



ANHER ABDULLA

Food Technologist

CONTACT

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Location

UAE

Passport

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CERTIFICATION

- High Field Level 4 International Award in Food Safety Management for Manufacturing
- High Field Level 3 Award in HACCP for Food manufacturing
- Food Safety Supervisor Level 2 (FSSAI)

SKILLS

- Expertise in Food Quality Management
- Knowledge of Food products
- Good Background of Food Testing
- Expert in operating Heat pump assisted dehydrator.
- Extensive knowledge in Microsoft Office Applications (Word, Excel, PowerPoint, etc.)

PROFILE INFO

As a recent Post-graduate in Food Science and Technology, I am eager to kickstart my career as a food technologist. With a strong academic foundation, a passion for food, and a drive to contribute to the industry, I am ready to bring fresh perspectives and enthusiasm to a professional setting.

EXPERIENCE

● **Quality and Production Supervisor**
Skei ice creams, India

Aug 2023 - Nov 2023

- Preparing production plan
- Ensure that ice cream products meet quality standards and specifications.
- Enforce safety protocols and regulations to maintain a safe working environment for all employees.
- Monitor inventory levels of ingredients, packaging materials, and finished products
- Oversee the maintenance and proper functioning of machinery and equipment used in the production process.
- Maintain accurate production records, including production reports, quality control data, and inventory records.

Project:

Jan 2023 - April 2023

● **ICRI (Indian Cardamom Research Institute, Spice Board Of India-Govt. Of India)**

- Standardization of Drying Temperature For Black Pepper in Heat Pump Assisted Dehydrator
- Evaluating physio-chemical properties of Black Pepper dried at different temperature in Heat Pump Assisted Dehydrator

● **Quality Control Trainee**
Nellara Food LLP

July - August 2022

- Implementing and maintaining quality control procedures to ensure that flour products meet regulatory standards, customer specifications.
- CCP monitoring and record keeping
- Monitoring the entire production process from milling to packaging, identifying any deviations from established standards and taking corrective actions to maintain quality.
- Assessing and evaluating raw materials.

LANGUAGES

- SPEAK: English, Malayalam, Tamil
- WRITE: English, Arabic, Malayalam, Hindi, Tamil

ACHIEVEMENT

- Member at Kerala food technologist association (KEFTA).

PERSONAL INFO

- Date Of Birth : 28/06/2000
- Gender : Male
- Marital Status : Single
- Nationality : Indian

● **Quality Control Trainee** December 2020
Kerala State Poultry Development Corporation

- Implementing and maintaining quality control procedures throughout the production process
- Regularly inspecting raw materials, production processes, and finished products.
- Maintaining detailed records of quality tests, inspections, and any deviations found during the production process.
- Online process monitoring, inspection of product quality/ packaging material quality

EDUCATION

- **2021 - 2023**
Master Of Science In Food Processing Technology
Periyar University
- **2018 -2021**
Bachelor Of Science In Food Technology
University Of Calicut
- **2022**
Diploma in Food Laws & Standards
Indira Gandhi National Open University

INDUSTRIAL VISIT

- Modern Breads Edappally (Kochi, Kerala)
- Panda Foods (Wayanad, kerala)
- Avin Milk (Salem, Kerala)
- NSR Farm Fresh Cold Storage (Dindigal, Tamil Nadu)
- SKM Egg Processing (Erode, Tamil Nadu)
- Electrolaice Dryers LLP (Idukki, Kerala)

DECLARATION

I hereby declare that the above mentioned details are true and correct to the best of my knowledge and belief.

Anher Abdulla