

Soji R

B.Tech Food Technology

(+971)553284336 | soji.riykd@gmail.com | www.linkedin.com/in/soji-r



Career Objective

To secure a responsible position that challenges my practical, technical skills and efficiency with an ardent passion to excel in different fields of food and beverage industries. Experienced in food processing, quality control, quality assurance, GMP, GHP, HACCP, Internal auditing and have good knowledge to deal with ISO22000, HACCP & trained as a food safety supervisor in order to ensure safe and hygienic practices in food industries.

Certification

- **Highfield Level 4 in Managing Food Safety for Manufacturing(RQF)**
- **ISO 22000:2018 Standard Internal Auditor Training**
- **Highfield Level 3 in HACCP for Food Catering - Highfield**
- **Manufacturing Level 2 & Food Safety Supervisor (Fostac)**

Experience

Amalgam Foods Limited (AFDC, FFP Unit 2)

13 April 2022 - 30 June 2023

Alappuzha, Kerala, India

Junior Officer(Online QC)

- Performing quality control checks and record observation for incoming and outgoing products to ensure that product meet required quality and safety standards.
- Perform regular inspections as per product specification, PRP, GMP, HACCP requirement in factory and Food Safety Management system rule is implemented, maintained in factory.
- Responsible for HACCP implementation, execution, and verification by strict monitoring of CCPs throughout the process.
- Provides technical support and ensuring that corrective actions is taken for rectifying non-compliances.
- Responsible for planning, conducting regular sampling and sending the products for microbial and chemical analysis; also collecting samples for product retention.
- Responsible for supporting the planning & coordinating regular internal audits and reporting it for corrective actions if needed.

Jaffar's Natural Food (Spice Basket)

17 January 2022 – 5 April 2022

Kollam, Kerala, India

Quality Supervisor

- Responsible for overseeing proper production operations, coordinating production staff and equipment.
- Responsible for maintaining plant and staff hygiene, proper GMP, GHP in overall production.
- Ensures the quality of raw materials and final product along the whole production line.

Milma Dairy

16 September – 15 December 2021

Thiruvananthapuram, Kerala, India

QA Trainee

- Conducting and analyzing quality parameters of milk and milk products.
- Collecting samples of milk and milk products from different processing operation and conducting physical, chemical, microbiological analysis.
- Checking the products for respective quality parameters, shelf life and sensory parameters

Education

B. Tech (Honours) in Food Technology (CGPA – 8.38/10) Saintgits College of Engineering, Kottayam ,kerala,India	2017 - 2021
Higher Secondary Education, Kerala DHSE (Grade – 93.16%) CPHSS Kuttikadu, Kollam, Kerala,India	2014 - 2016
Secondary Education, CBSE (CGPA – 10/10) APRM Central School Chithara, Kollam, Kerala,India	2005 - 2014

Technical skills

- Food Safety
- Quality Control
- Industrial Hygiene
- HACCP
- Sensory skills
- Food Quality
- Project Coordination
- Hygiene Management

Personal Details

Date of Birth:	10 th December 1997
Gender:	Female
Marital status:	Single
Citizenship:	Indian
Present Address:	264 Damascus Street, Al qusais , Dubai
Language Proficiency:	English (Proficient), Malayalam (Native language), Hindi (Working Proficiency)
Passport Details:	Passport Number: U5095682 Date of expiry: 24/02/2030

Reference

Mr. Bonny Ravi
Manager-QA
AFDC UNIT-2
Ezhpunna PO,Alleppey ,Kerala,India
Email: bonnyravi@gmail.com
Phone: (+91) 7025430283

Mr.Sakkeer Hussain
Assistant Commissioner of Food Safety
Food Safety Department
Kozhikode,Kerala,India
Email: sakkeer74@gmail.com
Phone: (+91) 9447387350

Declaration

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

Place: UAE,Dubai

Soji R