



ABDUL REHMAN

PERSONAL INFORMATION

CNIC #: 3130191505551

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Nationality: Pakistani

Date of Birth: June 14, 1989

CONTACT INFORMATION

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, Lahore, Pakistan

EDUCATION

- PHD Food Science & Technology MUL Lahore (2024- Present)
- M.Phil. Food Safety & Quality Management
- Forman Christian College, Lahore (2022 – 2023)
- M.Phil. Microbiology & Molecular Genetics
- Institute of Microbiology and Molecular Genetics (2020 -2022)
- MSc Microbiology QAU- Islamabad (2011-2013)
- BSc Chemistry Islamia University BWP (2008 – 2010)

CERTIFICATIONS

- ISO 17025: 2005
- Lead Auditor FSSC 22000 V#6
- Halal Lead Auditor PS 37332022

Language

- English
- Urdu
- Arabic

PROFESSIONAL SUMMARY

Results-driven Quality Assurance & Quality Control (QA/QC) professional with 13+ years of experience in the food and beverage industry. Expertise in organoleptic testing, Sensory evaluation, analytical testing, food safety compliance, ISO standards, microbiological analysis, and environmental monitoring & pest control. Adept at product development, supply chain management, supplier audits & customer complaints, industrial hygiene, and training factory staff adherence to OHSAS & HSE principles. Detail-oriented leader with a strong background in regulatory compliance, food microbiology, and laboratory management Customer complaints handling & supplier audits.

CORE COMPETENCIES

- Quality Assurance & Quality Control Food Safety & HACCP Compliance
- ISO 22000, ISO 9001, & OHSAS 18001
- Microbiological Testing & Pathogen Detection
- Environmental Monitoring & Hygiene Audits
- Product Development & Innovation
- Raw Material & Packaging Inspection
- Supply Chain & Vendor Compliance
- Disinfectant Evaluation & Sanitation Control

PROFESSIONAL EXPERIENCE

- Junior Manager - Quality Assurance
- Unilever Walls Pakistan
- Leading QA/QC operations to ensure compliance with ISO 22000, HACCP, and food safety standards.
- Conducting raw material testing, packaging inspection, and in-process quality audits.
- Implementing sanitation, industrial hygiene, and environmental monitoring programs.
- Training factory staff on Good Manufacturing Practices (GMP) and food safety protocols.

Microbiologist

- Haleeb Foods Pvt. Ltd, Lahore, Pakistan | March 2017 – September 2018
- Conducted microbiological testing for dairy products and beverages to detect contaminants.
- Ensured compliance with HACCP, ISO 22000, and local food safety regulations.
- Supervised sterility testing, hygiene audits, and raw material assessments.
- Developed SOPs for sanitization, microbial control, and fermentation processes.
- Worked on fermentation technology, ensuring optimal yeast and bacterial cultures.

Microbiologist

- Murree Brewery Company Pvt. Ltd, Rawalpindi, Pakistan, September 2013 – January 2017
- Fermentation Control, Analytical testing & Food Safety Compliance