

Manohar Narayan Hubale
DOB - 13th Nov, 1998
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MOB.-9834358941

OBJECTIVE :

Seeking a challenging position to utilize my skills and abilities in areas of Production (Operation & Materials Management), Quality Control this offers a professional growth while being resourceful, innovative and flexible.

SUMMARY :

- Food Technologist having extensive knowledge about the processing formulation And safety of the food including microbiological as well as process generated Safety issue.
- Highly motivated, positive and goal oriented, with attention to detail as well as The ability to work well both individual and part of the team.
- Knowledge about various types of Pickles (Mango, Lime , Chilli, Mix pickle) Gorkheri , Red stuff Chilli Pickles and Various Types of Spices.
- Good Experience in Production ,cost Reduction, Manpower management, Leadership and Analysing Problems.
- Good Experience of handling and implementation HACCP,PRP, CCP
- Expertise in SAP Production Planning

PROFESSIONAL EXPERIENCE :

Designation : PRODUCTION EXECUTIVE
DEPT : Pickle Processing and Packing
Company : Nilons Enterprises pvt ltd. Jalgaon
Duration : 10 Jan 2024 to upto date

Job Responsibilities:

- To deliver production compliance as per requirement at right time , right quantity,with optimum efficiency of machine , material and manpower.
- To manage & coordinate the production activities in an efficiently, cost conscious and safe manner.
- To record production data, material consumption & wastages, breakdowns, manpower data & preparing daily production report, manpower report, breakdown report,& proposals for corrective measurements.

- To complete production SAP posting on real time basis.
- Manage the team of foremen and floor operators.
- To convey clear communication of complaints and corrective actions to the shop floor.
- Monitor general performance of the lines (material, manpower, & machine) with regard to the companies standard
- To maintain & monitor plant hygiene to make smooth and hygiene food production.
- Perform the physical inventory of raw materials at the end of each month and issue a report
- To Record the operator perfomance on daily basis & also WIP records.
- Assessment of risk hazards in operation and implementation of preventive measures to ensure zero level LTA.
- Interface between other departments (planning, maintainance & manpower)
- Knowledge of OEE and HACCP , Kaizen for continuous improvements concepts

SKILLS:

- Exerptise in the areas of maintainance & production
- Data Management
- Excellent written and verbal communications
- Ability to solve problem
- Production supervision (planning, stocks, meeting attending)
- Conduct awareness training on various topic (GMP, GHP, Product Handling, Personal Hygiene, CIP.)

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P R O F E S S I O N A L E X P E R I E N C E : 1.6 YEAR

Designation : Quality Officer :

Company : Taj Frozen Food India ltd.

(Arctic Agro Foods Pvt.Ltd. A/P- Nandur, Tal.Daund, Dist- Pune)

Duration :01 June 2022 to Dec 2023

Products : Frozen Cornss, FrozenVegetables, Frozen Samosa, Frozen Lachcha Paratha, Frozen Tringular Paratha, Sabudana Khichadi, Frozen Snacks, Frozen Aloo Paratha

Job Responsibilities:

- (I) RM MATERIAL CONFORMITY
- (II) PM MATERIAL CONFORMITY
- (III) WORK IN PROGRESS (ONLINE PROCESS ANALYSIS)
- (IV) FINISHED PRODUCTS APPROVAL
- (V) EXPORT RELATED DOCUMENTATIO

Ensure smooth operation of all Fruit & Vegetable IQF process line as per QC Specification- Control Time & temp of Blancher, Chiller, maintain final product temp-18°C (IQF), Chemical test(Blanching test), Organoleptic test.

- Cross Verification of Temperature of initial & final packed product. Net: Content, Printing matter, Sealing, Metal detector.
 - Checking of Online Packing Line Of each and Every Product.
 - Responsible for Coding & Packing Appearance.
 - Checking of online freezing of samosa by spiral IQF, Plate Freezer, Blast Freezer.
 - Checking of Packing material-Moisture content, GSM, Size, Printing Matter, Ply. On line quality checking and assurance.
 - Responsible for implementation as well as inspection of Master Cleaning & Sanitation Protocol.
 - Responsible to monitor Pest control activities in the plant with the coordination with third party PCI (Pest Control of India).
 - Responsible for Man power Handling.
 - To ensure that the Safety norms should be followed as defined under the Company Safety Policy.
- Good Knowledge of HACCP and fssai Standard

MANAGEMENT TRAINING

Name : S. K. Export Dindori, Nashik

Dept : Quality Control

Duration : Four Months

EDUCATION :

Degree/Course	Institute /College	University/ Board	%/cgpa	Year of Passing
B-Tech Food Technology	College Of Food Technology Achholi, Mahad	Dr. B.S.K.K.V. Dapoli	7.2 cgpa	2022
12 th (HSC)	Yashwantrao Chavan Institute Science College Of Satara	Kolhapur Divisional Board	66.15%	2017
10 th (SSC)	Jawaharlal Shetaki Vidyalay Piliv	Maharashtra State Board secondary Pune	85.00%	2015

PERSONAL INFORMATION:

Name : Manohar Narayan Hubale
Date of Birth : 13th Nov 1998
Hobbies : Listening music, Playing Cricket, Watching movie.
Languages Known : English, Hindi, & Marathi.
Address : At- Sulewadi Post- Piliv, 413310
Tal- Malshiras, Dist – Solapur.

DECLARATION:-

I hereby declare that all the above information furnished by me is true according to my knowledge.