



ADHILA V.V

FOOD TECHNOLOGIST

An opportunity to work for a progressive organization where I could fully utilize my professional skills and knowledge acquired during my professional life towards achieving the firm's strategic objectives.



HABC Level 3 Award in HACCP (RQF)

ISO 9001:2015 QMS Auditor Course

WORK EXPERIENCE

Quality Controller

Maharaja Eco-Products

September 2022- March 2023

- Responsible to maintain quality standards from receiving raw material to finished product.
- Sending the samples for laboratory analysis and update the reports.
- Monitoring performance.
- Managing and supervising staff for hygiene practices including working premises.
- Verify the final product contains all the required labels after the packing.

Quality Controller

Albio Testing and Research Laboratory

July 2019 – October 2019

- Microbiological, Chemical and Physical analysis of water and food samples.
- Prepare reagents and supplies for laboratory use.
- Maintain Good Hygiene Practices and Good Laboratory Practices.

TRAININGS

On-Job Training

National Institute of Fisheries Post-Harvest Technology and Training – NIFPHAT

July 2022

- Experience on various fields of fisheries post-harvest technology, quality control and value-added product development.
- Ensuring the process compliance with HACCP, GMP, GHP, GLP and Fssai Guidelines.
- It provides intensive experience on processing and production.
- Acquired knowledge and skills essential to the full and adequate performance on the job.

In-Plant Training

MILMA Kozhikode Dairy

April 2021

- Monitoring production and processing of products.
- Performed microbiological analysis.
- Ensure proper working and maintenance of various machineries and equipment's.
- Daily monitoring of units and plant hygiene.

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PERSONAL DOSSIER

Nationality : Indian

Date of Birth : 26/01/1998

Sex : Female

Marital Status: Single

LANGUAGES KNOWN

English (Read, Write, Speak)

Malayalam (Read, Write, Speak)

Arabic (Read, Write)

Hindi (Read, Write)

JOB INTERESTS

- Research and Development
- Quality Assurance Officer
- Hygiene Officer
- Food safety Officer

PERSONAL SKILLS

- Quality checking & Supervising
- Effective interpersonal, verbal, and written communication skills.
- Easily adapted to any environment with strong willpower
- Knowledge in food safety and sanitation
- Effective support in planning & organizing events and activities

ACADEMICS

2020-2022 M.Sc. Food Science and Technology
University of Calicut

2016-2019 B.Sc. Biotechnology
Safi Institute of Advanced Studies, Kerala

2015-2016 XII (Higher Secondary Examination)
Gulf Model School, Dubai

2013-2014 X (Secondary School Examination)
Gulf Model School, Dubai

TECHNICAL QUALIFICATIONS

Level 3 Award in HACCP for Food Manufacturing (RQF)
| *Highfield Qualification*

ISO 9001:2015 Quality Management System, QMS Auditor Course
| *Udemy*

PROJECT

ICAR- Central Plantation Crops Research Institute- Kerala
March 2022- June 2022

THESIS- “Refinement of Protocol for the Production of Coconut vinegar”
Under the guidance of Dr. Shameena Beegum and Dr. R. Pandiselvam (Scientist).