

Syed Mutarrib Hussain

Food Technologist

To obtain a position that always utilizes my skill and give me better prospects.



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📍 Karachi, Pakistan

EDUCATION

Bachelor in food and science technology

University of Karachi

02/2017 - 06/2021

CGPA - 3.1

Courses

- Food Engineering
- Food Preservation
- Food safety
- Packaging technology
- Utilization of Food waste

WORK EXPERIENCE

Quality Control/Quality Assurance Officer

IGLOO - Pakistan Dairy Products Pvt Ltd

06/2022 - 12/2022

Achievements/Tasks

- Supervise and manage SOPs of the staff.
- Manage the quality of dairy ingredients, flavouring used and rate of freezing of the ice-cream and the storage conditions.
- Generate quality control reports everyday.
- Manage the quality and quantity of the raw materials used for each product by different tools and techniques.
- Supervise labor for maintaining hygiene and other safety parameters.
- Check and validate Halal and COA reports before passing any raw materials.
- Supervise and ensure the smooth working of production line for each of the product made by IGLOO.

Food Service/Mess Supervisor

Pizzato

05/2021 - 11/2021

Achievements/Tasks

- Supervise, coordinate the activities of staff who prepare and serve food.
- Estimate and prepare the budget for the purchase of ingredients and supplies required for meal preparation.
- Ensure that food and service meet quality control standards.
- Check the quality of the raw material which is being used.

Sales Officer

State Life

10/2020 - 03/2021

Achievements/Tasks

- Excellent communication and presentation skills.
- Resilient spirit and persistent nature.
- Interpersonal skills and friendly attitude.
- Well organized with time great management abilities.
- Keep abreast of industry and market trends and best practices.

SKILLS

Analytical and problem-solving skills.

Critical Thinking

Judgment and Decision Making

Food quality assurance

Communication skills

Content Writing

PERSONAL PROJECTS

Rose Jam (FYP)

- Jam made from the extract of rose petals.
- A minimal amount of sugar intake.
- Shelf increased by almost 2x as compared to other similar products.
- No harmful preservatives.

Juice ball

- Provide instant energy without extra packaging waste.
- Create less amount of carbon footprint as it does not require any packaging.
- Is portable and easy to carry anywhere.

Edible food coating

- It can be applied on any food surface as a thin layer.
- It can extend shelf life and improve food quality.
- It controls mass transfer, moisture, and oil diffusion.
- It can also be used to color the surface of any food like fruits and vegetable.

CERTIFICATES

Microsoft Office certification (05/2016 - 07/2016)

Hands-on practice on different MS office applications like word, excel and PowerPoint

ISO 22000 Foundation (udemy)

Foundation on ISO 22000:2018

LANGUAGES

English

Full Professional Proficiency

Urdu

Full Professional Proficiency

INTERESTS

Stock exchange

Cards

Driving

Crypto currency

E-Sport

Traveling