

CURRICULAMVITAE

G.S.V.V.PRASAD,

C/o SWG Industries Ltd,

Plot no.8, Sector 1, IIE Sidcul, Pantnagar, Rudrapur- 263153.

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Seeking senior level assignments in Quality Assurance, Quality Control, QMS Implementation, Food safety, Product development, Compliance, Auditing, Operations with reputed organizations.

Synopsis

- B-tech (Food) from NIMT, Delhi with 25 years of experience in food industry with expertise in Food Production / Food Quality/Food Safety /New product developments/ Internal Auditing / Food safety and Quality Management System implementation.
- Presently associated with SWG Industries limited is manufacturing Bakery and confectionery products
- Proficient in production of Confectionery, Chocolates, Oreo Biscuits, Horlicks Biscuits, Rusk, wafers, cakes and cocoa products.
- Proficiently handled quality of raw material, packaging material, and finished product testing.
- Exceptional in establishing food quality management systems like HACCP, ISO 9001-2008 , FSSC 22000 & BRC.
- Exceptional in establishing sustainable standards (RFA, RSPO).
- Exceptional in establishing and implementing HALAL standards like MUI, JAKIM - Halal and GSO – Halal.
- Certified Lead auditor & internal auditor.
- Certified internal auditor for MUI, HALAL.
- Developing new products in bakery and confectionery categories
- Developing industrial chocolate products to specific customer requirement inline with their applications.
- Developing cocoa ingredients especially different kind of cocoa powders and Cocoa mass.
- Proficient in handling quality issues in procurement, production & Distribution of food products.
- Expertise in sanitary design review for new equipments selection by EHEDG (European hygienic engineering and design group).
- Expertise in zoning layout for existing and new projects.
- Expertise in allergen and process validation.
- Expertise in Hygiene building design for new projects and existing.
- Strong hold on food safety risk assessments.
- Expertise in QRS (Quality risk scanning) for new processes & existing process Modifications
- Good experience in internal audits, certification and verification audits.
- Excellent communication and Interpersonal skills and strong team player.
- Vendor Developments.

- Having approved sensory panel list from Nestle India Ltd and Mondelez Foods India Ltd.
- Conducting sensory screening test for new sensory panelists.
- Conduct troubleshooting, identify weak links & make relevant modifications to Stabilize products..
- Love to conduct Troubleshooting/ RCAs/ CAPAs and implementation of action plans.

Career Highlights

Organization: - M/s SWG Industries Ltd., Rudrapur

Designation: - GM Quality Assurance
& NPD

Duration: - 2nd May 2025 to till date

Manufacturing Products: Bakery (Biscuits, cakes and wafers) and Confectionery
(Chocolates, candies, toffees)

Key Deliverables

- Ensure Indian regulatory compliance (FSSAI, legal metrology, EIA and EPR).
- Ensure overseas market compliance in terms of labelling regulations to specific country.
- Responsible for implementing food safety management systems (FSSC 22000 and BRC and religious assurance system (HALAL and kosher).
- Responsible for developing standard operating procedure for food safety management system religious assurance system.
- Responsible for developing new products in bakery and confectionery categories (Chocolates and candies, toffees)
- Responsible develop Raw, packing and final product specifications.
- Responsible develop packing materials KLD and approvals.
- Responsible conducting vendor audits and approvals,
- Responsible for periodic vendor evaluation,
- Ensure Monthly GMP audits and its closure,
- Responsible for conducting periodic schedule IV audit.
- Ensure FG testing as per FSSR guide lines
- Ensure reporting Daily Quality reports for all manufacturing categories to Top management.
- Responsible for handling customer and consumer complaint.
- Responsible for conducting fortnightly and monthly Quality and food safety review meetings.
- Responsible for evaluating pest control KPI as per frequency.
- Ensure compliance of master sanitation schedule
- Responsible for provide training to staff on food safety management system , GMPs and
- Responsible for conducting internal audits as per calendar.
- Responsible for conducting annual assessment of TACCP and VACCP.
- Ensure process, cleaning, and HACCP validations as per schedule
- Responsible for annual HACCP verification.
- Responsible for conducting management review meeting as per schedule

Organization: - M/s DP CHOCOLATES PRIVATE LTD., ANDHRA PRADESH
M/s DP COCOA PRIVATE LTD., ANDHRA PRADESH

Designation	Duration	Location	Product handled and manufactured products
Sr Manager Quality & Food safety	From Oct 2014 to 31 st Juy 2020	Baddi, Himachal Pradesh	Industrial chocolates and Cadbury Dairy Milk chocolates
DGM Quality, R&D /NPD, Regulatory & Operations	From MAY 2021 to 30 th April 2025	Sricity, Andhra Pradesh	Industrial chocolates.. Cocoa ingredients (Cocoa mass, cocoa butter and cocoa powder)

