



Anoop TP

A Master's Degree in Microbiology with 10+ years of experience in the food industry.

West yakkara Palakkad 678001, anoop230487@hotmail.com

Phone: +91 94963 53118;

- A Master's Degree in Microbiology with 10+ years of experience in food
- Lead Auditor for ISO 22000:2018, Lead Auditor for ISO 9001:2015, Internal Auditor for ISO 22000:2018, PCQI – Human Food Version 2.0 and ISO 14001:2015
- Experience in handling the quality of various food products, including coconut oil, baking products, biscuits, Agri products and controlled atmosphere storage and warehouse QA.
- Experience in handling customer quality audits and certification audits, including BRC (Storage & Distribution) ISO 22000:2018 and ISO 14001:2015.
- I am well versed in the concepts of food safety management systems, quality management systems, and environmental management systems and their documentation.
- Competent with computer applications like MS Office tools (Word, PowerPoint, Excel),
Willing to relocate: Anywhere

Personal Details

Date of Birth: April 23, 1987

Employment Eligibility: India

Highest Career Level: QUALITY ASSURANCE MANAGER

Industry: Food Preparation & Service, Baking and confectionary, Biscuits, Cookies, Fortified Baby Foods, Extruder Snacks Products, Fried Snacks, Cold Chain Quality (Supply Chain) Quality Assurance, Water Treatment, Waste Management, Food Safety Auditing and Certification, Edible Oil Quality Assurance, RTE/Frozen Product Industry.

Total years of experience: 10+

Work Experience

Quality Assurance Manager

Universal Industries Ltd., Lilongwe, Malawi, March 2023 to present

- Carry out quality assessment measures on all the products ready to be shipped and incoming raw materials.
- Take a thorough look at the plans, specifications, and blueprints to understand the product requirements. Reject all the incoming raw materials that fail to meet quality expectations and report the issue to the concerned department at the earliest.
- Resolving quality-related issues and adhering to deadlines providing training to the quality assurance team
- Design an efficient design protocol that can be used across all domains.
- Prepare documentation of the inspection process, which includes detailed reports and performance records.
- Recommend improvement measures for the production process to ensure quality control standards are met.
- Guide the production team about quality control issues to enhance the quality of the product. Monitor customer satisfaction levels.
- Monitor the production phase at various levels.

Products Handled

- Extruded snacks
- Fried Snacks
- Biscuits
- Cookies
- Soft drinks
- CSD (Carbonated Soft Drinks)

Quality Assurance Manager

HINDUSTAN FOODS LIMITED, Ponda, Goa

August 2022 to February 2023

- Organizing checks on incoming raw material and package material as per the prescribed methods given in the testing method manual and quality plan
- Ability to conduct trend analysis with regard to raw material quality and rejections, in-process data, and customer complaints and implement changes accordingly to ensure continual improvement.
- Evaluation of suppliers and assistance in the identification of new suppliers
- Oversee and evaluate the implementation of FIFO and FEFO in stores and dispatch
- Inspection and testing of in process and finished products, and continuous feedback to production on product quality.
- Giving inspection and testing status of finished products based on testing

- Controlling and maintaining ETP operations and ensuring that the final discharge water meets the statutory norms.
- Ensure calibration of inspection measuring and test instruments in the laboratory with the help of the production department in charge.
- Identifying, documenting, and notifying the production department in charge of nonconforming finished products in the process and finished product, as well as the commercial department in charge of nonconforming packing material and raw material, and taking decisions on the mode of disposition of nonconforming finished goods and packing material.
- Institute an appropriate quality plan whenever any new product process is introduced
- Identifying the training needs of laboratory staff and arranging a training program with the help of the HR department in charge.
- Coordinating the investigation and implementation of action to be taken on consumer complaints and giving feedback to the factory manager on action taken.
- Free dispatch clearance on finished products and ensuring that stocks are available for dispatch
- Storing and preserving standard and reference products
- Organizing pest control within and outside the factory and monitoring the effectiveness.

