



Fasmitha A M

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Professional Summary

Utilizing my expertise in food technology, I have played a pivotal role in empowering production departments within the food industry with essential tools to achieve business objectives. Proficient in hygienic maintenance, quality control & assurance, food safety, food processing, and research & development, I bring a comprehensive skill set to ensure excellence across diverse facets of food production.

Experience

- **Nifty Chef pastry and sweets manufacturing L.L. C** January 2023 - Present
Quality controller (Hygiene officer, Food safety)
 - Ensure quality control measures, including inspections, audits, and testing of products and ensure that they meet the required standards.
 - Audit document preparation for HACCP.
- **Canning Industries Cochin Ltd** August 2022 - December 2022
Quality controller
 - Undergone training as **Quality Controller at Canning Industries Cochin Ltd** Thrissur for 4 months (from August 2022-December 2022)
- **Foodastha** 05-01-2022 - 12-01-2022
In-plant training
 - 7 day intership program to study about industry and production.
- **Job profile and Areas of interest** -
 - Perform GMP audits and quality checking.
 - Train production staff on food safety topics.
 - Ensure overall food safety and quality.
 - Raw material quality inspection.
 - Maintain and verify records of all HACCP and ISO 22000 documents.
 - Coordinate with the company's pest control provider.
 - Coordinating with External/internal laboratory team for both microbiological and chemical analysis.
 - Audit document preparation for HACCP, ISO 22000.

Education

- **Calicut University** 2019-2022
Bachelor of Science in Food Technology
- **Kerala state syllabus** 2017-2019
Higher Secondary Education

Achievements & Awards

- Level 4 Award in Food Safety for Food Manufacturing
- Level 3 Award in HACCP for Food Manufacturing
- Person-in-charge - Advanced

Technical Skills

- Perform Food safety inspection
- Conducting intern trainings
- Raw material inspection
- HACCP documentation and review
- People management skill
- Self confidence and sense of responsibility

Personal Details

- Date of Birth : 10/09/2000
- Marital Status : Single
- Nationality : Indian
- Visa status : Resident visa

Activities

- NSS volunteer

Reference

- References will be provided on request

Declaration

- I hereby declare that all the information furnished above are true to the best of my knowledge and belief.

DUBAI

Yours sincerely

FASMITHA AM