



SREEPARVATHY SHAJI

MSC FOOD SCIENCE & TECHNOLOGY

PROFILE

Experienced Quality Control Officer with 4 years of expertise in product quality and compliance. Skilled in inspections, quality control procedures, Food processing, GMP, GHP, HACCP, data analysis, and resolving quality issues. Strong background in managing non-conforming products, conducting audits, and ensuring adherence to industry standards. Proven ability to train staff and drive continuous improvement. Seeking to contribute my skills to a dynamic organization's Food safety and quality assurance efforts.



CONTACT



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Dubai, UAE



KEY SKILLS

Food Safety	<div><div></div></div>
Quality Control	<div><div></div></div>
HACCP	<div><div></div></div>
Sensory skills	<div><div></div></div>
Food Quality	<div><div></div></div>
Project Coordination	<div><div></div></div>
Hygiene Management	<div><div></div></div>
Problem-Solving	<div><div></div></div>
Communication	<div><div></div></div>
Team Collaboration	<div><div></div></div>
Training and Mentoring	<div><div></div></div>
Organizational Skills	<div><div></div></div>
Attention to Detail	<div><div></div></div>
Critical Thinking	<div><div></div></div>



SOFTWARE PROFICIENCY

- MS Excel
- MS Word
- MS PowerPoint



CERTIFICATIONS

- Highfield Level 4 International Award in Food Safety Management (Manufacturing)**
Certificate No: FS8228474 (August 2024)
- Highfield Level 3 Award in HACCP for Food Manufacturing (RQF);**
Certificate No: HAC3340304 (November 2020)



WORK EXPERIENCE

- 01/2022 **QUALITY CONTROL OFFICER (ONLINE)**
ACCELERATED FREEZE DRYING COMPANY, ALAPPUZHA, KERALA, INDIA
- 09/2024
- Performed quality control checks and record observation for incoming and outgoing products to ensure that product meet required quality and safety standards.
 - Performed 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.
 - Provided 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.
 - Represented the company during various audits, including BRC's announced and unannounced audits and major customer audits, demonstrating commitment to quality and regulatory compliance.
 - Provided monthly GMP training sessions to workers, improving their understanding and adherence to industry best practices.
- 12/2020 **SENIOR RESEARCH FELLOW**
KRISHI VIGYAN KENDRA KOTTAYAM, KERALA, INDIA
- 12/2021 Setting Up of Value Addition Unit of Nutmeg and Jack for Entrepreneurship Development of Women SHGs in Kottayam district
- Oversaw production operations, coordinating staff and equipment.
 - Maintained plant and staff hygiene, ensuring GMP and GHP standards.
 - Managed product development activities, including formulation, plant trials, and R&D documentation.



LANGUAGES KNOWN

- English (Proficient)
- Hindi (Working Proficiency)
- Malayalam (Native language)
- Tamil (Working Proficiency)



INTERESTS

- Dancing
- Cooking



PERSONAL DETAILS

Date of Birth : 06/05/1997
Gender : Female
Nationality : Indian
Passport No : Y4403146
Date of Expiry : 24/06/2034



REFERENCES

- **MR. BONNY RAVI**
Manager-QA
Accelerated freeze drying company
Unit-2 Ezhupunna PO, Allapppy,
Kerala, India
Email : bonnyravi@gmail.com
Mob : +91 7025430283
- **PROF. K GOPAKUMAR**
Professor of Eminence
Kerala University of Fisheries and
Ocean Studies, Kochi 682506 Former
Deputy Director General, ICAR, New
Delhi, Director, CIFT, Kochi and FAO,
UN, World Bank, IFAD Consultant
Email : kgopa@yahoo.com
Mob : +91 9447415415

- Provided technical support and training to farmers, entrepreneurs, and agricultural staff on fruit and vegetable value addition.

03/2020 QUALITY CONTROLLER

PREMIER EXPORTS INTERNATIONAL CHANDIROOR, ALAPPUZHA,
08/2020 KERALA, INDIA

- Conducted online product inspection of different products in required frequency based on the product quality customer Specification and recording of all the inspections.
- Conducted monitoring, verification & related documentations.
- Monitored time and temperature during processing stages of raw and semi processed products to ensure the quality.
- Ensured the traceability is maintained throughout the process.
- Conducted microbiological analysis of both raw materials & finished goods.



EDUCATION BACKGROUND

2018	MSC FOOD SCIENCE & TECHNOLOGY KUFOS, Kochi
2020	CGPA: 8.0/10
2015	BSC FOOD SCIENCE & QUALITY CONTROL BCM College, Kottayam
2018	CGPA: 7.3/10



INTERNSHIPS

- **Synthite Industries Limited, Bangalore, Karnataka**
Duration: 1 Month September 2017 (Trained in processing of spices and spice extracts)
- **Capithan Exporting Company, Kollam**
Duration: 1 Month September 2016



PROJECTS

- **PG Project:** Studies on microbial contamination in small cardamom
Institute: Indian Cardamom Research Institute (ICRI), SPICESBOARD, Myladumpara, Idukki, Kerala
Duration: 3 Months (2nd December 2019 to 28th February 2020)
- **UG Project:** Study on Production Efficiency, Cost Improvement, Shelf life and Defect analysis on Cookies
Institute: Unibic Foods India Pvt. Ltd, Bangalore, Karnataka
Duration: 1 Month (5th April 2018 to 5th May 2018)



DECLARATION

Hereby declare that all the details mentioned above are in accordance with the truth and fact as per the knowledge.

SREEPARVATHY SHAJI