Products Handled

- Extruded fortified flour
- Baby fortified food
- Extruded snacks

Food Safety Auditor

TUV-NORD GROUP, Bengaluru, Karnataka March 2020 to August 2022; 116, Ground Floor, Rajajinagar, 1st Block, 2nd Stage, W.O.C. Road, Near Fortis Hospital, Bangalore, 560086 RESPONSIBILITIES

- Observe the organization's food preparation, handling, storage, and transportation as per the respective applicable standards (FSSC, ISO, BRC)
- Interview food preparation, handling, and personnel within the scope of the organization's FSMS.
- Review the organization's food safety-related records and documents (e.g., receiving records, HACCP plan).
- Issue a formal audit report to the organization and certification body, as well as issue
- Arrange travel means lodging when traveling to a client site.
- Issue an accurate, complete invoice to the client in a timely manner.
- Conduct timely follow-ups with clients.
- Responsible for conducting FSSAI Schedule 4 audits in various verticals like catering, dairy, storage and distribution, and general manufacturing.
- Responsible for conducting the 2nd-party food safety and hygienic audits for the clients

Assistant Manager, QA

SNOWMAN LOGISTICS LIMITED, Bengaluru, Karnataka, March 2017 to February 2020

560049

RESPONSIBILITIES

- Conducting self-inspections and internal audits as per plan and following up with other functions for the timely closure of nonconformities.
- To ensure all the critical control points are monitored as per the hazard analysis and critical control point plans,.
- Responsible for supporting deviation closures, writing investigation reports, and initiating and following up on corrective and preventative actions.
- Responsible for supporting quality-related customer complaint investigations and trending
- To promote continuous improvement of the quality management system
- Providing support and advice during cross-functional investigations and as required
- Verification of calibration
- Ensure compliance with preventive maintenance activities daily, weekly, monthly,
- To follow and ensure the compliance of personal hygiene practices and good housekeeping practices in the plant.
- Conducting service performance audits for pest control
- Conducting training in all aspects of Quality Management System, HACCP, GWP, GHP, ISO 22000:2005, BRC Storage and Distribution Issue 3, and ISO 14001:2015.

Products Handled

- Frozen foods

QA-Executive

Elite Natural Pvt. Ltd., Hosur, Tamil Nadu April 2013 to February 2017 Baking Industry Section) Plot No. 21: Sipcot Industrial Complex, Phase 2, Hosur-635109

RESPONSIBILITIES

Raw material/FG checking techniques, Microbiology, GLP, calibration of lab equipment's

- Take care of the end-to-end process in bread and rusk making.
- Online monitoring of the production process
- SAP quality release
- Evaluation of the Cost of Poor Quality (COPQ).
- Training coordinator
- Inspection and analysis of RM and PM for production and documentation of the test report

- I have verified all documents related to the QA department and maintained all QA documents as per ISO 22000-2005.
- Have prepared the daily and monthly QA reports and submitted them to the monthly QA review.
- Team member for implementing TACCP/VACCP

Products Handled

- Milk bread
- Wheat bread
- Milk toast
- Sooji rusk
- Jeera rusk
- Pizza rusk
- Cashew cookies
- Choco cookies
- Muffins
- Flavoured Cup cakes
- Flavoured Bar cakes
- Marble Cakes
- Besan Flour (Repacking)
- Rawa (Repacking)
- Atta (Repacking)

Management Trainee (Quality Assurance)

Marico Limited, Kerala, June 2012 to April 2013

- Oil quality checking techniques,
- Raw material inspection
- GLP
- Calibration of lab equipment,
- Experience in an NABL-accredited lab, SAP quality
- ISO 22000:2005 Documentation
- Food safety Training and awareness trainer
- Food safety internal auditor

Product Handled

- Pure coconut oil
- Blended coconut oil
- Refined coconut oil
- Solvent extracted refined coconut oil
- Coconut cake

Education

M.Sc. in Microbiology

Bharathiya University, Coimbatore, Tamil Nadu, 2011

B.Sc. in Industrial Microbiology,

Calicut University, Palghat, Kerala, 2009

Skills

- ISO 22000:2018 Internal auditor (5 years)
- ISO 14001:2015 as an internal auditor (4 years)
- FSSC 22000:2018 V5 (1 year)
- BRC Storage and Distribution Issue 3 Documentation (4 years)
- Microsoft Office (8 years)
- ISO 9001:2015 Lead Auditor (less than 1 year)
- Quality Assurance (8 years)
- Quality Control (5 years)
- ISO 22000 Documentation (8 years)
- Food safety auditing (8 years)

Languages

- Malayalam: Native
- Tamil: Expert
- English: Expert
- Hindi: Expert
- Kannada, Intermediate
- Telugu: Beginner

Certifications and licenses

Lead auditor training program: ISO 9001:2015 Quality Management System

March 2020 to Present

Internal Auditing for Environmental Management Systems Based on ISO 14001:2015

March 2018 to Present EMS

Food Safety Management Systems Auditor/Lead Auditor Course (EN ISO 22000:2005)

July 2011 to Present

Lead auditor training program, FSSC 22000:2018 V5

July 2020 to Present

PCQI – Human Food Version 2.0 , Training program by FSPCA - FDA

January 2026 to Present

Date: 08.02.2026

Name: Anoop.T.P

Place: Palakkad Yakkara

Signature:

