

COVER LETTER

Dear Hiring Manager,

As QA Lead in the food industry, I've worked closely with FBO Owners and MDs, VPs to drive quality and compliance. I've led projects like Greenfield setup at Baramati, managed regulatory approvals (FSSAI, FSSC, HALAL, USFDA), and implemented food safety programs like "Raise Your Voice" and World Food Safety Day celebrations.

My experience includes:

- Ensuring compliance and quality standards by design for top clients*
- Crisis management and troubleshooting for customers like Mondelez, Ferrero, and Nestle*
- Collaborating with top management (Owners, MDs, VPs) to drive business growth*
- Driving quality culture and improvements across different plants & 3P sites*
- Supplier management and auditing (near to 100 suppliers) with a robust audit program focusing on risk assessment, compliance, and continuous improvement*

I'm keen to bring my expertise and contribute to ensuring top-notch food safety standards.

Thank you for your time and consideration.

*Best regards,
Kishor S Doke
Mob. 9767210022*

Curriculum Vitae



KISHOR SHRIRAM DOKE

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Objective: -

To achieve organization goal by means of personal skill of professional attitude, hard work and sincerity.

PROFILE SUMMARY:

- || Quality Leadership: 17.8 years of experience in Quality Assurance,
- || Industry Expertise: Experience in various industries, including food manufacturing (chocolate, confectionery, beverages, spices), with knowledge of different product categories and regulatory requirements.
- || Project Management: Successfully led greenfield and brownfield projects, including setting up new manufacturing sites, labs, and quality systems.
- || Regulatory Compliance: Expertise in Regulatory affairs, including FSSAI, HACCP- GFSI Certification (BRCGS, FSSC), HALAL, SEDEX, KOSHER, RSPO and USFDA compliance.
- || Leadership and Team Management: Experience in managing teams, developing quality management plans, and providing technical guidance to ensure seamless operations.
- || Supplier Management- New Supplier onboarding with Auditing process & approvals with complete Governance & Compliance on all supplier's basis risk assessment with SCM Team.
- || Products Handled: Chocolate, Compounds, Confectionery, Spec & Deco Products, Veg & Non-Veg RTE Products, Sauces, Hot fill, Cold Fill, Frozen/Par Fried products, Spices (Whole, Grinded), RTC spices & mixes, Beverages (Syrup, Sharbat, Crushes, Mix Fruit jams in PET & Glass), Premixes, Canned Products

PROFESSIONAL EXPERIENCE: -



5. Food Service India Pvt. Ltd.: - (April 2023- Present).

- □ Overall Responsibility- “Lead Quality” from April 2023 (Reports to MD)
- □ Key Tasks – Projects & PAN India Quality Assurance Management-
- □ Projects & Quality Assurance Management, 3P Management, Traded Goods & Suppliers Management, BRC system certification, Specifications Management, Customer complaint resolution, Team Development, Trainings,
- □ Ensuring quality and compliance with regulations, collaborating with stakeholders to align with business objectives, providing regular updates to senior leadership on compliance and regulatory matters, guiding decisions that impact operations and strategy.
- □ Strategic decision-making: Making compliance decisions that drive business growth while maintaining customer trust. Collate and review all food safety prerequisite documents from Supplier & develop Supplier audit plan with SES (risk assessment) . Developing IT System for effective work flow for SOP's, Specifications, formats, dispatches, deviations, COA controls
- □ Operational oversight: Ensuring seamless processes across manufacturing sites and third-party operations.
- □ Food safety and quality: Building robust systems to protect customers and the business. IA, GMP, EMP- Microbial requirements, HACCP assessments for new lines with IQ,OQ,PQ
- □ Leadership and collaboration: Working with senior leadership to drive compliance and quality initiatives.
- □ FSSAI FSSR compliance, HALAL, Customer audits,
- □ Team size- 17+ sub associates. Direct reporting -2

4. Barry Callebaut India Pvt. Ltd. (Barry Callebaut Cocoa & Chocolate Ingredients India Pvt. Ltd.)-

Aug 2014 - Mar 2023,

Overall Responsibility- QA Engineer from 2014 » Sr. QA Engineer from 2017» Asst. Manager QA from 2018 » Manager Quality Assurance from Jan 2019 (Reports to VP Quality Assurance)

