

Kishorkumar Hasmukhlal Chauhan
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Objective: Quality Assurance / Quality Control

Skills:

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| • Microbiology | • Internal Audit | • Initiate and lead others |
| • Quality Control | • MS Office (Word, Excel, Power point, Publisher), | • Coordinate and delegate |
| • Laboratory management | • Sigma plot, Design expert | • Assist others |
| • Operation and trouble shooting of lab equipment | • Maintained records in SAP | • Disciplined and Organized |
| • Evaluation and audit | • Familiar with QMS | • Dependable, flexible and enthusiastic |
| • HACCP | • Proof read and edit documents | • Teach and train others |
| • WHIMIS | | |
| • GMP | • Team leader/player | |

Achievements:

- Developed Key Performance Indicator (KPI) sheet and others that updates automatically in excel saving total six man hour per week at QC lab, Parmalat Canada
- Food Safety and Management Training program by Food Processing Human Resource Council (FPHRC), Ottawa, Canada
- Succeeded in development and coordinating workshop for 30 laboratory support staff to repair and maintain optical and analytical instruments and reduced repairing expenses by \$10,000 annually
- Achieved 'A' grade for the institution by preparing balanced audit report and showcasing the documents to the National Accreditation and Assessment (NAAC) team

Accomplishments:

- Reported QC Manager of unusual product observations and analytical results and avoided chances of product recall events by 3% and put them on hold for further investigation.
- Organized workshop for 150+ post graduate students for national competitive exams which increased number of qualifying students by 10%

Laboratory Skills:

- Collected samples for sensory, shelf life and laboratory analysis.
- Conducted tests for coliforms, yeast and molds and biochemical tests as per SOP
- Performed daily, weekly and monthly quality testing and inspection procedures for environmental air, sterile air, water and pathogens
- Updated and maintained all documentation in SAP for auditing purposes
- Conducted internal audits in timely and professional manner
- Complied with established quality, safety, and environmental procedures and policies.
- Developed and followed standard operating procedure for lab equipment like Lab scale fermenter, UV-VIS spectrophotometer, Ultra sonicator, Gas chromatograph, Research microscope
- Handled calibrations and maintenance of pH meter, Spectrophotometer, Lab scale fermenter, UV-VIS spectrophotometer, Gas chromatograph, Research microscope

Analytical Skills:

- Monitored packing, code dating, and labeling of product to reduce customer returns, prevent production errors, and saved the company money
- Ensured products meet required standards through inspections of raw materials and finished products

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- Worked with QC supervisor to help troubleshoot problems encountered with data validation, methods and sample testing

Planning skills:

- Maintained lab inventories to ensure smooth workflow
- Prepared test results and compiled them to generate a report
- Planned annual departmental budget for smooth operation
- Chaired meetings of team of five members for hosting a scientific gathering
- Prepared research projects for research and Master students and forecasted the probable outcomes

Communication skills:

- Reported results, issues and roadblocks to Quality Supervisor or Quality Manager
- Conveyed any instrumentation issues to QC Supervisor for review and resolution
- Reported to QC Supervisor or QC Manager specific information related to product information from production
- Reported QC Supervisor or QC Manager of unusual product observations and analytical results while analyzing or sample handling
- Executed official meetings to implement and delegate plan and tasks

Organization skills:

- Filed and maintained confidential and general documents of the institute properly
- Monitored the departmental staff and activities on regular basis
- Reviewed comments and suggestions from stake holders and departmental staff to maintain harmony
- Implemented a daily meetings with departmental staff to share their views to establish friendly and positive work habits at department

Work History:

- **Quality Control Technician**, Parmalat Canada, Etobicoke, Canada Feb 19, 2017 and continued
- **Trainee** as Quality Control Technician, Parmalat Canada, Etobicoke, Canada Jan 09-Feb 18, 2017
- **Assistant Professor, Microbiology, A.R.I.B.A.S.**, Gujarat, India 2007-2016
- **Quality Control Technician, AMUL**, Gujarat, India 2003-2007
- **Teaching Assistant**, M.B.Patel Science College, Anand, Gujarat, India 2002-2003

Education and Training:

- Business and Careers Coop program at St. Gabriel Catholic Adult Learning Center, Mississauga, Ontario 2017
- Food Safety and Management Training program, Food Processing Human Resource Council (FPHRC) 2016
- Masters in Life Science, Biotechnology as evaluated by WES 2001
- Bachelors in Life Science, Industrial Microbiology as evaluated by WES 1999
- Trained in quality control section at Norris Medicines, Ankleshwar, Gujarat 1999
- Trained in quality assurance section at Mother Dairy, Gandhinagar, Gujarat 1996

References available on request