



MUHAMMAD AFIQ BIN JAAFAR SIDDEK

PROFILE

I am a food technologist with sound knowledge in regulatory requirements, food process, quality assurance and quality control. I am also familiar with Food Safety and Management System such as FSSC 22000 V5.1, HACCP, GMP, GLP. I am a resourceful person, keen on learning new knowledge and emphasize on global food safety, security and innovation.

PERSONAL DETAILS



Male, 20/12/1994



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SKILLS SUMMARY

- Food safety management system
- Internal audit
- Root Cause Analysis
- Statistical Process Control (SPC)
- Lab analytical (Food component analysis)
- Microsoft (Word, Excel, Powerpoint, Outlook)

CERTIFICATE AND SKILLS



Awareness and Implementation of ISO 22000 workshop (QFA)



Awareness and Implementation of HACCP and GMP (QFA)



Training on Internal Auditing GMP and HACCP (SIRIM)



Halal Internal Auditing (HDC)



Industrial grade mixer, spray dryer, food grade extruder, blast freezer

WORK EXPERIENCE

Quality Assurance Executive

Matrix Flavours and Fragrances Sdn Bhd | April 2023 - present

- As document controller and coordinate Implementation of document control system that supports Quality Management System (QMS) and ensure annual documentation review and upload in system effectively for all documents
- Coordinate annual certification process in ISO 9001, FSSC 22000, Kosher, Halal, GMP+B2, USFDA, FAMI and OEM audits through effective communications.
- Ensure implementation of internal and external verification activities such as management review, internal audit and GAP closure as per schedule.
- Key person to coordinate and communicate with regulatory or government bodies.
- Manage and research regulatory local and export requirements for potential risk or opportunity towards the impact on the organization.
- Coordinate training to Food Safety aspect, certification process, local and importing country requirements.
- Coordinate and handling of customer complaint. Following up CAR closure on time and drives initiatives in reduction of customer complaint.
- Coordinate GMP self-assessment and ensure CAR visible to respective stake holder. Ensure follow up on action closure on time and effective. To support any GMP initiative, continuous GMP improvement through food safety coaching or training.
- Key person to coordinate annual HACCP review and ensure all HACCP assessment completed for all new ingredient prior usage.
- Key person to perform internal verification or method audit for in-house laboratory analysis, CCP point in process and follow up on action closure.
- Interactions with operation site on HACCP and GMP improvements
- Support and maintain External Supplier or Manufacturer system, to perform supplier audit as per schedule and ensure CAR closure on time.
- Key person in Halal Assurance Management System.

Quality Assurance Executive

Aryzta Food Solutions | Nov 2021 - April 2023

- Assure in-plant Quality System program conform to Aryzta quality specifications, standards and customer expectations.
- Provide ongoing training and development of all employees concerning food safety, food quality, customer satisfaction and compliance with GMP, America Institute of Baking (AIB) Standards and HACCP/HARPC.
- Conduct food review and sensory evaluation.
- Raises non-conformance issue internal or external and communicates with superior in order to follow up for the non-conformance report information or close out.
- Review and verify product label compliance local and export business
- Assist and verify for nutrition programs and health claims.
- Assist in conduct and internal investigation for product complaint.
- Assist in managing internal and external Food Safety and Quality audits to ensure implementation in accordance to international standards, market and customer requirements.
- Assist in implementing databases for in-plant QA modules.
- Conducts ongoing product research to identify areas of improvement through process control.
- Develop, implement and train staff 'on-line real time' system by using Statistical Process Control.

HPLC, UV-Vis spectrophotometer, Gas Chromatography, texture analyzer, water activity analyzer, rheostat, specific gravity meter, refractometer, particle analyzer, lumifuge stability analyzer, and food microbe analysis

- Review and verify CCPs' records and ensure corrective action were done involving respective department when deviation occurs.
- Assist in regulatory compliance for Food Safety, Quality requirements, product ingredients listing, nutrition panels for review and verification for export purposes.
- Responsible for in-house and external equipment calibration and verification for measured tools and machinery.

Quality Assurance Assistant

Aryzta Food Solutions | May 2021 - Nov 2021

- Ensuring food safety management system run smoothly based on FSSC 22000 standards and Quality Assurance Plan(QAP).
- Inspect on the incoming raw materials, packaging materials, and outgoing finished product
- In charge of internal CCP's monitoring Food Safety Management System and verification process and keeping the documents updated.
- Reviewing the validity of COA for raw materials and packaging materials at the same time following the system of FIFO or FEFO.
- Prepare samples for microbiological test, external lab tests and finished product review.
- Inspect plant ensuring effective food safety management system is in place.
- Calibration for calibrated measuring equipment and assist on external calibration.
- Validate the metal detector functionality including troubleshooting and setup program for products.
- Monitor the internal pest control activity and assist for the monthly external pest control.
- Conduct and validate swab test for food hygiene and allergen test for gluten free products.
- Involve with the internal and external audit with cross teamwork with other departments.

Quality Assurance cum Quality Control Assistant

Multiple Rewards Sdn Bhd (Komugi Bakery) | Nov 2020 - May 2021

- Ensuring food safety management system run smoothly based on ISO 22000
- Ensuring quality from raw material, in process and finished product.
- Monitoring and validate critical control point (CCP's) and operational pre requisite program is always within the process flow diagram.
- Conduct internal auditing for food safety and quality management system and halal.
- Ensuring production procedures and practices comply to ISO 22000 requirements.
- Inspect and approve of incoming raw material.
- Perform internal calibration for measuring tools.
- Monitoring staff and workplace hygiene and cleanliness.
- Analyze root cause and assist in solving customer's complaint.

EDUCATIONAL HISTORY

Bachelor of Food Science and Technology (Hons)

Universiti Putra Malaysia (UPM) | 2013 - 2017 | CGPA: 3.10

REFERENCE

Laletaah Krishnan

Quality Assurance Manager

Matrix Flavours and Fragrances Sdn Bhd

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