

PRAMILA NEUPANE



QA Supervisor

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Career Ambition

To obtain a challenging position in a growth oriented organization that will enable me to utilize my experience and skills for organizational growth, help me enhance my learning further and reach higher echelons.

Profile

Having experience of more than 7 years in Food Manufacturing Industry & has taken a professional interest in Food Production & Quality Assurance.

Baladna Food Industries

Website: www.baladna.com

Location: Al Shamal Road, Exit 44, Umm Al-Hawaya Area, Al-Khor & Al-Thakhira Qatar

Duration: From February 2021 to till date

Position: QA Supervisor

Responsibilities:

- Ensuring timely and effective implementation of all company's policies, procedures, and activities involved in assuring the quality of manufactured products.
- Responsible for development and implementation of inspection activities, the detection and resolution of problems, and the delivery of satisfactory outcomes.
- Supervising and guiding inspectors, technicians and other staff for monitoring all the operation activities that affects quality of the product.
- Handling of Number of repeated NCN from internal and external audit.
- Handling of Overall plant related complaints internal as well as external.
- Preparing weekly risk and business continuity from QPD and HSSE reports for the higher management.
- Handling Internal and External audits .
- Assure the reliability and consistency of production by checking processes and final output.
- Facilitate proactive solutions by collecting and analyzing quality data.
- Providing training to the supervisors, Plant staff and sales related to Food safety ,GMP and foreign body control.

Duration: From March 2019 to February 2021

Position: QA Officer

Responsibilities:

- Perform microbiological and chemical analysis of all incoming raw materials, online samples and finished products.
- Maintain all analytical equipment according to the schedule and Standard Operating Procedures.
- Complete all paperwork related to the analysis (Finished products Log, Raw Materials Log, Online Samples etc.)
- Ensures that all work meets applicable QA/QC guidelines of Company.
- On time releasing of the products to avoid market cuts .

- Prepare reports of findings and recommendations & coordinate with personnel in other disciplines to integrate findings and recommendation as per operational requirement.
- Circulate the Daily Quality Report directly to the QA/QC Manager & Higher management.
- Rectify the Quality related issues and gaps in-coordination with the Production Department.
- To manage and maintain Laboratory as per company Standard.

Batteel Bakery, Café & Catering (GOE, A division of S.H. Alman Company)

Website: www.batteel.com

Location: Street No.2 & Street No.36 ,Industrial area,Qatar

Duration: From January 2018 to February 2019

Position: HACCP Supervisor

Responsibilities:

- Interpret and implement different management systems (ISO 9001-2015, ISO 22000:2005, HACCP, ISO14001).
- Assure ongoing compliance with Quality and industry regulatory requirements through Weekly and Monthly
- Audits against Different Standard (Food Safety – Health and safety –Food Quality).
- Evaluate adequacy of Quality systems and report deficiency to the Production Incharge.
- Lead internal audits and other Quality assurance activities.
- Providing regular trainings to employees giving them awareness on ISO 22000,ISO 9001 QMS standards & HACCP according to the need different level.
- Handling the external audits (3rd Party audits).
- Responsible for Cleaning and Sanitation Team.
- Responsible for Supplier audits and Evaluation.
- Monitor Safety behavior at the production area

Sitaram Gokul Milk Pvt.Ltd.

Website: - Sgokulmilks@wlink.com.np

Location:Kirtipur,Kathmandu,Nepal

Duration: 26/03/2017 to 15/10/2017

Position: QA/QC Incharge

Responsibilities:

- To plan, implement and follow-up for the production of best Quality Product with continual improvement.
- To promote quality standard of Food Product (Dairy) as per the competitive Market needs.
- To demonstrate and promote safety leadership.
- To ensure all key personnel understand and comply with all quality requirements.
- To advise key personnel on Food Product Quality matters.
- To ensure all reporting meets in a timely manner.
- Coordinate with the various department and key personnel regarding Quality and Production concerns.
- Liaison with Operator in regards to Quality and Food Safety Matters.
- Maintaining internal and external reporting according to established system.
- Consultation with outside experts on Food Safety & Quality matters when required.
- Participate in and coordination of Quality & Production meetings.
- Participate in Regulatory, operator and internal Food Safety audits.
- Responsible for adherence to company guidelines.
- Monitor compliance against the monthly Quality, Hygiene and Sanitation schedule.
- Implementation of the Procedures: Hazardous chemical-MSDS, PPE system, Awareness and other required training activities.
- Maintenance of the corrective Action Register for non-compliance items arising from meetings and inspections.

Sujal Dairy Pvt.Ltd. (Laxmi Group)

Website: www.sujaldairy.com.np

Location:Pokhara Industrial District,Kaski,Nepal

Duration: 16/09/2014 to 14/01/2017

Position: QA/QC Officer

Responsibilities:

- Implementing Quality system/ Hygiene standard/SOP to meet HACCP standard and Nepal Government Food code standard.
- Coordinates for all the activities related to Company's Food Safety policy, procedures and guidelines as instructed by Manager.
- Monitoring of all Chiller, freezer & stores based on HACCP Plan.
- Quality documentation & Audit preparation.
- Monitoring & verification of PRP, OPRP, Critical Control Points & sanitation Processes.
- Carryout Physical, Organoleptic, chemical and microbiological testing of RM,intermediate product as well finished product so as to provide best and consistent quality product to the consumer.
- Quality Analysis of Packaging Material Ensuring Minimum Mandate with in specification.
- Handling all the type of Food Chain Complaints regarding Customer, Quality and Production.
- Support Manager in the following activities: Quality defects identification,Incident reporting & investigation, Food Safety & Hygiene Induction & orientations.
- Communicate to the team on a regular and monthly basis through HACCP Meetings, Audits and related.
- Conducting awareness trainings and refreshers for visitors & existing staff.
- Full coordination of Food Safety and Hygiene trainings, materials/procedures and maintain employee training records.

Education and Training

- Integrated Pest Management system from Baladna Food Industries (Training Body : Boecker Public Safety).
- Validation,Verification & Risk Management – Allergen Webiner organized by Hygiena.
- Complaine on ISO 22000:2018 from Baladna Food Industries.
- HACCP Level – 2 & 3 from GOE (Certificate No: GOE L2/127/2018 & GOE L3/118/2018).
- HACCP Level -2 from Icon Training Center (Certificate No: HACCP1210).
- HACCP Level -1 from GOE (Certificate No:GOE L1/1256/2018).
- ISO 14001:2015 Awareness Workshop organized by NBSM (Nepal bureau of standard and metrology) and FNCCI.
- Internal audit training on “ISO 22000: 2005 – Food Safety Management System” organized by Food and Nutrition Awareness Centre (FONAC).
- Workshop in “Research Methodology & Risk Analysis” in FSMS organized by Nepal Food Scientist & Technologist Association (NEFOSTA)
- One month training on “Development and quality enhancement of Cheese and Cheese product” organized by Laxmi Group in coordination with SWISS Contract Switzerland.
- Two Days Training on “GMP & GHP to be implemented on floor in Industry to meet the HACCP & ISO Standard” organized by Laxmi Group.
- Trainer for 2 Weeks on program “Nutrition for better Maternal & Child Health” organized by Vision Nepal in remote areas of Gorkha District.

2017 Masters In Food Science & Nutrition-Running (Tribhuwan University,Kathmandu,Nepal)

2013 Bachelors Degree - Food Technology (Tribhuwan University,Kathmandu,Nepal)

2009 Intermediate in Science (with **Biology**) from Prasadi Academy, Lalitpur, Nepal.

Reference

Available Upon Request

Declaration:

I hereby declare that the details furnished above are true and complete to the best of my knowledge & belief.

Date: 20th Jan.2021

N. Pramila
Signature