Key Tasks – Projects & Quality Assurance Management

- Brown field set up at Rajangaon Site, Lead Greenfield project i.e. New Manufacturing site at Baramati from QA side to have necessary prerequisites (FSSAI license, FSSC certificate, HALAL certificate, Weights & measures license, SEDEX/URSA certificate, other validations to start up the factory successfully.
- Local Regulatory Support for meeting Import & Export requirements, connect with FSSAI responsible to solve their queries, Making FSSAI site license modifications & new applications as per needs. Assign consultants wherever necessary to support & execute business plans such as new Artworks for packaging.
- Set Food Safety Management Programs- Raise your Voice, Quality Culture – Raise Your Voice, Worlds Food Safety Day Celebration, Gasket, Friction, Lubricant, Glass Mapping through CI applications
- Crisis managements via RCA tools, troubleshooting for customer queries & application improvements at customer sites done successfully, provide technical guidance to team proactively to avoid bottlenecks during production execution without FTQ “First time quality” hit, promote the quality culture via different quality culture programs,
- Regional Quality Auditor to on-board the Suppliers with better co-ordination.
- Developing quality management plans & strategies, specifications management as per business plans to support business financials as well QA annual budget, closely working with R&D team, Application Chefs as well all Departments to execute the new product trials in proper manner on shop floor, demonstrating multitasking skill by executing & making different projects successful as per Business plans, continuously sharing positive ideas to support business growth
- Handling 3 sites altogether – Baramati –G-197, Baramati-C-15 for Repacking, RNPL- Surat 3rd party
- Team size- 09+

3. Ferrero India Pvt. Ltd. :- March 2013 - Aug 2014

Overall Responsibility- Product Quality Assurance Officer- Reports to QA Manager (Italian)

Key Tasks – Set up of new projects – New KI lines, Schocobone crispy, Nutella, Rocher, Kinder cereali line, customer complaint reduction.

- Responsible for control of ‘Quality attributes & Online Quality Assurance’ of the product & Process.
- Looking online Quality Knobs as OPRP, CCP monitoring, managing product KPI data & CAPA for reducing the defects & CAPA on Customer Complaints, Process Excellence, Calibration; SAP, Documentation, Audits, set sensory system, Weekly reporting to Plant Manager for process excellence, Team size- 09+ 16 sub associates.

2. Tasty Bite Eatables Ltd.: - March 2010 to Feb 2013

- ▮▮ Overall Responsibility- Central Quality Assurance Officer (Reports to QAM, R&D Head)
- ▮▮ Key Tasks – Set up of new products –Potato cheese shots, micro validations, WTP set up, faced USFDA audit
- ▮▮ Food Safety Team Member, TPM – Team member
- ▮▮ Customer Complaints Evaluation and help with appropriate CA's for through Root cause analysis.
- ▮▮ HK Team Management, Pest control Management, 3P Management & Supplier Audits
- ▮▮ Team size- 05+ sub associates.,

1. Pravin Masalewale Pvt. Ltd.: - July 2008 to March 2010

- ▮▮ Overall Responsibility- Quality Control Chemist (Reports to QC Manager)
- ▮▮ Key Tasks – Set up of new Chemical & Microbiology lab
- ▮▮ Quality Control & Assurance by means of QC Checks & Documentation for raw Materials & finished Goods - Physical; Chemical; Microbiological methods as Per PFA Rules & Sensory analysis, COA Making & provision as per requirements.
- ▮▮ Production batch making support.
- ▮▮ Customer Complaints Evaluation and help with giving appropriate CA's for through Root cause analysis.
- ▮▮ Checking competitor samples & updating management for on time quality execution
- ▮▮ Team size- 06+, HK Team Management, Pest control Management, 3P Management

▮▮ Academic Profile:-

- ▮▮ Professional Certificate Program in General Management (IIM Kozhikode): 2024-2025
- ▮▮ M.Sc. MICROBIOLOGY: (Modern College- Pune University)- 2006-2008

Hereby, I declare that all the information given above is true and correct to the best of my knowledge and belief.

Place: Pune

Date: 11/04/2026