

Venkata Subba Rao

OPERATIONS MANAGER

HOW TO CONTACT ME

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PROFILE

Operations and Quality professional with 9 years of experience in multi-category food manufacturing and QSR operations. Currently leading production, quality, and supply chain at Blendhub India Pvt. Ltd. Certified FSSC 22000 v6 Lead Auditor with a strong record in audits, compliance, efficiency improvement, and team leadership.

WORK EXPERIENCE

OPERATIONS MANAGER

Apr 2025 to Present

BLENDHUB INDIA PVT LTD

- **Oversee Daily Operations:** Managing end-to-end daily operations of food production, service, and supply chain to ensure smooth business functioning and customer satisfaction.
- **Quality & Food Safety Compliance:** Ensuring strict adherence to food safety standards (e.g. FSSC, HALAL, FSSAI & Customer standards) and internal quality protocols across all departments.
- **Inventory & Supply Chain Management:** Optimizing stock levels, monitored usage, and coordinated with suppliers to maintain efficient inventory and reduce waste/spoilage.
- **Team Leadership & Training:** Recruiting, training, and supervising cross-functional teams including production, quality, maintenance, logistics, and hygiene staff to meet operational goals.
- **Process Improvement:** Identifying and implementing operational improvements to increase efficiency, reduce costs, and enhance productivity.
- **Budgeting & Cost Control:** Preparing and managing budgets, monitoring operating expenses, and implementing cost-control measures without compromising quality.
- **Customer Experience Management:** Ensuring high service standards, resolved customer complaints promptly, and drove initiatives to improve customer satisfaction and loyalty.
- **Health & Safety Oversight:** Enforcing health and safety regulations, conducting routine inspections, and ensuring all staff following compliance protocols.
- **Vendor & Supplier Relations:** Managing relationships with vendors and negotiated contracts to ensure quality supply at competitive pricing.
- **Strategic Planning & Reporting:** Developing operational strategies aligned with business goals, and preparing performance reports for senior management.
- **Technology Integration:** Leveraging food industry software (SIEMENS, NICE LABEL, CHEMOMETRIC BRAIN, MES, NAVISION and LOTUS systems to streamline operations, track KPIs, and enhance reporting accuracy.
- **Regulatory Compliance:** Ensured the business complying with local, state, and national regulations in food handling, labour laws, and business licensing.

LANGUAGES

Telugu
English
Hindi

EDUCATION HISTORY

Master of Business

Administration - MBA WX

Operations and Supply chain & Leadership and Strategy

SVKM's Narsee Monjee Institute of Management Studies (NMIMS) 2025-2027

-Pursuing

Bachelor of Technology (Food Technology) 2012 - 2016

Acharya N.G. Ranga Agricultural University

- Graduated in Food technology with GPA 8.04

SKILLS

- Food Safety Regulations Compliance
- Quality Assurance & Control
- Regulatory Knowledge
- Data Analysis & Reporting
- Project Management
- Training & Development
- Navision, SAP, MS Office
- Effective Communication
- Technical Expertise
- Attention to Detail

CERTIFICATIONS

- Certified HACCP Level 3
- Certified FSSC 22k V5.1 Lead Auditor
- HALAL Certification Procedure.
- Certified FOSTAC Food Safety Supervisor - Advance Manufacturing and COVID
- Certified Six Sigma Green Belt
- ISO 45001: 2018 certified.

WORK EXPERIENCE

QA/QC MANAGER

Jun 2023 to Mar 2025

- Ensure implementation of Blendhub's food safety and quality standards, including adherence to HACCP, ISO 22k, FSSC, GMP, and HALAL.
- Manage internal and external audits, handle customer audits and complaints, and oversee vendor evaluations and audits.
- Coordinate with the global team for document revisions and develop system monitoring plans to drive food safety and quality culture.
- Conducting food safety and quality audits and data collection and analysis.
- Project handling and collaboration with other departments
- Oversee 3P services for various clients and ensure quality timelines and KPIs are met.
- Develop procedures, formats, and checklists for PRP, OPRP, CCP, VACCP, and TACCP programs, and ensure 100% adherence to SOPs.
- Utilize systems like LOTUS and NAVISION for quality programs and improve processes through TPM, 6 Sigma, and LEAN Manufacturing.

MANAGER QC

Namdhari Freshcut Hyd. July 2022 to May 2023

- Implement Namdhari Fresh's food safety and quality policies, procedures, and standards across three units (Hyderabad, Bangalore, Nasik).
- Manage quality and operations teams, troubleshoot technical and mechanical issues, and plan production for 13 customers.
- Achieve a 9% reduction in material usage, receive recognition for resolving long-term technical issues, and develop quality control plans in line with FSSC 22000 and customer requirements.
- Prepare and analyze quality documentation, including reports on failed processes, stability studies, and corrective actions, and lead food safety teams.
- Ensure effective HACCP plans, prepare and deliver training to 100+ employees, and implement 5S and TPM systems.
- Coordinate with customers for new product development, shelf life studies, and investigate customer complaints with robust RCA and CAPA.
- Conduct supplier audits, develop new suppliers, and negotiate for better, consistent supply while streamlining process flows and production planning.

