

ABY T ANGEL

M.SC.| FOOD SCIENCE & TECHNOLOGY

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Kerala, India



◆ **OBJECTIVE**

Seeking a career that is challenging and interesting and lets me work in the leading areas of food technology, a job that give me opportunities to learn, innovate and enhance my skills and strengths in conjunction with company goals and objectives.

◆ **EXPERIENCE**

- **GINGERLICKS PRIVATE LIMITED, INTEGRATED RURAL DEVELOPMENT SOCIETY, KOTTAYAM, KERALA (Bakery, Confectionery and Snacks)**

Position: Quality Control Trainee

Duration: 6 months

- **DUTIES**

- ~ Inspection of raw materials, semi processed, finished products and final sample inspection for packing.
- ~ Implementation and execution of HACCP system in compliance with food safety policy.
- ~ Execution of Good Manufacturing Practices (GMP) and Good Hygienic Practices (GHP).
- ~ Ensure cleaning and sanitation of work environment, periodic monitoring, documentation and its verification.
- ~ Scheduled training for staffs to ensure food product safety in order to reduce hazards.
- ~ Qualitative analysis of products.

◆ **ACADEMIC SCORES**

- **MSc. FOOD SCIENCE AND TECHNOLOGY**

Calicut University, Kerala

2018-2020

70%

- **BSc. FOOD TECHNOLOGY AND QUALITY ASSURANCE**

Mahatma Gandhi University, Kerala

2015-2018

83%

- **PLUS TWO (Bio-Maths)**
Government of Kerala
2013-2015
89%

◆ **CERTIFICATIONS**

- Highfield Level 3 Award in **HACCP for Food Manufacturing** (RQF).
- Attended FSSAI Fostac Webinar on **FOOD HYGIENE AND SAFETY GUIDELINES FOR FOOD BUSINESSES DURING CORONAVIRUS DISEASE.**

◆ **ACADEMIC PROJECTS**

NEW PRODUCT DEVELOPMENT:

- **Development of Tender Coconut Ice-Cream using Coconut Milk**
Institute: Coconut Development Board, Aluva, Kerala.
Duration: 1 month
- **Development and Standardization of Fibre Enriched Pizza Base**
Institute: College of Dairy Science and Technology, Wayanad, Kerala.
Duration: 3 months

◆ **INTERNSHIP**

- On Job Training in '**Fisheries Post Harvest Technology**' at **National Institute of Fisheries Post Harvest Technology and Training**, Kochi, Kerala.
- **Malabar Regional Co-operative Milk Producers Union Limited, Milma Dairy**, Kannur, Kerala.

◆ **SKILLS**

- SSOP, HACCP, GMP and GLP.
- Chemical and Microbiological analysis.
- Quality Control and Quality Assurance.
- Standard office software.

◆ **LANGUAGES**

- English
- Malayalam
- Hindi

◆ **SOFT SKILLS**

- Adaptable to any working environment.
- Efficient and organized.
- Good problem-solving ability and analytic skill to solve the problem efficiently.
- Good team player with effective interaction and leadership skills.

◆ **PERSONAL INFORMATION**

Mother's name : Raichal C
Date of Birth : 02/09/1998
Nationality : Indian
Passport No. : V1929690
Vaccine Certificate ID : 71409807383
Marital status : Unmarried

◆ **DECLARATION**

I hereby declare that all the information furnished above is true to the best of my knowledge.

Aby T Angel