Md. Anamul Hasan

Dhaka, Bangladesh | +880 1975-123610 | 804ana@gmail.com | linkedin.com/in/anamul554

Professional Summary

Results-driven Quality Control Inspector and B.Sc. graduate in Nutrition & Food Engineering with hands-on experience in canned food quality inspection, double-seam evaluation, CCP monitoring, and GMP/HACCP compliance. Certified in ISO 22000:2018 and GMP, with a strong foundation in food processing and public health nutrition. Eager to contribute to MNC food safety and quality assurance teams through analytical thinking, root-cause problem solving, and audit-ready documentation.

Education

Daffodil International University (DIU) — Dhaka, Bangladesh
Bachelor of Science, Nutrition and Food Engineering — *Jan 2022 – Dec 2025*
- Relevant coursework: Food Safety & Quality Control, Food Processing Technology, Nutritional Biochemistry, HACCP & GMP, Food Microbiology, Public Health Nutrition

Amanullah College — Bangladesh
Higher Secondary Certificate (HSC), Science — *Jun 2018 – Jun 2020*

Experience

Spain Bangladesh Agro Industry Ltd. — Bangladesh
Quality Control Inspector – Canned Sweet Corn, Pineapple & Mango — *Apr 2026 – Present*
- **Double-seam inspection:** Perform teardown checks and measure seam width, body hook, cover hook, and overlap against specification to confirm hermetic seals.
- **CCP monitoring:** Verify critical control points and process records, and escalate any deviation promptly with the corrective action taken.
- **Product verification:** Check Brix, pH, and vacuum on in-process and finished products to confirm they meet specification before release.
- **GMP & HACCP compliance:** Follow hygiene, traceability, and documentation requirements on the production floor; keep inspection records complete and audit-ready.
- **Non-conformance prevention:** Flag trends early, work with production teams on root causes, and support corrective actions so issues do not repeat.

Euro Foods Group — Ashulia, Savar, Bangladesh
Internship Trainee – Food Quality & Processing — *Sep 2025 – Nov 2025*
- Assisted in monitoring Critical Control Points (CCPs) on the production floor to ensure compliance with HACCP standards and food safety regulations.
- Participated in quality inspection activities including raw material assessment, in-process checks, and finished goods evaluation to maintain product integrity.
- Supported the implementation of Good Manufacturing Practices (GMP) across production lines, contributing to audit readiness and regulatory compliance.
- Collaborated with cross-functional teams to document food safety records, non-conformance reports, and corrective action logs.
- Gained exposure to food processing operations, sanitation protocols, and traceability systems in a large-scale manufacturing environment.

Daffodil International University (DIU) — Dhaka, Bangladesh
Graduate Researcher – Nutrition & Food Engineering — *Jan 2022 – Dec 2025*
- Conducted academic research on nutrition-related interventions and their impact on public health outcomes, with a focus on food fortification and dietary assessments.
- Applied scientific methodology to analyze food composition data and evaluate nutritional adequacy in target populations.
- Participated in laboratory practicals covering food microbiology, sensory evaluation, and quality testing techniques.

Certifications

ISO 22000:2018 Awareness | *Food Safety Management Systems* — 2024
Introduction to Good Manufacturing Practices (GMP) | *Pharmaceutical/Food Industry* — 2024
Nutrition Coordination in Emergencies Preparedness & Response | *Humanitarian Nutrition* — 2023

Technical Skills

Food Safety & Quality: HACCP, Critical Control Points (CCP), GMP, GHP, Double-Seam Inspection, Brix/pH/Vacuum Testing, Food Quality Inspection, Sensory Evaluation, Non-Conformance Reporting
Standards & Compliance: ISO 22000:2018, Codex Alimentarius, FSMS Documentation, Audit Preparation
Nutrition & Science: Nutritional Biochemistry, Dietary Assessment, Food Microbiology, Food Fortification, Public Health Nutrition
Laboratory Skills: Food Composition Analysis, Microbiological Testing, Quality Control Testing, Proximate Analysis
Soft Skills: Analytical Thinking, Cross-functional Collaboration, Scientific Report Writing, Attention to Detail, Adaptability
Languages: Bengali (Native), English (Professional Working Proficiency)

Key Academic Projects

Nutritional Assessment Study | *Public Health Nutrition Research* 2024
- Designed and conducted a dietary assessment study evaluating nutritional status and deficiencies in a target community, with recommendations for intervention strategies.

Food Quality Evaluation Project | *HACCP & GMP Application* 2025
- Developed a HACCP plan for a hypothetical food product, identifying biological, chemical, and physical hazards and establishing critical limits and monitoring procedures.