



MUHAMMAD SHOAIB AZEEM

Objectives

Looking for the challenging position in field of R&D / production planning / quality assurance / quality control in a reputed organization of food processing or food service with a view to use my knowledge for the benefit of organization and to further enhance my knowledge level. Secure a responsible career opportunity to fully utilize my training and skills as meat processing specialist in primary processing as well as further processing area.

Contact

Address:

House # 803, Block-A satellite town,
Jhang Punjab Pakistan.

Mobile no:

+923424541949 (WhatsApp)
+923336753993

Email:

shoaibazeem@bzu.edu.pk
shoaib.malik817@gmail.com



<https://www.linkedin.com/in/muhammad-shoaib-azeem-38819a119>

Experience

Lecturer “Meat Science”

Department of Livestock & Poultry Production,
Faculty of Veterinary Sciences,
Bahauddin Zakariya University Multan
April 2023 – Continue

Deal with following subjects as lecturer

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

Lecturer “Meat Science”

Faculty of Food Science & Nutrition,
Bahauddin Zakariya University Multan
February 2024 – Continue

Deal with following subjects as lecturer

- Food Auditing & Inspection
- Food Safety & Quality Control Systems
- Poultry, Egg & Sea Food Processing

“Shift Manager”

Wemunch – Pakistan (Restaurant Operations)
August 2022 to September 2023

Responsibilities in quality department are

- Incoming goods inspection (IGI) against requirement profiles.
- Maintain all records by completing & filling Q.C reports, training records and lab requests records.
- Daily competitor surveys for quality and price benchmarking.
- Swabbing of production equipments & maintain a daily log of quality issues
- Daily expiry-check, implementation of FIFO and FEFO.
- Reviewed and investigate customer complaints and non-conformance issues to resolve within time and avoid any inconvenience.

“Quality & Hygiene Manager”

Carrefour – Majid Al Futtaim (Retail Services)
June 2022 to July 2023

Responsibilities in quality department are

- Incoming goods inspection (IGI) 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, Delicatessen (kitchen for fast food, salads and other ready to eat servings), F&V, Butchery, Fishery, F&B, Grocery sections and share floor reports with concerns for rectification.
- Modify and change the storing practices and receiving protocol (RP) for meat, poultry & sea food in Carrefour and give trainings on regular intervals to quality & butchery teams of all stores in Pakistan.
- Maintain all records by completing & filling Q.C reports, training records and lab requests records.



- Verification of meat, poultry & sea food inventory to control the waste.
- Daily competitor surveys for quality and price benchmarking.
- Swabbing of production equipments & maintain a daily log of quality issues, follow-up with concerned buyers to improve product quality.
- Market intelligence (surveillance) visits of sourcing channels of meat, poultry & sea food (vendor facility) at set frequency.
- Daily QA floor walk (ultra-fresh) to verify sorting/grading/rotation of products on shelf, 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.
- Prepare supplier performance report and highlights the gaps for improvement.
- Lead & head the operations of sanitation, hygiene and IPM.

Skills

- Experience of internal and external audits e.g Egypt, Dubai, Saudi, PFA, FSSC, Halal.
- Product Development.
- Food Safety Plan Development & Pest Control Management.
- Process Control and Improvement.
- Halal, FSSC 22000, ISO 9001, HACCP & GMP.
- Multi-talented Food Processing Professional consistently rewarded for success in Product development, Production Planning, Supplier development and Operational improvements.
- Recipe develop ment of beef burger patty during NPD in meat department of UVAS.
- Fire safety and risk assesment.
- Health & safety plan for workers.
- Well Communication Skills.
- Devoted & hard working.

“Sr. Production Executive”

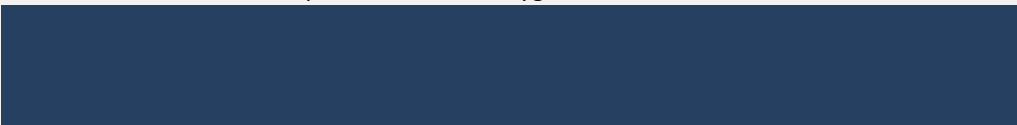
O! Food -Olympia Group (Chicken Processing)

Frozen Poultry Products Brand

February 2019 to June 2022

To lead production department

- Assist production manager in production planning and yield analysis.
- Evaluate machine resources to ensure continued production and minimal down time.
- Establish a balance between increased productivity and reduced costs of manufacturing operations.
- Expert to control slaughtering operations of poultry processing line.
- Ante mortem and post mortem inspection of birds.
- Supervising grading and segregation of poultry carcass for portioning, cutting and deboning lines during meat processing.
- Monitor production to resolve issues.
- Yield analysis and costing for newly developed products.
- Verification of process to take corrective action and check preventive action to achieve the quality.
- 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
- Understanding of quality standards and health & safety regulations.
- Train the labor on monthly basis for food safety and health & safety.
- Resolve production issues and escalate unresolved issues to management.
- Capacity requirement planning (CRP) & material requirement planning (MRP).
- Assist in employee hiring, training, performance evaluation, retention
- Assist in the development of partially & fully cooked chicken products.
- Ensure food plant sanitation & hygiene.



