



## Muhammad Shoaib Azeem

**Passport:** GQ1859042 **Work permit:** Pakistani **Nationality:** Pakistani

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**Work:** Department of Livestock and Poultry Production, FVS, Bahauddin Zakariya University Multan Room no. 112, Hamza Hall, 60800 Multan (Pakistan)

**Home:** House no. 803, Block-A, Satellite Town, Jhang, 35200 Jhang (Pakistan)

### ABOUT ME

I am professional Meat Scientist & Technologist with more than 10 years of experience in meat industry. I am looking for the position in field of R&D / production planning / quality assurance / quality control in a reputed organization of food processing industry, food service, restaurant and retail.

### WORK EXPERIENCE

**Department of Livestock & Poultry Production, FVS, Bahauddin Zakariya University Multan – Multan, Pakistan**

Email address: [shoaibazeem@bzu.edu.pk](mailto:shoaibazeem@bzu.edu.pk)

Link <https://profiles.bzu.edu.pk/muhammadshoaibazeem>

#### Lecturer “Meat Science”

[ 18/04/2023 – Current ]

Working as subject specialist for followings

- Beef & Mutton Production
- Poultry Processing Technology
- Quality Control in Poultry Operations
- Table Poultry & Human Health
- Animal Welfare & Ethics
- Fisheries & Aqua Culture

**Carrefour – Majid Al Futtaim – Lahore, Pakistan**

Email address: [muazeem@mafcarrefour.com](mailto:muazeem@mafcarrefour.com)

#### Quality & Hygiene Manager

[ 07/06/2022 – 07/07/2023 ]

- Market intelligence (surveillance) visits of sourcing channels of meat, poultry & sea food (vendor facility) at set frequency of all stores in Carrefour Pakistan
- Prepare meat, poultry & sea food supplier performance reports and highlights the gaps for improvement for all stores of Carrefour Pakistan
- Give trainings regarding storing practices and receiving protocol (RP) for meat, poultry & sea food to quality & butchery teams of all stores in Carrefour Pakistan
- Verification of meat, poultry & sea food inventory to control the waste on fortress store
- Lead & head the operations of sanitation, hygiene and IPM on fortress store
- Incoming goods inspection for all fresh food deliveries (F&V, meat, poultry, fish, sea food & frozen food etc) against requirement profiles

- Floor visits regarding quality & hygiene check of Bakery, Restaurant, Delicatessen, F&V, Butchery, Fishery, Grocery sections and share floor reports with concern department head for rectification
- Swabbing of production equipments & maintain a daily log of quality issues, follow-up with concerned buyers to improve product quality
- Daily QA floor walk (ultra-fresh) to verify sorting/grading of products on shelf regarding hygiene conditions, storage temperatures and product safety/fitness for intended use
- Daily expiry-check, implementation of FIFO and FEFO
- To monitor the health condition of food handlers and to arrange medical examination
- Evaluate, analyzed and interpreted audit findings to further use of appropriate corrective actions
- Reviewed and investigate customer complaints and non-conformance issues to resolve within time and avoid any inconvenience
- Organized training sessions for staff members to meet company hygiene practices & food safety regulations

#### **O! Food -Olympia Group (Chicken Processing) – Kasur, Punjab, Pakistan**

Email address: [shoaib.azeem@olympia.pk](mailto:shoaib.azeem@olympia.pk)

#### **Sr. Production Executive**

[ 15/02/2019 – 16/06/2022 ]

- Control slaughtering operations of poultry processing line
- Evaluate machine resources to ensure continued production and minimal down time
- Establish a balance between increased productivity and reduced costs of manufacturing operations
- Ensure food plant sanitation & hygiene
- Ante mortem and post mortem inspection of birds as veterinarian
- Supervising grading and segregation of poultry carcass for portioning, cutting and deboning lines during meat processing
- Yield analysis and costing for newly developed products
- Determine amount of necessary resources (work force, raw materials, packing material etc.)
- Ensure that finished products meet quality standards and customer specifications
- Develop workflow policies and procedures that improve efficiency without compromising safety & quality
- Communicate regularly with upper management regarding problems or issues impacting production
- Train the labour on monthly basis for food safety and health & safety
- Assist in the development of partially & fully cooked chicken products
- Assist production manager in production planning and yield analysis

#### **Tazij Meats & Food (Beef & Mutton Processing) – Lahore, Pakistan**

#### **Production Officer/Veterinary Officer**

[ 09/12/2020 – 28/02/2021 ]

- Control slaughtering operations and production of beef & mutton line
- Ensuring that the production is cost effective
- Making sure that products are produce on time and are of good quality according to customer specification
- Determine amount of necessary resources (work force, raw materials, packing material etc.)
- Responsible to control tripe processing and other red & white offals processing of beef & mutton
- Establish a balance between increased productivity and reduced costs of manufacturing operations
- Monitoring Product Standards and implementing quality control programs
- Working with managers to implement the company's policies and goals
- Ensure food plant sanitation & hygiene and train the labor about food safety and health & safety regulations