PROJECTS

Fabrication of Fish Scaling Blades and their evaluation.

ELP

Handling Ice Cream plant for commercial production and preparation and sales of milk products.

INTERNSHIP

Conducting RM, PM, Online QC checks and FG analysis.

Nov 2015- Mar 2016

Global Green Company Ltd.

ACHIEVEMENTS

- Received R&R for troubleshooting UF in the Aquafina line (Feb 2017).
- Awarded for strong commitment to excellence in food safety by CII (Dec 2017).
- Recognized for outstanding performance in QSR audits and certification with WYN (Oct 2018).
- Awarded for best quality safe produce (Mar 2019).
- Achieved cost reduction in consumables and managed Covid-19 handling in the factory (Apr 2020).
- Assisted with factory expansion, fire safety system development, and implemented quality systems for traceability (Oct 2020 - Mar 2021).
- Developed bakery products for bun preparation in CK and managed the addition of new stores in Lebanon and Congo (Jan - Feb 2022).

QA MANAGER

Resto group, Gabon

June 2021 to April 2022

- Execute food safety and quality programs to meet corporate and customer standards and regulatory requirements, ensuring adherence to KFC, Pizza Hut, Paul Bakery, Pink Berry, and Sushi Bar QSR standards.
- Conduct internal audits across restaurants, warehouses, bakeries, and central kitchens, and handle international quality procedure projects.
- Develop local suppliers to reduce import costs and support sustainable operations, while ensuring GMP compliance among plant personnel.
- Design and deliver comprehensive food safety and quality training for employees, maintaining annual training compliance.
- Collaborate with Operations and Maintenance to foster Food Safety and Quality ownership on the shop floor, and manage plant timelines and milestones for improvement plans and metrics.
- Analyze and communicate quality and food safety issues, addressing both internal and consumer complaints with corrective actions.
- Oversee packaging and labeling legal requirements and provide FSMS expertise for risk assessment, hazard control, and surveillance.
- Develop 5S and TPM systems, perform trend analysis for improvements, and identify opportunities for continuous improvement within FSQA programs.

QA OFFICER

Aug 2019 - May 2021

Agro Tech Foods Ltd, Kothur, Hyd

- Prepare RCA and CAPA for customer complaints, implement 5S processes, and verify improvements in IPC, MWPC, RTE, and Bakes.
- Coordinate with core teams for smooth plant operations, and work closely with R&D on new product development.
- Train 200+ workers on food safety, hygiene, and quality, and monitor RM and PM analysis with Oracle quality entries.
- Conduct monthly internal audits, pre-dispatch checks, and sensory evaluations, and prepare the plant for SGS safety audits.
- Develop OPLs, prepare documents for new processes or products, and ensure facility expansion occurs with zero safety incidents.

HOBBIES

- Playing Cricket
- Listening Music
- Dancing
- Watching Movies
- Reading Books

PERSONAL DETAILS

Full Name: Mandepudi.
Venkata Subba Rao
Date of Birth: 15/07/1995
Gender: Male
Marital Status: Unmarried

QA EXECUTIVE

WYN Brands LLP, Hyd

Jul 2018 - Jul 2019

- Manage FSSC, ISO, GMP, and various customer audits, including those for McDonald's, KFC, and other major brands.
- Conduct analysis of raw and packing materials to meet company and customer specifications, and handle customer complaints with RCA and CAPA.
- Train workers on HACCP, GMP, and customer specifications, and perform online quality checks and sensory evaluations.
- Conduct monthly internal audits, facility verification, and mock recalls, and revise documents and processes as needed.

SC QC OFFICER

May 2016-Jan 2018

Pepsico India Holdings Pvt Ltd, Hyd

- Maintain 3D quality by adhering to SOPs and PI protocols, and handle WTP for smooth operations.
- Conduct analysis of raw materials, treated water, intermediates, and finished products, ensuring they meet company standards.
- Oversee beverage production, process parameters, syrup preparation, and equipment handling.
- Perform all necessary tests, monitor cleaning and sanitation processes, and conduct root cause analysis with corrective actions.
- Release products through SAP, calibrate equipment, and ensure clean areas are suitable for production.
- Implement 5S, conduct training on TPM, safety, and regulatory compliance, and lead successful audits.

DECLARATION:

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

Place: Sricity, AP, INDIA

Date: 17/06/2026

(VENKATA SUBBA RAO.M)