

T. NARESH KUMAR

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JOB OBJECTIVE

- Strive hard to deliver the best results, become expert in the function of Quality/R&D with organization benefits, and act to improve the system and upgrading myself.
- To be one among the core people developing new technologies.

A suitable position that enables me to utilize my education more meaningful, offering great potential for professional growth and achievement.

Synopsis

 **Post Graduate in microbiology with 14+ years of experience in QC/QA/Food safety department.**

 **Successfully completed General Cert Brewing (Mainstream) from IBD, UK**

 **Get successfully completed IRCA certified FSSC lead auditor from DNVGL**

 **Approved Key taster in the crown Brewery and advanced taster for the BUIndia.**

 **FSSAI Certified Food Safety Supervisor – Advance level (Manufacturing).**

A. Quality Manager: Asian Beverages private limited, Villupuram TN,

From June 2022 – till Date

❖ **Working Profile:-**

- Taking care of Blending and process activities through Quality management systems without any non-compliance
- Taking CO packer products 100% compliance with respective quality and food safety from copackers like CavinKare, kalimark and Reliance
- Taking leadership on successful launching of RRL products like Powerup cola, Bubbles lemon & Orange, Energy drinks like Runner strawberry and Lemon and Campa cola products at INDIA
- Active implementation of Lab upgradation as per Co packer requirements
- Vender audits and its qualifications for beverage manufacturing ingredients like Sugar, carbon, Hyflow and other packing materials and preform qualifications for product launching

B. Supervisor –QA

Crown beers India Pvt,ltd (AB INBEV) – Sangareddy Hyderabad.

Aug -2014 to 2017

Assistant Manager –QA (MICROBIOLOGY)

Crown beers India Pvt,ltd (AB INBEV) – Sangareddy Hyderabad.

Aug -2017 to June-2022



❖ **Working Profile:-**

- Taking responsible as Brewery QA manager in absences of QA manager
- Support the Bu india team for collect all India micro Kpi and raw data compilation and verification and submit the reports to Zone CN
- 1st FPR for the different Slants Imports for BU INDIA used for different global brands like Budweiser, Becks, Hoegaarden from Chaina & Belgium and responsible for India Post box brewery and its

qualification

- 1st person responsible for Shipments exports to ST louis, US and Wuhan -CN on behalf sensory Kpi and taking necessary actions for In time delivery
- Conduct MO lab Audits for Indian Breweries for its Problems solving's
- Verify operational requirements for Quality and Food safety aspects.
- Compliance to VPO requirements.
- Compliance to Legal & statutory requirements.
- Conduct Vendor audits & assessments.
- Submit weekly & monthly Zone reports to ABI, China
- Validation and verification of CCP, OPRP & PRP' and team FSSAI co Ordinator for the brewery and systems implementation.
- Successfully leading the QA team to achieve plant KPI's.
- Identify the need for training of workman and staff for conducting training on GMP, GLP, GHK, HACCP, 5S and Food safety.
- Control the lab budget by close monitoring of chemical & glassware consumption report
- Develop & Train the new members on sensory evolution for the new taste panel and comply the Zone requirements
- Microbiological analysis of air, co2 samples and product contact surface waters as per company requirement relates as per legal and food safety requirement .
- Complete yeast management handling in the brewery level and its decision making.
- Yeast propagation in the brewery through Hasting flow (UK) meter in the both lab & process stages as per ABI guidelines
- To study the Entire, the Yeast examination of cell counts throughout the fermentation cycle by using Beckman Cell Coulter Imported from UK.
- Complete monitoring of brewery Hygiene & plant master cleaning schedule audits and escalate the issues to the Plant level through MCRS Meetings.
- Make responsible for the Quality & People Pillar for the global Audits
- Take a team lead of Micro KPI issues and sensory Kpi global brans improvements in the brewery level by using the VPO Tools like Abnormality reports & ITF.
- Micro Process study for the WTP and the Implementation of Clo2 usage in the sanitization plant level for effective improvements in the micro & brewery sensory Kpi.
- Vender Management and its qualifications for Lab materials like Medias and Lab equipment's & Its AMC and deep co ordination with BU spot buyers to finalization with proper approvals from BU INDIA
- Supplier Audits for Rice and other raw materials used for Brewery

➤ **Achievements:-**

1. Successfully completed Food safety supervisor course from FSSAI
2. Certified Advance taster in the Brewery panel and access & finalize the beer samples the St. Louis as a part brewing sensory program
3. Qualified for BU Microbiologist through Zone Micro Expert program
4. Stabilize the Budweiser yeast propagation at SPR brewery Mysore
5. Process qualifications and restart activities as per Global standards for the brewery after COVID -19
6. Take lead role in the procurement of 3yp QA related Lab equipment's.
7. Effective participation & successful in VPO global audits.
8. Active participate in the launching of new 38000BPM new crones line the brewery level.
9. Successfully stabilize and derive the results as per global standards in the new WTP (50M3capacity)
10. Successful installation of Keg line with capacity of 30 kegs /1hrs And its flash pasteurization process qualifications
11. Successful implementation of hasting flow meter in Propagation levels of both lab & Process stages in auto mode.
12. Consistent improvement in Brewing sensory achieving six months
13. Consegative scores above7 from Zone &Global panels and selected as Best practice nominee in zone level by the implementation of hasting flow meters in yeast propagation.
14. Make a lead for the ITF team leader for the Sensory improvement in the brewery level.
15. Active participation & coordinate for the Food safety audits like FSMS & GFSI.