Key Deliverables

- Ensure certification compliances of all sites across.
- Ensure labeling and regulations compliance to exported countries
- Ensures that the persons directly involved in the Manufacturing, packaging, testing of product are appropriately trained to meet current GMP requirements.
- New product developments for industrial chocolates and co mass and cocoa powder) based on customer requirements
- Regulatory Compliance – Ensure compliance against FSSAI & Legal Metrology, EIA.
- Preparation of departmental MIS reports of individual unit & consolidate comparative MIS report to be submitted to the management.
- Training the team, and employees on GMP, HACCP, QMS, Internal audit, good documentation, good sanitary practices etc.
- Conducting vendor audits and approvals.
- Conducting Sanitary Design Review for new equipment's.
- Conducting Hygiene Building Design review for new projects.
- Conducting Zoning Risk assessments for new projects.
- Conducting food safety Risk Assessments.
- Documentation as per FSSC: 22000 and Mondelez Quality Management system.
- Updating SOPs as per EMQR policies.
- Customer and consumer complaints handling.
- Responsible for all Facility/ Process / Machineries validation interns of Installation Qualification, Operational Qualification and Performance qualification.
- Ensure effective implementation of the Mondelez Quality Management Systems and FSSC 22000.
- Developing and providing training for food safety and quality requirements at Executive and mangers level.
- New packing materials designing and developing in line with regulatory requirements.
- Conducting and leading to monthly site Quality and Food Safety Review meetings.
- Implementation of food safety management system at all sites.
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Organization: - M/s Anmol Industries,
Designation: - DGM & Group Quality Head
Duration: - From Aug 2020 to 30th April 2021
Manufacturing Products: Biscuits, Cake and Rusk

Key deliverables

- Preparation, modification and Compliance to Quality Manuals: Product, Packaging & Process
- Lead the Quality, Hygiene and Food Safety Agenda for all the Units in north and East.
- Act as the key point of contact for all matters of quality and food safety (both internal & external customers), handling customer complaints. Implementation & monitoring of CAPA (Corrective Action & Preventive Action).
- Ensure compliance to all statutory requirements (Ex : Dept of Weights, Measures, Calibration, FSSAI etc.).
- Build up the system to produce the products as per QC manual specifications developed.
- Develop the unit quality systems, standards and procedures in line with the Quality Manuals as per the products produced in respective units.
- Facilitate to enhance the knowledge & use of appropriate quality tools in each unit with systematic manner.
- Preparation of departmental MIS reports of individual unit & consolidate comparative MIS report to be submitted to the management.
- Bi-monthly audit of all units as per the audit guideline/manual prepared.
- Coordinate the activities of ISO : 22000 in terms of its statutory requirements like CCP, internal audit, etc
- Responsible as Leader of Food Safety team and as MR for all the ISO audits (Certification/Continual Assessment).
- Ensure to prepare the QC budget of all the units & company as a whole and to develop the implementation plan.
- Formulate and implement all the quality tools like GMP, GHP, HACCP, etc.
- To facilitate the employee engagement activities in terms of process improvement through tools like – TQM/Quality Circle/Kaizen/5S etc.
- Develop the new analytical method of the new ingredient and accordingly build up the infrastructure in the lab of respective unit.
- All other QC/QA related concepts as required of the position to be performed express or implied and as communicated by the Management from time to time in the domain of activity.
- Ensuring MQI (Material Quality Index), SQI (Supplier Quality Index) and Corrective action. Organize & Implementation of HACCP, ISO-22000, and Internal Audits.

Organization: - M/s PARSONS NUTRITIONALS PRIVATE LTD., HAROHALLI., BANGALORE
Designation: - Manager QA
Duration: - From Jan 2014 to Sept 2014
Manufacturing: - Horlicks Biscuits, Horlicks Oats , Oreo Biscuits Products

Key Deliverables

- Inspection of all incoming raw materials and packing materials and release of finished foods as per the specification.
- Training the team, and employees on GMP, Housekeeping, HACCP, QMS, Internal audit, good documentation, good sanitary practices etc.

