



## TEJAS N. ATOLE

Head QA, QC | Green Field | Validation | Aseptic | Process Excellence | FMCG Foods & Beverages

An articulate, technically astute and individual with 17 years of prodigious experience in field of Quality and green/Brown field, line Installation, Qualification and Commissioning under the quality perspective. A system and people manager. Working as Quality assurance lead. Seeking to pursue a career echelon of an esteemed organization which called for high level of quality leadership and technical abilities with a goal of top position in QA, QSE Projects and or NPD to enhance the company image, reputation, profitability and productivity.

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### PROFESSIONAL PROFILE SUMMARY:

- Heading Quality operations, system and process excellence agenda.
- Lead end-to-end process risk assessment for the new and existing product line. (**Beverage, Baby Food, Extruded Snacks, Chips, Noodles, Sauces, Jam, Ketchup, Spices and pickles**)
- Evaluation of Equipment design as per suitability and process criteria.
- Compilation and preparation line approvals along with regulatory compliances.
- Collaboration with OEMs, Cross functional teams for compliance related with FSSAI, Codex and GMP.
- Development & execution of process validation protocols.
- Experienced in assessing, implementing and auditing the Food industry in compliance with FSSC 22k, BRC, AIBI, IS 1656:2007(BABY FOOD), Ayush, NOP & NPOP (Organic).
- Certified for the Sensory analysis program and depth knowledge of organoleptic sensory.
- Developed & implemented positive release & SPC parameters for the Raw material & finished products like Sauces, Jam, Ketchup, Culinary pastes, pickles and spices at Nilons.
- Driving Operation Excellence agenda through Daily monitoring and Weekly, Monthly reviews on the Quality parameters.
- Ensured compliance of various quality measures such as GMP, GCP, GHP, 5s and GLP by maintaining appropriate requisite documentation / records.
- Well versed with ISO FSSC 22002-1 and Level – 2 in HACCP food manufacturing.
- Training to team, subordinates and colleagues for Food safety, Internal Audit, TACCP, HACCP, VACCP, Various quality Systems, SOPs etc.

### CERTIFICATIONS AND TRAININGS:

- Awareness Trainings – BRCGS - Issue 8, AIBI standard, FSSC Version 5.1, QMS.
- Certified for the Food Sensory analysis program.
- Internal Auditor – FSMS, QMS.
- 6-Six Green belt.
- SAP B1 Module- Train the trainer – Quality, process excellence, logistic and store module.
- Leadership Qualities- Team Building, Motivations.
- TPM and 3 D Quality Culture.
- Developing food safety Culture – Ethics, Behavior,

### WORK EXPERIENCE:

#### Manager – Quality Assurance & Process.

##### Hindustan Coca Cola Beverages - Sep-2023 to till

- Managing overall plant Quality operations with a team of direct and indirect reportee to achieve operational excellence with statutory & legal compliance.
- Actively participated in set up the green field projects including Aseptic and CSD lines.
- Acted as key technical liaison between Project, Manufacturing, QA, OEMs, & regulatory team.
- Operations Management – Responsible person for syrup room, WTP and Environment (ETP, STP and environment) operations & Quality.
- Quality and Food Safety Program: Ensuring KORE, OU and FSSC, QMs and FSSAI compliance, corporate control compliance and meeting the delivery target.
- Consumer Satisfaction: -Proactively work toward Zero defect Product for high level of Customer and consumer satisfaction including market complaint handling with CAPA to save the Coke values.
- Cost Optimization: Involved in achieving the lowest possible cost of conversion thru Ingredients Yields and ensuring employee engagement Solutions related to solving day to day routine issues at plant. Devising and implementing new initiatives to reduce cost within & statutory compliance.
- Budgets & Project Management – BP planning and cost center handling under OFME and Miscellaneous consumables. Project – UASBR & Paddler Dryer.

#### Sr. Manager QA & Systems

##### Nilons Enterprises Pvt. Ltd., Jalgaon- Oct-20 to Aug-23.

- Lead Plant QA and QC team for testing, monitoring, analysis and controls for the products like **Pickles, Sauces, Jam, spices, ketchup, pickles, RTC, RTE, vermicelli, Instant mixes, Soya Chunks.**
- Handed line installation for Jam and ketchup processing including end-to-end CIP and COP.
- System Compliances – Preparing, Implementing Monitoring, regulating the FSSC, BRC system standards compliances.
- Ensuring compliance related to QC module in system, compliance to testing as per the Internal and external regulatory requirements.
- Responsible for 3 D quality implementation, auditing in compliance with Quality testing and analysis, QAS, Quarterly food safety, weekly Hygiene, monthly 5-s

## KYE STRENGTHS:

### Domain Expertise:

Offering Profound knowledge and experience in green field projects, line commissioning and validation of Quality, Quality assurance, System development & implementation, Process excellence, Process improvements, food safety, RCA, 6 Sigma, Systems Certifications, Auditing in FMCG and Hygiene Industries.

