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EDUCATION

- Mar Athanasios College For Advanced Studies - MACFAST, Kerala M.Sc Food Technology and Quality Assurance 2020-2022
- St.Thomas College, Palai, Kerala B.Voc Degree in Food Processing Technology 2016-2019

SKILL

- Hazard Analysis and Critical Control Point (HACCP)
- Food Quality Control
- Research and development
- Food development
- Sensory Evaluation
- Sampling and testing
- Inspection
- Supervising
- Lab skills
- Ms office

LANGUAGE

- English
- Malayalam
- Tamil
- Hindi

ALAN KURIAKOSE

SUMMARY

As a postgraduate holder in Food Technology & Quality assurance, looking for opportunities to implement my valuable skills and am interested in exploring and learning more about the field of food technology.

WORK EXPERIENCE

PLANT TRAINING- EASTERN

SPICES POWER PROCESSING UNITS AND QUALITY CONTROL

- Assist in the coordination of testing results involving finished products, raw materials, and packaging
- Ensure sanitation, GMP, GHP, and safety standards inside the processing areas.
- Implements and monitors procedures, standards, and specifications aimed at meeting a company's food quality goals.
- Assist in investigating and correcting quality-related issues (including customer complaints)through collaboration with other departments.
- Documentation of GMP and GHP in the industry.

DIARY TRAINING CENTER, KOTTAYAM TRAINING FOR DAIRY **PRODUCTS**

CERTIFICATIONS

- HACCP level 3 at Aspire training research consulting
- Internal Auditor Training at Aspire training research consulting
- Food & Beverage Management at Coursera
- Food Safety and Hygiene in the Catering Industry at Alison
- Manufacturing level -2 Food Safety Supervisor
- National service scheme

PROJECT

Manjilas Food Tech Pvt Ltd (Double Horse)

(17.12.2018 to 17.01.2019)

• Plant visit and project

National Institute of Food Technology, Entrepreneurship, and Management - Thanjavur(NIFTEM-T)

(07.03.2022 to 06.06.2022)

• Project work on Development of Edible Insect Protein Enriched Chocolate and it's Properties