- Time to time supplier audit as per the requirement to get consistent quality of raw and packing materials.
- New vendor processing, auditing, and inclusion to the vendor list.
- Responsible for conducting internal audits as per the schedule.
- Documentation as per ISO:22000 and FSSAI requirements.
- Consumer complaints handling.
- Maintaining strong traceability system of the RM and PM used in the manufacture.
- Handling commercial level new product Trials (Biscuits/Savory Oats/Quick Cooking Oats).
- Responsible for all Facility/ Process / Machineries validation interns of Installation Qualification, Operational Qualification and Performance qualification.
- Responsible for validation of utilities / analysts involving in manufacture and batch release process.
- Responsible for time to time testing of Raw & Processed materials from external laboratory.
- Responsible for Process validation and CCP validations.
- Lead role in implementation of the Mondelez Quality Systems and sustainability.
- Releasing Raw, Packing and Finished products through SAP for Mondelez products.
- Daily Reviewing on PP and CCP documents.
- Developing and providing training for food safety and quality requirements

Organization:-M/s DUKES PRODUCTS INDIA LTD., RUDRAPUR

Designation: - Manager QA & R&D/NPD

Duration: - From Sept- 2007 to Dec-2013

Manufacturing: - Chocolates (Molded& enrobed) & center filled, Products Hard boiled Confectionery (center filled, Deposit Candy, Toffee, Jelly Eclair, Lolly pop & mint), Biscuits & Wafers. and Manufacturing Cowlicks Nutri bars for **GSK** & Éclairs for **NESTLE**. **Covertures Chocolates for HUL, Mother Dairy, cream bell & Britannia**

Key Deliverables

- Responsible for micro biological, Chemical, Physical Analysis of Raw materials, Packing Materials and Finished products analysis as per BIS Standard.
- Releasing finished products, Raw materials and Packing materials.
- Complete responsible for chocolate processing plant.
- Analysing various processes and recommending process modifications and equipment's calibrations.
- Ensuring MQI (Material Quality Index), SQI (Supplier Quality Index) and Corrective action.
- Organize & Implementation of HACCP, ISO-22000, and Internal Audits.
- New Product Developments for confectionery and bakery products
- Monitoring FSSAI & legal Metrology Regulations.
- Drive cost saving in packing materials (Corrugated boxes & laminates) by changing structures.
- Responsible for fumigation of Raw materials.
- Carryout sensory evaluation for Raw and Finished products.
- Handling customer complaints.
- Responsibility for preparation of monthly Quality report, Chemist evaluation and ETP report.

- Handled training programs to all levels of the staff in relation to food quality and safety.
- Conducting vendor audits for major ingredient and packaging material suppliers

Organization: - M/s Ruby confectionery (P) Ltd. Hyderabad

(Franchisee unit of **M/s PARLE PRODUCTS (P) LTD.**)

Designation: - Q.C. In charge.

Duration: - 7 years 4 months (Apr-2000 to Aug-2007) manufacturing: - Hard boiled Confectionery (Toffees & Candies) Products

Key Deliverables

- Responsible for Raw material, packing material and finished product testing.
- Releasing finished products, Raw materials and Packing materials.
- Responsible for calibration program for entire facility.
- Carryout Daily Product taste Evaluation of finished product before releasing to market.
- Review the batch manufacturing records on daily basis.
- Responsible for preparing MIS reports and sharing to Parle, Head office.
- Implementation of 5s concept at site.
- Handling consumer complaints.
- Implementation Quality circle concept at site.
- Implementation of GLP system.
- Organizing shop floor trainings to Staff and SFC

Major Achievements

- ❖ Site Clearance through Global Quality audit team by GSK for commercial Production at Dukes Products India Ltd., Rudrapur.
- ❖ Site clearance through Global Audit team by Mondelez for commercial production at Parsons Nutritionals Private Ltd., Bangalore.
- ❖ DP Chocolates got highest score in Global audit in chocolate category.
- ❖ Implementation of Global Quality management system.
- ❖ Validation of systems and processes.
- ❖ Developed Bakery products
- ❖ Developed various kind of cocoa powders.
- ❖ Developed bake stable chips.
- ❖ Developed fine Dark, Milk and white chocolates.
- ❖ Developed High and medium alkalized cocoa powders.
- ❖ Trainer for Quality systems to Executives and Managers.
- ❖ Reduced testing through multiple initiatives with facts and data at site to Minimize the cost

Personal Profile

Name: G.S.V.V. Prasad
Father Name: Late Veeranna
Date of Birth: 15 /08/1974
Nationality: Indian
Marital Status: Married
Languages Known: Telugu, English & Hindi.
Notice Period: 45 Days.
IT SKILL SET: Well versed with Ms-Word, Excel and PowerPoint

Communication Address

SWG Industries Limited
Plot no.8, Sector 1, IIE Sidcul, Pantnagar, Rudrapur- 263153.
Mobile no.: - 8219543604 & 9927401096

I hereby declare that all the information furnished above is authentic to full of my knowledge and belief.

Date: 28/01/2026

Place: Rudrapur, Uttarakhand

G.S.V.V. PRASAD