### Systems and Certifications:

Working BRCGS issue 8, FSSC 22K V, QMS, ISO 9001, ISO 14001, and OHSAS, IS 1656, Ayush, NOP & NPOP.

### Strong Analytical & Problem solving Skills –

Having through knowledge of the Quality systems, Hands on Analytical Skills, Presentation skill, System base approach to problem solving through Why-why, RCA, 7D, SPC analysis.

### Team Leader & Team Building:

Building and handling the team through the people management, training, motivations, tough HR, performance measure.

### Operations Management:

Involved in process and production planning, process excellence, man management, resource capability utilization, cost saving, Six Sigma, JH, Kaizen, 5s and efficiency improvements.

## CORE COMPETENCIES / SKILLS:

- ▲ Quality Control
- ▲ Quality Assurance
- ▲ QMS & Auditing
- ▲ Food Safety
- ▲ System development
- ▲ Continual Improvements
- ▲ Operations
- ▲ Presentations
- ▲ Team Management
- ▲ Cross Functional Coordination
- ▲ Productivity Enhancement
- ▲ Training
- ▲ Manpower planning & Sourcing.
- ▲ Lab Management
- ▲ NPD
- ▲ Documentation
- ▲ Process Mapping.

## EDUCATIONAL CREDENTIALS

PG - M. B. A. – Operations Management - Full Time  
Anekant Institute of Management Studies (Pune University)  
2011-2013 63.50 %

## TECHNICAL SKILLS: Tools & Technologies:

SAP | ERP | MS-Office Suit.

Graduate - B.Sc. Chemistry 2007  
T.C. College Baramati (Pune University)  
2003-2007 79.83 %

## PERSONAL DETAILS:

Date of Birth : 21<sup>st</sup> Jul 1987  
Marital status : Married, 2 Kids.  
Address : Baramati, Pune, MH.

## Manager QA & Systems:

Nobel Hygiene Pvt. Ltd. Sep-2015 to Oct-2020.

- Heading plant QA for systems and audits.
- Systems development, Lab set up, SAP QA module
- implementation, development as per process flow. Supplier quality management, vendor development, vendor assessment, vendor audits.
- Management representative for QMS, ISO9001:2015, ISO 14001 and OHSAS.
- Key working areas – SOP developments, Change Management, Customer Complaints handling, CAPA, Continual improvement in product quality and process improvements, GMP, Pest Control etc.

## Asst. Manager QA/QC

Hindustan Foods Ltd, Goa Mar -2013 to Sep-2015.

- Responsible quality person to executive quality of products like **FAREX Baby Food (Milk Cereal Based Food)**, **Extruded** snacks (Kurkure), Ayurvedic Health supplement (Himalaya) & Instant Porridge.
- Exposed as Management Representative for FSSC 22K and key responsible for IS 1656:2007 (Milk cereal based weaning Food).
- Involvement in the new product development for Farex Veggie variants and multi component packs and also for extruded snacks.
- Worked with DANONE team for the quality compliances like HACCP/ FSSC 22K requirements, quality plan, testing procedures, area monitoring as per DANONE's code of conduct.
- Handling and insuring compliances of external party audits like audits from **DANONE, PepsiCo, Himalaya drugs Company and SGS**.
- Coordinating with client's representative for meeting quality standards of DANONE India, PepsiCo India holdings, Himalaya Drugs Company.
- Develop & monitor documents of GMP, GHP manuals, work instructions and SOP

## Quality Executive -

Godfrey Phillips, Chewing & Candy Oct-10 to Feb-13

- Online quality monitoring, CCP OPRP verifications, inspection, Line clearance.
- HACCP team member- Conducting weekly hygiene audits.
- Implemented and monitored VQI systems for SF, FG and packed products.
- Handling cosumer complaints, developing RCA and CAPA, coordinating with concern departments.

## Quality Officer

ITC LIMITED, PUNE – Snacks & Noodle Aug-07 to Sep-10

- Distinct Involvement in installation of Potato chips & Namkeen product lines and Laboratory, product development, product qualification & product parameter set up as per the standard of ITC foods.
- Responsible for Monitoring the Quality of incoming raw materials, finished goods and clearance as per the Quality Standards of ITC; PQRS.