



**Jaya Khanduri**

## Executive Summary:

- Food Technologist with 15 years of experience in handling Quality Management system (HACCP, GMP, GHP, ISO 9001, ISO 22000, FSSC 22000, Trainings)
- Expertise in initiating, Training & implementing of Food Safety and Management Systems and Lead auditor trainings.
- FSSAI Certified Trainer and Assessor for FSS Level 2 Manufacturing.
- FSSAI Certified Trainer and Assessor for Milk and Milk Products.
- PECB certified Trainer for FSMS LA Course.
- FSSAI Certified Trainer and Assessor for Warehousing and Storage.
- Moderate Knowledge on Food Safety Legislation such as FSSAI-2011, Legal Metrology, Import/ Export Laws. Working as National Level Resource Person with FSSAI.

## Professional Experience:

- I. Associate Professor (Food Safety and Quality) at IGMPI, India - Since July'2016
- II. Manager Quality at Jamie Oliver Group Tenure - August, 2015 to June'2016
- III. Manager Quality at Dabon International Pvt. Ltd. (Joint Venture of Dabur India and Bongrain France) - Since July, 2007 To August, 2015

## Job Responsibilities:

### 1. Assurance of Safe and Quality Food:

- Monitor and liaison with vendors to resolve raw material quality issues.
- Manage Product Complaint Process by conducting root cause analysis
- Organize Product sensory and Product superiority Programs.
- Planning and conducting Internal Audits

### 2. Operations and Training

- Manage and lead the process enhancement programs in coordination with supporting teams to retain the product characteristic against the changes in the raw materials.
- Coordinate with HR and operations to provide trainings on Food Safety and management systems (HACCP, ISO 22000, FSSC 22000, ISO 14001).
- Periodical evaluation of training effectiveness on the shop-floor. Validate operations on the Floor.

### 3. Food Laws and Regulations

- Responsible for implementation of Food legality in business as per Indian standards.
- Responsible for Categorization of new Products as per FSSR, 2011.
- Responsible for artwork approval for product Labels.
- Responsible for preparation of documents for licensing and registration of FSSAI & Legal metrology



## Achievements:

- Successfully implemented FSMS in the organization and achieved ISO 22000:2005 certification in the year 2007
- Worked with different countries for label compliance (as per FSSAI labeling laws) of imported products (approx. 150 products).
- Conducted online LA FSMS courses.
- Conducted Trainings on FSMS.

IV. Quality Assurance Executive at M/S Cremica Agro Foods Ltd.(Bakery) - From May 05 To July'07

## Job Responsibilities:

- Monitor and liaison with vendors to resolve raw material quality issues.
- Manage Product Complaint Process by conducting root cause analysis
- Planning and conducting Internal Audits
- Conducting Vendor Audits.
- Conducting Mc Donald's stores Audits.
- Conducting Trials for new Products development.

V. Quality Analyst at CEPHAM MILK SPECIALITIES LTD.(Dairy) - From Aug 02 To Feb04

## Job Responsibilities:

- Testing of Raw Milk, SMP, Casein, Whey Powder and Water.
- Conducting Internal Audits as per ISO 9001 standard.

## Summer Trainings:

**Summer 97** Worked in VERKA MILK PLANT (Mohali).

**Summer 98** Worked in HIMALAYAN VEGE FRUIT LTD (Koti, HP).

**Summer 99** Worked in VERKA MILK PLANT (Chandigarh).

## Activities:

**Project undertaken** – Optimization of whey based mango fruit beverage using response surface methodology.

## Education:

- **B.Tech in food Technology** from Sant Longowal Institute of Engineering and Technology (India) with 74% in year 2001.
- **Diploma in Food Processing** from Sant Longowal Institute of Engineering and Technology (India) with 74% in year 1998.

## IT Skills:

Sound knowledge on Microsoft windows

