Swati Waghmode

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Achievement-driven professional, targeting assignments in Quality Health and Safety with an organization of repute in the Hospitality industry

PROFILE SUMMARY

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- A competent and result-oriented professional with 5.7 years of progressive quality assurance experience in the food industry
- · Proficient in reviewing, maintaining, and monitoring quality programs
- Effectively performed quality control tests to ensure customer specifications are met and managed quality control documentation
- Strong customer service experience and a background of achievement in supporting all levels of management & working to set schedules and deadlines
- Excellence in conducting vendor & hygiene audits.
- Skilled in establishing a company's quality procedures, standards, and specifications
- Proficiency in working with purchasing staff to establish quality requirements from suppliers; expertise in assuring the quality of incoming raw materials from vendors
- **Proven success in leading teams,** driving organizational improvements & implementation of best practices; comfortable working in a multi-cultural environment

Delivering long term quality improvement, strategic development, and continual improvement of relationships with business partners such as suppliers & contract manufactures, complex problem solving & process improvisation.

EDUCATION

- Master of Business administration (MIT college of Management) from Pune University, 2017
- Post Graduate Programme (Agri Business Management) from MIT College of Management, Pune University, in 2017
- Bachelor of Food Technology or B. Tech (Food Technology) from Queens college of food technology & research centre Aurangabad, Agriculture University, Parbhani 2015 (CGPA: 7.9/ 10)
 - 12th Yogeshwari Mahavidyalay Ambajogai Parli Beed
 - 10th Vivekanand Vidyalaya Pimpalgaon Gadhe Parli Beed

ORGANISATIONAL EXPERIENCE

Since July' 2019: Elior Food Services Pvt Ltd ., as Deputy Manager Quality Assurance & Health Safety (Lead) - Role:

- Managing quality and safety standards of Central Kitchens, On sites and Off sites at Bangalore
- Process mapping of the team
- Strategizing QHSE processes through training modules
- Training the teams Operations, Production, Sales for QHSE Best Practices
- Responsible for ISO 22000 preparedness and certification across central kitchens and sites
- Reporting and Participating in Management Safety Meeting
- · Co-ordinating with all the stakeholders to close the action points raised in the monthly internal audit
- Reviews these HSE policies to ensure that they are updated and meet the current trends, and to assess the hazard and risk assessment and updated new regulations
- Ensure all new projects and initiatives on-site are implemented in accordance with Food Safety and Quality and customer requirements and the development & tracking of site quality improvement

SKILL SET Food Quality Control & Management

> Reporting and Documentation

Audits, Inspection and Compliances

Process and Product Improvements

Rejection Analysis/ Complaint Management Training & Development (GMP, and Basic Food Safety)

> Cross-Functional Coordination

Work Place Safety CERTIFICATION

1.ISO 22000: 2018 Lead Auditor Course (Intertek) 2. ISO 45000:2018 Lead Auditor Occupational Health Safety (SGS)

IT SKILLS Operating Systems Microsoft Excel, PowerPoint, Word etc.

August'16 to June2019: Dietico Health Food Allied Services Pvt. Ltd., as Food Safety Manager o Quality Assurance/Health and Safety Lead Role:

- · Managing quality standards of food outlets across Mumbai India
- · Performing food safety and standardization audits on food items, Conducting vendor and hygiene audits
- Reviewing and monitoring all set quality control programs and quality control test results, Organizing monthly tests on food items
- Updating quality control reports on a weekly basis
- Evaluating the product in accordance with customer feedback
- Training the staff on GMP and basic food safety
- Executed food safety audits
- · Organized GMP, and Food Safety Training for food service establishments
- Performed hygiene audits
- Trained the staff on GMP and HACCP
- · Performed hygiene audits and inspection related to food safety for corporate clients
- Imparted online training for GMP, basic hygiene training, and HACCP
- Developed inspection and audit

PERSONAL DE TAILS

Date of Birth: 28.04.1993 **Languages Known:** English, Marathi, Hindi. **Address:** Annapoorneshwari Nilaya, Papaiah Reddy Layout 6th cross,2nd Layout doddanekundi Bengaluru Karnataka 560037



LinkedIn Address/QR Code: