20% over 2 months by conducting weekly small audits and following up on laboratory testing of samples and spotless reports to improvise

existing production process.

- Helped with internal & external audits and validation of documents for food safety, GMP.

Education

Masters - Food Science & Technology

2018 – 2020

Royal Melbourne Institute of Technology, Australia

Key Subjects:

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| • <i>Food Chemistry</i> | • <i>Plant And plant Products</i> |
| • <i>Food Safety & Quality Assurance</i> | • <i>Dairy Science & Technology</i> |
| • <i>Advanced Food & Technologies</i> | • <i>Applied Nutrition</i> |
| | • <i>Sensory Evaluation</i> |

Project:

Meat texture & modification for people with eating difficulty.

Bachelors – Chemistry Honours with Food Science

2014 – 2017

Institute for Excellence in Higher Education, India

Reference

Alana Plymin *PMFresh (Technical Manager, Broadmeadows)*

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