

MD MUSTAFIJUR RAHAMAN

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PROFESSIONAL SUMMARY

M.Sc. Food Science and Technology graduate with hands-on experience in quality assurance, food safety, and process monitoring across dairy and meat processing environments. Proficient in GMP, GHP, HACCP principles, internal auditing, RCA & CAPA, and SOP implementation. Seeking a role in food quality, food safety, or food processing where I can contribute to operational excellence and regulatory compliance.

SKILLS & EXPERTISE

- Quality Assurance & Control: GMP, GHP, HACCP, FSSAI compliance, internal audits, GAP analysis
- Documentation & Reporting: SOP implementation, QA checklists, audit reports, defect monitoring
- Root Cause Analysis (RCA) & Corrective and Preventive Action (CAPA)
- Food Processing: Dairy, meat, and bakery product knowledge
- Tools: MS Office (Word, Excel, PowerPoint), Google Sheets tracker
- Sensory Evaluation & Shelf-life Testing

EXPERIENCE

Licious (Delightful Gourmet Pvt. Ltd) | Quality Assurance Executive | June 2025 – Present

- Conduct regular internal delivery hub audits to ensure adherence to GMP, GHP, and SOPs across operations
- Perform Root Cause Analysis (RCA) and implement effective Corrective and Preventive Actions (CAPA) to reduce recurring quality failures
- Develop, review, and implement Standard Operating Procedures (SOPs) to maintain consistent quality standards
- Monitor and verify production processes to ensure full compliance with food safety regulations
- Maintain quality assurance documentation including checklists, audit logs, and non-conformance reports
- Collaborate with operations team to optimize delivery quality and enhance end-customer experience

INTERSHIPS

Keventer Agro Limited – Dairy Division | Quality Assurance Intern | June 2024 – July 2024

- Trained in Quality Assurance Department: milk testing, quality checks, and documentation practices
- Observed and assisted in Milk Processing, Ice Cream, and Curd Department operations
- Gained exposure to food safety documentation, GMP compliance, and process monitoring in a large-scale dairy facility

Ghani Khan Choudhary Institute of Engineering & Technology | Food Processing Trainee | March 2022

- Completed short-term training on Food Processing Technology covering core principles of preservation and processing

EDUCATION

M.Sc. Food Science and Technology – I.K. Gujral Punjab Technical University	2025 CGPA: 8.28
B.Sc. Food Science and Technology – MAKAUT, West Bengal	2023 CGPA: 7.24
12th Standard – Hareknagar A.M. Institution	2020 81%
10th Standard – Hareknagar A.M. Institution	2018 69%

PROJECTS

Process Development for Cucumber Peel Powder Using Instant Decompression Assisted Conduct Hydro Drying Technique

Developed a novel dehydration process for cucumber peel to produce value-added powder; evaluated drying efficiency and product quality parameters. [09/2021]

From Waste to Wealth: Sustainable Packaging Materials from Food By-Products

Researched and developed low-cost, eco-friendly packaging alternatives using agricultural and food processing by-products as raw materials. [01/2023 – 05/2023]

Processing of Multi-Grain Garlic Bread Using Different Concentrations of Garlic Powder

Ongoing study evaluating the effect of varying garlic powder concentrations on the sensory, nutritional, and shelf-life properties of multi-grain bread. [01/2025 – Present]

LANGUAGES

- Bengali (Native)
- Hindi (Fluent)
- English (Intermediate)