D .Microbiologist – Quality control

Parle Agro Pvt , ltd - Hyderabad .
June, 2012 – Aug 2014



Profile:
Analytical

- Microbiological analytical methods: Membrane filtration, pour and spread plate methods.
- Air monitoring of different production areas through Millipore Air sampler.
- CIP Validation of Plate heat exchanger and tubular heat exchanger.
- Micro analysis of beverage products: APPY FIZZ (PET&CAN), APPY (TETRA PACK), café Cuba (PET & CAN. And their intermediates
- Microanalysis of fruit products: FROOTI(PET&TETRAPACK)and their intermediates.
- Swabs collection of different equipment's for hygiene monitoring
- Documentation and reporting
- Conduct Hygiene audit of plant areas and submit report Quality manager.
- Regular reporting to Quality Manager regarding deviations and the root causes.
- Finished goods QA release through SAP.
- Regular update of online daily and monthly reports.
- Ensure Good manufacturing practices And Good hygienic Practices.
- Monitor Pest control Activity.
- Record Monitoring for GMP, ISO 22000audits.
- Assist QA manager in authorizing the Product the health certificate for APPY FIZZ CANS export.

E. Quality Chemist : -

United Breweries Limited – Golconda
May, 2011 – June, 2012

Profile:-

- QA Key Areas: Raw material & Packaging material analysis, Bottling lines inspection (36000bph), in-process quality assurance,preparation and circulation of QA reports.

- Analytical part: Chemical Analysis of water, Analysis of Wort, Lager and Final beer samples
- Equipment's Handled: UV Spectrophotometer (UV – 1800), CO₂Gehaltemeter, O₂ Gehaltemeter, PU Monitor, In pack CO₂ meter
- In pack Air meter, Cobb sizing tester, Bursting strength tester, pH meter, TDS meter, Turbidity/Haze meter, CO₂ purity meter.

F. Quality Control Supervisor (QA &QC)

Tirumala Milk Products Pvt Limited

From Sept, 2007 to Dec, 2010



- Maintain Quality and Production parameters.
- Prepare Curd Cultures for Tirumala & Britannia Curd
- Microbiological Techniques: SPC, coli forms detection, yeasts and Molds enumeration.
- Microbiological cultures propagation and maintenance
- Complete Monitoring (Production & Quality) on products of Britannia & Tirumala Cup Curd, Pouch Curd (Tirumala), Lassie and Zeera Butter Milk

F. ACADEMIC PROFILE:

Master of Science (Microbiology)

Name of the University : Nagarjuna

University Percentage : 62%

Period of Study : 2005 to 2007

Bachelor of Science (Microbiology)

Name of the University : Sri Venkateswara University,

Tripathi Percentage : 74 %

Period of Study : 2001 to 2004

Higher Secondary in Sri Vema Junior college, Naidupeta

Name of the Board : Intermediate board

Percentage : 67 %

Period of Study : 1999 to 2001

Secondary School in Sri. Vema High School, Naidupeta

Name of the Board : Board of Secondary Education

Percentage : 57%

Period of Study : 1998 to 1999

G.COMPUTER COMPETENCY

- MS Office and excel ,word &

PPT

H. PERSONAL TRAITS:

- Self Confidence and Hard work
- Good understanding capacity.
- Positive Attitude.
- Ability to learn, open-mindedness & perceptiveness
- Passion to win
- Self-motivation in a team in a critical situation

I. AREAS OF INTEREST:

- i) Research and development

- ii) Quality control & Assurance
- iii) Food Product Development
- iv) New equipment's handlings relates to the quality

E. PERSONALPROFILE:

Name : T. NareshKumar
Father'sName : T .AnandaMurali
DateofBirth : 10-06-1984.
MaritalStatus : Married
Nationality : Indian
Languagesknown : English, Telugu&Hindi
PermanentAddress : Door No: 4-7-10/1
Beripeta, Nayudupeta
Nellore (Dist.)
Presentaddress : Plot no -161, Road no-5
Opp. Siddhi Vinayaka diabetic care center,
Vidhyanagar colony,
Pothireddypally(vi),
Sangareddy, Sangareddy(dist.)
Telangana-502001

DECLARATION

I hereby declare that the information furnished above is true to the best of my knowledge.

T. Naresh kumar