Engg. Md. Al Emran
Food Manufacturing Proffessional
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1/6KA,Gultek,Barontek,Dhaka Cantonment, Dhaka 1206

Professional Summary

Versatile Sr. Manager- QA & PD with **15 Yr.+ experience** in the Bakery product manufacturing, Sustainable Quality & Food safety as well as Product development. **Strong technical & analytical skilled** in process optimization, Product formulation, Problem solving & Continuous improvement techniques. **Achievement** in customer satisfaction, food safety incident at zero level & increased customer loyalty.



Professional Experience

1.Sr. Manager-QA & PD **01/01/2021 to Present**
Dan Foods Ltd., Joint Venture with Denmark
*****Successfully achieved project schedule goal
*****Achieving QA objectives & Organizational QMS
*Developed & implemented Qaulity control system & problem solving
*Introduced a number of cost-saving initiatives
*Preparing & Reviewing of Policy, QA Protocol, SOP & Standard
*Ensure sustainable food safety & Regulatory compliance
*Managing customer complaints & implemented corrective action
*Independently designed optimized packaging solutions
*Supporting the marketing, commercial and business development functions of the company

2.Manager-QA **02/03/2014 to 30/12/2020**
Dan Foods Ltd., Joint Venture with Denmark
*****Ensure company Quality policy & Maintained QMS
*Managing factory staff Training programmed & Team building
*Maintained plant Hygiene & Sanitation standard
*****Specifying quality requirements of raw materials with supplier
*Implemented Hold, Release & Rejection programmed
*Implemented ISO: 22000-2005 and Managing Audit programmed
*Dealing with BSTI, BFSA & HALLA Authority to meet legal compliance
*Established QC Circle Team & Managing factory Training programmed
*Perform R & D work & coordinating with Global R&D Team

3.Sr. Officer-Production **02/02/2013 to 28/02/2014**
Rani Foods Ltd.
*****Managing production team & making strategic planning
*Oversee production process, manpower utilization & efficiency
*Managing factory staff Training programmed & Team building
*Coordinated with management to new standards & product
*****Ensure proper investigation of quality deviations and rejections.

4.Asst. Manager-Production **07/09/2011 to 28/07/2012**
PRAN RFL Group
*****Effectively developed production team to meet productivity
*Oversee production process, manpower utilization & efficiency
* Prepared monthly report and Reconciliation of material consumption
* Assisted production team to maintain production & quality standard

5.USI Extention Officer **15/08/2010 to 17/07/2011**
Micronutrient Initiative-Canadian Organization

6.Production Officer **10/06/2009 to 25/02/2010**
Olympic Industries Ltd.

STRENGTH

Process Improvement
Implemented new procedure resulting in a 20% reducing cost.
Leadership
Lead a team of 50 to reduced production losses 10%.
Analytical
Developed data analysis tools resulting in a 20% reduction in quality defects.
Food Safety Compliance
Maintained Customer compliant regarding food safety Nill

SKILLS

- Food Manufacturing process & Packaging
- Food Hygiene & Sanitation
- QA Methodology-GMP, HACCP, KAIZEN & 5S
- Auditing & Documentation
- Statistical, Strategical & Decision making
- Food Safety & Regulatory Compliances
- Creative Thinking & Project management
- Emotional Intelligence
- Communication

AREA OF EXPERTIES

- Baking Technology
- Process Problem Solving
- Product Development
- Lab Operation & Hygienic design

ACHIEVEMENTS

- Implemented Company Quality Objectives
- Implementation of continuous improvement program- **up to 20% increase in efficiency**
- Successfully product development -**30% increase sales volume.**
- Maintained sustainable quality & Food safety- **product recall nil**
- Successfully developed **02 BDS Standard in BSTI**
- **02 Research paper** has been published in internation journal.
- Successfully achieved ISO 22000:2018 Certification

HONOURS & AWARDS

*****RecievedTraining Scholarship-PQPS 2018, & SAQC 2024, **AOTS-JAPAN**
***Best Innovation Award -2021, Dan Foods Ltd**

Professional Training Summary

1.The Quality Control Training Course for South Asia [SAQC]	**AOTS,Japan,2024**
2.Bakery product Technology & Quality Maangment System	**Turkey & Denmark 2023**
3.FSSC 22000 V5/ISO 22000:2018 FSMS Lead Auditor Training Course.	**SGS Bangladesh, 2019**
4.The Program For Quality Problem Solving (PQPS),	**AOTS,Japan,2018**
5.Hygiene and Sanitation in food business,	**FAO & BFSA, Bangladesh,2017**
6.Food Safety Management System (ISO 22000:2005) & Internal Audit,	**SGS Bangladesh,2016**
7.Bakery Technology & Quality Management System,	**Dan Cake A/S,Denmark & Germany,2014**
8.Codex, GMP, HACCP & Integrated Pest Management (IPM).	**SGS Bangladesh,2014**
9.Quality Managements System & Ice cream Manufacturing Process,	**Dhaka Ice Cream Ltd, Dhaka,2014**
8. Productivity improvement,	**NPO, Ministry of Industry,BD,2011**

Professional Membership

- Member of BAAS (Bangladesh AOTS Alumuni Socity)-Supported by Japan Govt.
- Member of Bakery & Confectionary Item Sectional Committee-BSTI

Language Skill

Bengali & English : Full Proffessional Porffieciecny

Academic Details

M.Sc.in Food Engineering-2009 & B.Sc. in Food Engineering -2007, From
Bangladesh Agricultural University,Bangladesh

Personal Details

Date of Birth: 15-05-1985
Present Address:Rongduno Tower 1/6/KA, Gultek,
Barontek, Dhaka Cantonment, Dhaka 1206