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Passport No: PO620656,
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UAE

EDUCATION

Currently Pursuing PHD:
Food Science & Technology-
Karunya Univ . Tamil Nadu
Research Proposal:

Development of Edible Protein
Film from Groundnut Defatted
Cake for the Shelf Life
Extension of Tomato

**MSc: Food Technology &
Quality Assurance –M G**
University-GPA: 3.30 (83%)

**BSc: Food Technology &
Quality Assurance –M G**
University- GPA: 8.76 (87%)

B.Ed.: Science - Glocal
University Saharanpur
GPA:68.5%

ANAGHA LALJI

PROFESSIONAL SUMMARY

Innovative food technologist with 4 years of expertise in R&D, Quality assurance, Health safety, and Hygienic practices. Delivering comprehensive regulatory knowledge to effectively monitor Food safety processes and implement effective improvements for enhanced compliance. I am currently looking for QHSE and food safety jobs in the United Arab Emirates.

WORK HISTORY

Central Institute Of Fisheries Technology - Quality Analyst & HSE Officer,
Cochin, India ,June 2019 - June 2021

- Lead and manage the HACCP team, EHS programs, and internal audits.
- Responsible for implementing various manufacturing standards and quality assurance functions and complies with GMPs, HACCP, ISO, SSOP, SOPs, and other safety requirements.
- Active participation in the implementation of ISO 22000 and ISO 14001.
- Arranging food safety meetings and toolbox talks for the employees.
- Ensure that the quality-related site activities are in accordance with the applicable codes and standards.
- Make sure that the premises, machines, and all related and surrounding areas are neat and clean, according to hygienic industry standards.
- Conduct pilot plant experiments for new product development.
- Thermal processing determination for canned food safety.
- Identifies corrective and preventive actions and follows up on implementation.
- Provides guidance to departments for document control and record keeping.

Kerala Co- operative Milk Marketing Federation - Quality Analyst & Hygiene Officer, Trivandrum , India, September 2021 - May 2023

- Work on new product development, renovation, and value improvement projects in ice cream, chocolate coatings, sauces etc.
- Developing shelf life protocols and implementing them for new products to assess the shelf life.
- Monitor critical control points from the moment of obtaining raw material through production processes until the product is dispatched to the end consumer.
- Monitored all health and safety activities and ensured appropriate implementation of quality control of the products.
- Ensures an optimal degree of safe and proper usage of pest control measures to eliminate pests by developing and maintaining a pest control management

LANGUAGES

English

Fluent

Hindi

Intermediate

Malayalam

Native

ACCOMPLISHMENTS

- Employee of the year 2022
- Research competitive products comparing costs, Ingredients and nutritional Data.
- Project Implementation on "Development Of Biodegradable Plastic From Agricultural waste"

Visa Status : On Visit Visa

Availability: Immediate

program.

- Assisted with the development of health and safety plans for hazardous materials.
- Making sure that the whole Product handling team is adhering to the health and hygienic standards, including the usage of uniforms & PPE'S as per the norms and conditions of the municipality and other government bodies.
- Provided safety and environmental training material to employees and provide training on safety regulations and compliance.

PROFESSIONAL CERTIFICATIONS

- **Highfield U.K-Level 3 Award in HACCP for Food Manufacturing**
- **NEBOSH IGC in Occupational Health & Safety**
- **Highfield U.K-Level 4 International Award in Food Safety**
- **FSSC 2200 V5 - internal Auditor**
- **Food Safety Training & Certification in Catering Service- FSSAI (Govt. of India)**

SKILLS

- Standard operating procedures
- Environmental assessment
- Analysis of samples
- Legal compliance & inspections
- Auditing
- Food Quality Assurance
- Quality control
- Risk Assessment
- Industrial Hygiene Management
- Q.H.S.E
- Incident Investigation
- Food safety management System

COMPUTER SKILLS

- MS Office, Spreadsheets and Email Management

PROJECTS

- A Study on Standardization and storage life evaluation of Kerala style fish curry powder mix in laminated flexible pouches". **Organization** - CIFT (Central Institute of Fisheries Technology), Kochi, Govt. of India. **Duration** – 3 Months
- The aim of the study was to formulate and standardize ready to cook fish curry powder mixes and to study the physical, chemical and microbiological and nutritional changes of the mix during storage. Also, to evaluate the shelf life of the product.
- Development of value-added and highly nutritious products from banana pseudo stem. **Organization** - Kerala Agricultural University, Vellayani.

- The aim of the study was to formulate and standardize ready to serve beverage from Banana Pseudo Stem. To study the physical, chemical and microbiological changes of the RTS during storage. Also, to evaluate the shelf life.
 - Development of value-added products from Coconut. **Organization** -Central Coconut Development Board (Govt. of India), Aluva. **Duration** – 1 Month
 - Internship at Central Coconut Development Board, in research and development of value- addedproducts from coconut like tender coconut jelly, Nata de coco etc. **Duration** – 3 Month
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DECELERATION

I hereby solemnly declare that all the statement made in the above application are true & correct to the best of my knowledge & belief.