

# Japsimran Vig

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## Work Experience

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### Inovata Foods

Tillsonburg, ON

QUALITY ASSURANCE TECHNICIAN

Oct 2023 – Present

- Led regular internal quality audits, identified non-conformances and documented corrective actions
- Conducted regular training for personnel in GMPs, HACCP and SQF Quality & Food Safety programs
- Actively participated in CFIA visits to ensure adherence to food safety and quality standards
- Performed microbiological sampling of finished products – including plating, counting and recording results
- Responsible for calibrating lab equipment
- Performed raw material sampling to ensure compliance with approved ingredient specifications and report supplier non-conformance as necessary
- Conducted regular ATP & Allergen swabs to verify cleaning/sanitation process

### Conestoga College

Cambridge, ON

PILOT PLANT ASSOCIATE

Sept 2022 – Apr 2023

- Hands on practice on equipment calibration, water & air quality and allergen testing
- Developed HACCP plan including PRPs, corrective actions and verification protocols for fresh produce
- Strong understanding of Canadian and International food regulations
- Proficient in applying policies and SOPs related to food safety and quality programs
- Skilled in conducting root cause analysis and implementing corrective actions
- Developed and performed validation studies for food safety system (Traceability, Product Specifications and Formulations)

### Bonn Nutriets Pvt Ltd

India

LAB TECHNICIAN

Jan 2021 – Dec 2021

- Collected and tested sample batches, recorded data and reported results
- Testing of the final products (Bread, Buns and Biscuits) for moisture, fat and mineral content
- Assisted in training activities for GMPs/GLPs and standard operating procedures (SOPs)
- Performed validation experiments, validation reports, validation protocols

## Skills

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<b>Food Safety Systems:</b>	Proficient in BRCGS, SQF, HACCP standards
<b>Internal Audits:</b>	Extensive experience conducting and managing internal audits
<b>Attention to Detail:</b>	Exceptional ability to identify non-conformances and ensure compliance with quality standards
<b>Communication:</b>	Excellent verbal and written communication skills for cross-functional collaboration
<b>Problem Solving:</b>	Strong decision-making skills and experience resolving food safety and quality issues
<b>Regulatory Compliance:</b>	In-depth knowledge of CFIA requirements and food safety guidelines

## Education

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### Conestoga College

Ontario, Canada

FOOD SAFETY AND QUALITY ASSURANCE

Sept 2022 – Apr 2023

### Punjab Agricultural University

Punjab, India

MASTERS OF TECHNOLOGY IN PROCESSING AND FOOD ENGINEERING

Sept 2018 – Dec 2020

### Punjab Agricultural University

Punjab, India

BACHELORS OF TECHNOLOGY IN AGRICULTURAL ENGINEERING

Sept 2014 – June 2018

## Certifications

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- April 2023 **HACCP Auditor**, Conestoga College
- Sept 2022 **Certified Internal Auditor (SQF)**, NSF
- Sept 2022 **Introduction to Food Safety and HACCP**, NSF