



## 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

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## Experience

**Lecturer “Meat Science”**

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

Deliver lectures on following subjects

- 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

Deliver lectures on following subjects

- Food Auditing & Inspection
- Food Safety & Quality Control Systems

**“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.



# 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 development 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.

- 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.

## “Sr. Production Executive”

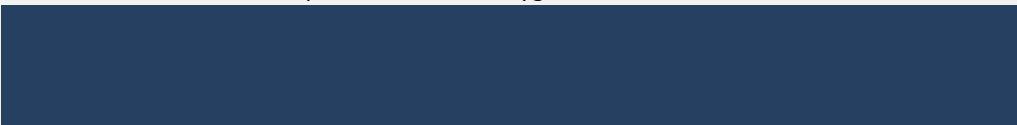
**O! Food** -Olympia Group (Chicken Processing)

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**

- 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.

## **“Poultry Disease Diagnosis Intern”**

### **Govt. Poultry Diseases Diagnostic Laboratory**

- 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

**Post Graduate Diploma in Occupational Health & Safety** from University of the Punjab Lahore.

Major subjects of study

- Fire Safety & Emergency Preparedness
- Occupational Health & Safety Auditing and Project Management
- Environmental & Occupational Toxicology
- Fundamentals of Ergonomics & Noise Control

## **Publications**

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](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>