



MARIAM STELLA CHERIAN

PROFILE

Individual with a high sense of responsibility and self-motivation who has hands-on experience in the field of hygiene and quality assurance. I'm looking forward to the chance to use my potential to the fullest for the advancement of both the company and my career.

CONTACT

PHONE:
+971509849523

LINKEDIN:
[linkedin.com/in/mariam-cherian-aa9a96218](https://www.linkedin.com/in/mariam-cherian-aa9a96218)

EMAIL:
mariamstella31@gmail.com

EDUCATION

Certification Courses

- **Basic Food Safety Course** – Completed through DM approved trainer.
- **NPTEL** - Dairy and Food Processing and Food Technology.
- **FSSAI** - Manufacturing (Level 2) & COVID – Food Safety Supervisor.
- **Coursera** – Wine tasting: Sensory Techniques for Wine Analysis
- **CFDT**- Consultancy cum Workshop on Extrusion and Baking Technology

Project: Changing Food Consumption Patterns during covid-19 – an assessment using a survey questionnaire

Loyola College, Chennai – Madras University

2022 - MSc. Food Chemistry and Food Processing

Stella Maris College, Chennai– Madras University

2020 – BSc. Chemistry

St. Joseph's A.I.Hr.Sec School

2015 - 10th

2017 – 12th

INTERNSHIP EXPERIENCE

- **Gulf Court Hotel, Business Bay – Hygiene officer**

Cross Trained in the Hygiene Department and learnt the SOP and hazard analysis procedures adopted based on Dubai Municipality guidelines along with the hotel's Standards.

- **Math laboratory (Chennai) - Food Analyst**

Food and water analysis conducted under FSSAI guidelines

- **Modern Breads (Chennai) – Quality control**

Products manufactured in the company was checked for quality.

- **Food regulation Compliance Center-FSSAI-Online Internship**

FSMS – Detailed review on Schedule 4

- **Chef at Home- Meal & Diet planning**

A start-up company, which helped me to formulate a proper balanced meal for CVD patients.

ACTIVITIES AND INTERESTS

- Playing Violin
- Travel
- Great food
- Food pantry volunteer
- Crafting Wine

ABOUT ME

I see myself as a punctual issue solver and a multitasking aficionado. Known for being an important member of the management team and for giving effective solutions that have a quick impact while also contributing to the establishment's long-term success.

JOB

- Reservation Coordinator – JP Group of hotels, Koyambedu, Chennai
- Quality Assurance Executive – Kora Food Street, Anna Nagar Chennai
- Gulf Court Hotel, Business Bay – Receptionist.

ACHIEVEMENTS

- Acquired general proficiency 5 times in school.
- School pupil leader for the year 2016 – 2017.
- Overall Anglo Indian topper in 10TH
- Class representative and organised cultural programmes in the chemistry department.
- Participated in inter-college events.
- Participated in the sustainable leadership development programme organised by the Trinity Western University, Canada.
- I was rewarded a cash prize on merit in my undergraduation.

PROFESSIONAL SKILLS

- MS Word
- MS Power point
- MS Excel
- Chem Draw 2D and 3D
- HACCP
- Basic Food Safety
- Communication and team work
- Food Safety - Internal Audit & Inspections.

I hereby declare that the above mentioned details are true to my knowledge.

Signature:

