



# AJU U P

## Food safety officer

### MY CONTACT

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- 📍 Building 229, Street 11, Dubai, UAE
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- 🌍 Nationality - Indian

### EDUCATION BACKGROUND

- ★ Dhanalakshmi srinivasan engineering college *Affiliated to Anna University Chennai*
  - **B.TECH in Food Technology 2018-2022**  
83%
- ★ Vijayamatha senior secondary school *Affiliated to CBSE Delhi*
  - **Higher Secondary Education 2016-2018**  
70%
  - **High School Education 2014-2016**  
98%

### LANGUAGES KNOWN

English	● ● ● ● ●
Malayalam	● ● ● ● ●
Hindi	● ● ● ○ ○
Tamil	● ● ● ○ ○

### ABOUT ME

To pursue a challenging career in professionally managed food and beverage organization, where I will integrate my resourceful skills to apply my existing knowledge and grow with the organization.

### PROFESSIONAL EXPERIENCE

#### UNCLE JOHN ICECREAMS. ( Kreem foods pvt ltd)



*JUL 2022 - AUG 2023 , TIRUNELVELI*

Performed as a **Food Safety Officer**, Ensure food safety and quality in ice cream production. Safeguard hygiene standards in ice cream production. Develop and enforce hygiene protocols, ensuring compliance with industry regulations. Implement regulatory compliance, HACCP plans, and robust quality assurance programs. Conduct regular audits, provide employee training, and maintain accurate records. Collaborate with suppliers and manage incident response. Quality of **Ice cream and Frozen desserts** are maintained

#### CENTER FOR BIO SCIENCE AND NANO-SCIENCE RESEARCH



*JAN 2022 - APR 2022 , COIMBATORE*

Worked as a **Project trainee** at CBNR center for bio sciences and nano-science research and had studied about the basic **laboratory handling** and learned about the **food quality and nutrition**

### CERTIFICATION

- Highfield **Level 4** International Award in **Food Safety Management for Manufacturing (MERIT)** (17/10/2023)
- ISO 22000:2018 Internal Auditor (27/09/2023)
- Highfield **Level 3** International award in **HACCP** for Food Manufacturing (**DISTINCTION**).(19/04/2022)
- Advanced Lean **Six Sigma Yellow Belt** Certification by Sparen & Gewinn Consulting.(26/08/2023)
- IFPTI Certification for FDA - **Pasteurization**.(05/05/2020)
- FSA e-learning course - **Food Labelling**. (26/05/2020)

## SKILLS

### ▶ PASTEURISER & HOMOGENIZER

*KREEM FOODS*

Expertise in hands-on training for the both pasteuriser and homogenizer to ensure the quality in dairy industry

### ▶ RHEOMETER

*Anton Paar [Physica MCR 51]  
ICAR-CTCRI*

Have experienced hands on training for the Rheometer and had therefore understand overview of rheology in liquids.

### ▶ INK JET PRINTER

*Hitach PXR  
KREEM FOODS*

Proficiency in operating Hitachi PXR inkjet printers for use in a commercial printing company.

### ▶ UV-VIS SPECTROPHOTOMETER

*Labtronics [single beam LT 291 ]  
CBNR*

I possess expertise in providing training for the operation of spectrophotometers and the analysis of chemicals within samples.

## ABILITIES

- \* Communication
- \* Teamwork
- \* Leadership
- \* Adaptability
- \* Problem-solving

## INTERESTED AREA

- ✧ Food Safety and Hygiene
- ✧ Food Production and Processing
- ✧ Quality Control and Assurance
- ✧ Product Development
- ✧ Food Production Equipment Operation

## INTERNSHIP EXPERIENCE

### ✦ ICAR-CENTRAL TUBER CROPS RESEARCH INSTITUTE

*JUL, 2021 - AUG 2021, THIRUVANANTHAPURAM*

I interned at CTCRI-ICAR, the India's only institute dedicated to tropical tuber crop research. During my time there, I focused on tuber chemistry and the development of value-added products.



### ✦ EASTERN CONTINENTS PVT.LTD

*FEB, 2021 - MAR, 2021, KOCHI*

As a **QC Engineering intern** at EASTERN CONTINENTS PVT.LTD, I gained experience in spice processing, quality control, packaging, and exportation. I also honed my skills in New Product Development (NPD) and Research and Development (R&D) during my industrial studies.



### ✦ MILMA DAIRY ERCMPU

*NOV, 2020 - DEC, 2020, KOCHI*

As a **student intern** at MILMA ERCMPU Ernakulam, I learned about the collection, processing, packaging, and laboratory steps in dairy production.



## PROJECTS

### ☼ CENTER FOR BIO SCIENCES AND NANO-SCIENCE RESEARCH

*JAN - APR 2022 , COIMBATORE*

Applications of various essential oils and plant products used as smart packaging against microbes for better shelf life of the foods.

### ☼ DHANALAKSHMI SRINIVASAN ENGINEERING COLLEGE

*FEB 2020 , PERAMBALUR*

Prototype of an equipment with application of peltier module for heating and cooling the same water for safe consumption of water.

## ACHIEVEMENTS

**International conference** on sustainable technologies in healthcare and environment (INCHE-2020)

*6 & 7 MARCH, 2020 , MADURAI*

Organised by : Department of Biotechnology  
Kamaraj College of Engineering and Technology