

Madhusudan Pokharel

QA/ QC, Production Officer

✉ msnpkrl@gmail.com

+977-9848683601

📍 Kathmandu, Bagmati

SUMMARY

Food QC, QA, and production officer with experience in GMP, HACCP, and ISO 22000 systems. Competent in risk assessments, audits, and inspections in accordance to food safety regulations. Experienced in SOP development, CCP monitoring, and maintaining audit-ready documentation. Strong communicator and trainer, promoting hygiene, safety, efficiency, and continuous improvement in food processing operations.

EXPERIENCE

DeepJyoti Group & Food Product Co. P. Ltd., QA & Production officer 01/2025 – Present | Kathmandu

- Implement and monitor ISO 22000, HACCP, GMP, and hygiene standards in meat processing operations.
- Conduct routine inspections, audits, and risk assessments to ensure compliance with food safety regulations.
- Oversee production schedules and workflows, ensuring efficiency and resource optimization.
- Maintain audit-ready documentation and ensure product traceability across the supply chain.
- Coordinate with procurement, logistics, and quality teams to meet customer and regulatory requirements.
- Train and supervise staff on food hygiene, safety, and operational best practices.
- Lead corrective and preventive actions to address non-conformities and drive continuous improvement.

Zest Laboratories & Research Center P. Ltd., QC Officer 01/2024 – 01/2025 | Bhaktapur

- Performed routine testing and analysis of food and water samples in compliance with ISO/IEC 17025 and regulatory standards.
- Maintained calibration, verification, and documentation of laboratory equipment and methods.
- Monitored sample handling, preparation, and reporting to guarantee traceability and integrity.
- Supported internal and external audits, ensuring continuous compliance with accreditation requirements.
- Collaborated with QA teams to implement corrective actions and improve laboratory processes.
- Ensured accuracy, reliability, and validity of laboratory results through strict quality control procedures.

Shubharambha Dairy and AgroVet Research P. Ltd., Internship 10/2022 – 12/2022 | Kavrepalanchowk

- Assisted in routine quality testing and analysis of raw milk and dairy products to ensure compliance with safety and regulatory standards.
- Monitored critical control points during pasteurization, homogenization, and storage.
- Helped in developing and reviewing Standard Operating Procedures (SOPs) for hygiene and sanitation.
- Supported the implementation of HACCP, GMP practices in processing and packaging operations.
- Participated in staff training sessions on food hygiene and safety protocols.
- Collaborated with production and QA teams to identify process improvements.

EDUCATION

- **National College of Food Science and Technology,** 2023 | Kathmandu
Bachelors in Food Technology
- **Ed Mark Academy,** 2018 | Kathmandu
Intermediate in Science
- **Gyankunj Higher Secondary School,** 2015 | Kathmandu
School Leaving Certificate

SKILLS

Microsoft Office, IBM SPSS, Design Expert, Team Management

PROJECTS

Inspecting Officer

- Worked as quality inspecting officer for Baltic Control Nepal.

Product Development

- Development and evaluation of *Phaseolus vulgaris* L. enriched cookies.

CERTIFICATION

FSMS Internal Auditor

Quality Excel

Industry Expectations and Basic Lean Six Sigma

Globus Certification

PC Technician

National Institute of Information Technology, Delhi.