Certifications

- **ISO/FSSC 22000 Food Safety Management** Systems Auditor / Lead Auditor Course from **SGS Academy IRCA(UK)**.
- **HACCP** (Hazard Analysis and Critical Control Points) & **GMP** (Good Manufacturing Practices) in Food course from **SGS Academy Pakistan**.
- **Integrated Pest Management (IPM) Training** from Urban Pest Management (UPM) School of Pakistan.
- **Training on HACCP Level 3 Retail & Supply Chain** from Majid Al Futaim (Carrefour) Pakistan.
- **Halal Auditor** Course from Islamic Food and Nutrition Council of America (**ifanca**), organize by PCSIR Pakistan.
- **Novel meat processing techniques** from department of meat science and technology (UVAS).
- **International workshop on pathology of avian (poultry) diseases**, organized by department of pathology UVAS lahore in collaboration with CL Davis and SW Thompson dvm foundation USA.
- Participated in **Australian cuts training of beef & mutton** in PAMCO under USAID.

“Production Officer/Veterinary Officer”

Tazij Meats & Food (Beef & Mutton Processing)

December 2020 to February 2021

To lead production shift in department

- 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.

“Meat Inspector & Quality Controller”

Abedin International pvt ltd (Beef & Mutton Processing)

July 2014 to December 2017

Responsibilities in quality department are

- Inspection of animal health at the time of receiving.
- Ante mortem examination of cow, buffalo, camel, sheep and goat before slaughtering.
- Meat inspection during post mortem examination of beef, mutton and camel carcass.
- 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, 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 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 labor about food safety and health & safety regulations.
- Ensure food plant sanitation & hygiene.

“Food Safety Trainee Officer Intern”

Punjab Food Authority

Have exposure and hands on experience in following:

- Conduct daily audits & inspection of every food business to ensure compliance with food safety and quality standards.
- Ensure that all food in handled, prepared, stored, served and transported in a satisfactory manner.
- Investigating complaints such as misbranding, adulterated food, cases of food poisoning and customer complaints.

Publications

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

(Global Research journal of Natural Science and Technology)

<https://grjinst.net/index.php/view/article/view/301>

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

(Punjab University Journal of Zoology)

https://pu.edu.pk/images/journal/zology/PDF-FILES/16_38_1_23.pdf

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

(Indus Journal of Biosciences Research)

<https://induspublishers.com/IJBR/article/view/313>

Novel Perspectives on the Contributors to Inflammatory Bowel Disease Development

(Biological and Clinical Sciences Research Journal)

<https://doi.org/10.54112/bcsrj.v2024i1.1362>

“Poultry Disease Diagnosis Intern”

Govt. Poultry Diseases Diagnostic Laboratory

Have exposure and hands on experience in following:

- 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

M.phil Meat Science & Technology from University of Veterinary & Animal Sciences (UVAS) Lahore.

Major subjects of study

- Poultry Products Technology
- Industrial Poultry Processing Operations
- Meat Refrigeration Technologies
- Meat Biochemistry
- Animal Food Microbiology

Doctor of Veterinary Medicine (DVM) from University of Veterinary & Animal Sciences (UVAS) Lahore.

Major subjects of study

- Meat & Slaughter House By-products Technologies
- Meat Inspection
- Poultry Production
- Buffalo & Cattle Production
- Sheep & Goat Production
- Poultry Pathology
- Fisheries & Aquaculture
- Milk & Milk Products Inspection
- Dairy Products & Processing Technology

Post Graduate Diploma in Food Safety & Controls [Accredited by the Royal Environmental Health Institute of Scotland] from University of Agriculture Faisalabad (UAF).

Major subjects of study

- Food Plant Sanitation & Hygiene
- Food Toxicology & Adulteration
- Food Microbiology
- Food Quality Management Systems
- Food Inspection, Investigation & Judgment
- Food Sampling Techniques & Analysis