#### **Abedin International pvt ltd (Beef & Mutton Processing) – Lahore, Pakistan**

#### **Meat Inspector & Quality Controller**

[ 01/07/2014 – 31/12/2017 ]

- Inspection of animal health and fitness at the time of receiving
- Ante mortem examination of cow, buffalo, sheep and goat before slaughtering
- Meat inspection during post mortem examination of beef and mutton carcass and offal to determine fitness for human consumption
- Verified hygiene controls on slaughter floor, including dressing procedures and contamination prevention
- Maintained traceability records and inspection documentation

- Outline inspection of site for assuring HACCP, GHP, GMP and IPM
- Floor visits regarding quality check and share floor reports with concerns for rectification
- Lead external and internal audits for FSSC 22000, ISO 9001, HALAL and HACCP
- Evaluate, analysed and interpreted audit findings to further use of appropriate corrective actions
- Reviewed and investigate customer complaints and non-conformance issues to resolve within time and avoid any inconvenience
- Organized and attended training sessions for staff members to boost staff performance and meet quality standards
- Inspection of raw material, chemical and packing material
- Maintain QA & HSE policies and procedures
- Prepare supplier performance report and highlights the gaps for improvement
- Ensure calibration of all instruments either internally or externally
- Train the labour about food safety and health & safety regulations
- Ensure food plant sanitation & hygiene

 **Govt. Poultry Diseases Diagnostic Laboratory – Arifwala, Punjab, Pakistan**

## Poultry Disease Diagnosis Intern

[ 02/07/2025 – 30/08/2025 ]

- Disease diagnosis through Ante Mortem & Post Mortem of the broiler, layers and golden misri chicken breed birds receive from different farms of all over the punjab
- Guide the farmers for treatment and vaccination of chicken flock to control the spread of diseases at farm

## EDUCATION AND TRAINING

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### Mphil (Meat Science & Technology)

**University of Veterinary & Animal Sciences (UVAS) Lahore** [ 10/08/2015 – 17/09/2018 ]

City: Lahore | Country: Pakistan | Field(s) of study: Agriculture, forestry, fisheries and veterinary | Level in EQF: EQF level 7

### Doctor of Veterinary Medicine (DVM)

**University of Veterinary & Animal Sciences (UVAS) Lahore** [ 14/10/2009 – 06/03/2015 ]

City: Lahore | Country: Pakistan | Field(s) of study: Agriculture, forestry, fisheries and veterinary | Level in EQF: EQF level 6

### Post Graduate Diploma in Food Safety & Controls

**University of Agriculture Faisalabad (UAF)** [ 01/08/2018 – 22/08/2019 ]

City: Faisalabad | Country: Pakistan | Field(s) of study: Agriculture, forestry, fisheries and veterinary | Level in EQF: EQF level 5

### Post Graduate Diploma in Occupational Health & Safety

**University of Punjab (PU) Lahore** [ 14/12/2020 – 19/04/2022 ]

City: Lahore | Country: Pakistan | Field(s) of study: Health and welfare | Level in EQF: EQF level 5

## CERTIFICATIONS

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[ SGS Academy IRCA(UK), 04/08/2017 ]

**ISO/FSSC 22000 Food Safety Management Systems Auditor / Lead Auditor Course**

[ SGS Academy Pakistan, 25/08/2017 ]

**HACCP & GMP in Food**

[ Islamic Food and Nutrition Council of America (Pakistan), 01/11/2017 ]

**Halal Auditor Course**

## **PUBLICATIONS**

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### **Development of Functional Meat Products Enriched with Plant-Based Bioactive Compounds**

Global Research journal of Natural Science and Technology, GRJNST, Vol.: 04, Issue: 02, Pages: 1-17

### **Plant-Based Meat vs. Animal Meat A Side-by-Side Nutritional Comparison of Protein Quality, Micronutrients, and Ultra-Processing**

EDUCATION GENIUS SOLUTIONS, Vol.: 04, Issue: 02, Pages: 184-192

### **Review of Environmental Effect to Mitigate Climate Change and Reduction of Carbon Footprints in Beef Meat**

Global Research journal of Natural Science and Technology, Vol.: 04, Issue: 1, Pages: 562 - 586

### **Quality Assessment of Meat via Pomegranate Punica Granatum L. Waste-Enriched Chicken Feed**

INDUS JOURNAL OF BIOSCIENCES RESEARCH, Publisher: IJBR Published by Indus Publishers, Vol.: 2, Issue: 2, Pages: 1178-1190

### **Effect of Age and Sex on Percentage of Retail Cuts and Offal Yield of Local Goats in Pakistan**

Punjab University Journal of Zoology , Publisher: Punjab University Journal of Zoology , Vol.: 38, Issue: 1, Pages: 127-135

## **LANGUAGE SKILLS**

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**Mother tongue(s):** Urdu

**Other language(s):**

**English**

**LISTENING B2 READING B2 WRITING B2**

**SPOKEN PRODUCTION B2 SPOKEN INTERACTION B2**

*Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user*

## **HOBBIES AND INTERESTS**

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**Singing**

**Travelling**

**Watching Movies**