

JERRIN REJI

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CERTIFIED QUALITY ASSURANCE SPECIALIST - FMCG (Fast-Moving Consumer Goods)

EXECUTIVE SUMMARY

Experienced, cross-functional, creative and result-driven Food Science professional with a demonstrated history of working in food industries and FMCG firms across India and Australia. Certified and specialised in Quality Management Systems. Meticulously detail-oriented and have extensive experience working with Multinational Corporations (MPC), start-ups towards continual quality enhancement.

PROFESSIONAL EXPERIENCE

Position: Product Maker & Quality Assurance Specialist (QA)

Jun 2019 - Present

Organisation: Manuko Pty Ltd (Thornbury, Victoria)

- Managed production of raw organic chocolates adhering to strict HACCP, GMP and food safety protocols.
- Worked closely with the Director and Production manager to address and rectify GMP/quality deviations.
- Increased process efficiency by 60% within 3 months with improvised production and waste reduction plans.
- Introduced QMS across the production site by developing process-specific quality assurance programs.
- Developed regulatory documents that were used extensively for company reviews, and onboarding training.
- Evaluated weights of the chocolates produced to ensure that it is in accordance with the weight standards.
- Coordinated with key industry experts and customers for continual improvement of product quality.
- Mastered traceability process, art of chocolate making and new product development (NPD).

Position: QA/QC Officer

Apr - Sep 2018

Organisation: University Meat AU (Carlton, Victoria)

- Administered quality and HACCP compliance for raw and processed meat.
- Helped lower consumer complaints by 20% over 2 months with lab tests and process improvements.
- Enhanced hygiene, GMP and quality standards by 30% with improvised Quality Assurance programs.
- Maintained regular quality checks and quality assurance for 13 types of meat products and their processing.
- Conducted SQF audits and routine inspections for time, temperature, discoloration and maintenance.
- Implemented Quality systems around critical specification products for MCG and Royal Melbourne Hospital.
- Prepared and maintained records for customer complaints, audits and pest treatment.
- Trained and lead HACCP and production teams on Food safety in adherence to FSANZ and MLA.

Position: Senior Food Safety Inspector (QC)

Feb - Dec 2017

Organisation: Food Safety India Pvt. Ltd. – IMS Health (Karnataka, India)

- Managed two client units and state-wide food safety accounts for Quintiles and IMS Health.
- Awarded Best Regional Auditor Award 2017 (IMS Health cite).
- Managed and trained 12-member lead operational team in a dynamic and cross-cultural environment.
- Conducted routine audits (internal/external) and document validation for food safety, EHS and vendor goods.
- Boosted GMP and food safety standards across production units thereby helping the firm achieve bronze level accreditation.

COMPLETED INTERNSHIPS

- **QA and Improvements Officer**
Manuko Pty Ltd (2018)
- **Project Officer**
Geshmack Food Ingredient Solutions (2016)
- **Production and Quality Trainee**
Global Gourmet Pvt Ltd (2015)

ACADEMIC QUALIFICATIONS

Masters in Food Science (2018 – 2019)

[Food Chemistry; Meat & Meat Products; Food Safety & Quality; Plant Food Products]
University of Melbourne, Australia

Bachelor of Food Processing and Engineering (2012 – 2016)

[Food Processing & Technology; Unit Operations; Dairy Technology; Food Packaging & Technology]
Karunya University, India

PROJECTS

- **Development of HACCP Program**
Australia's Oyster Coast Pty Ltd (2020)
- **Developed effective HACCP plan & conducted comparative shelf life study for Beer & Ice-Cream processes**
University of Melbourne (2019)
- **Successfully developed natural seasoning powder for crispy fried chicken with the use of oils and oleoresin**
Karunya University (2016)

CERTIFICATIONS

- ISO 22000:2018 Elements of Food Safety Management System, Alison (2020)
- Food Allergens Training, Food Standards Agency (2020)
- Food Safety for Community Services, Hillsong (2020)
- Do Food Safely, Victorian Department of Health and Human Services (2019)
- Responsible Service of Food & Alcohol, Victorian Commission (2018)
- ISO 22000 Lead Auditor- Food Safety, FSSAI (2017)

VOLUNTEERING & COMMUNITY ACTIVITIES

- Graduate Member, AIFST Association (2020)
- Team Leader, Hillsong Church (2018 – Present)
- Student Host - Summerfest, The University of Melbourne (2019, 2018)
- Volunteer - Student Union Welfare, The University of Melbourne (2018)

COMPETENCIES & INTERPERSONAL SKILLS

Quality Management; Quality Assurance (QA); Good Manufacturing Practices (GMP); Food Technology; Documentation; Compliance Auditing; Critical Control Point verification (CCP); Food Safety; Quality Control (QC); Total Quality Management (TQM); Training; Quality Checking; Fast Moving Consumer Goods (FMCG); Continuous Improvement; Safe Quality Food Auditing (SQF); Food Labelling; Hazard Analysis Critical Control Point (HACCP)

Teamwork; Customer Service; Time Management; Problem Solving; Critical Thinking; Attention to Detail; Leadership skills; Proficient Communication skills; Focus-oriented; Monitoring; Presentation; Competent; Resourcefulness; Flexibility; Assertiveness; Decision-making; Relationship Management

MICROSOFT APPLICATIONS & OPERATING SYSTEMS

Microsoft Word; Microsoft Excel; Microsoft PowerPoint; Microsoft Outlook; LucidCharts; MacOS; Windows 10; Windows XP

LANGUAGES KNOWN

English (fluent); Hindi (fluent); Malayalam (conversational); Gujarati (conversational); Arabic (beginner)

REFERENCES

Will be provided upon request