



JASNA A

FOOD TECHNOLOGIST

B.sc Food Science and Technology graduate with strong technical background and zeal for learning ways to pursue career in food and related divisions. Secure a responsible career opportunity to fully utilize my training and skills, while making a significant contribution to the success of the company.

WORK EXPERIENCE

Sep-2021

Feb-2022

NELLARA

Rice and Flavors

Edappal, Malappuram

- Raw material inspection while the time of receiving.
- Ensure all the sanitization area and equipment's are working.
- Assisting Quality and its process.
- Identifying and controlling all the steps and process which can lead to Food Safety issues.
- Conduct proper training and guidance to production supervisor and hygiene team.
- Inspection of finished product as per company standard
- Monitor and check the personal hygiene & working habits of the staff.
- Ensure working environment is safe out of health hazards
- Send finished product samples for chemical analysis
- Keeping food sample for traceability according to batch number of productions.
- Documentation & Record keeping related to Quality & Food Safety System
- Using ,cleaning and maintaining various type of equipments

CONTACTS



Phone

+971503772286



Email

jasnaaa124@gmail.com



Address

Near Abela Building
Khalidiya, Abudhabi



Linked In

/ Jasna A

SKILLS

PROFESSIONAL & SOFT

- Food safety management
- Record Keeping
- Interpersonal Skills
- Time management
- MS Word & MS Excel
- Research and Development
- Quality Control and Management
- Quality Assurance
- Verbal Communication

LANGUAGES

- Malayalam
- English
- Hindi

PERSONAL INFORMATION

Full Name : Jasna.A
D.O.B : 25/03/2000
Nationality : Indian
Passport No. : W6035724

IN – PLANT TRAINING

Premier Exports
International, Ernakulam

- Addresses the issues of managing safety, quality and the entire supply chain.
- Testing and inspection of the product each stage
- Checking product temperature
- Verifies food safety and regulatory requirements.
- Finished products Analysis

EDUCATION

2018
2021

BSC FOOD TECHNOLOGY
UNIVERSITY OF CALICUT

ADDITIONAL QUALIFICATION

- Certified HACCP Level 3 for Food Manufacturing (HABC UK)
- Level 4 International Award in FoodSafety Management for Manufacturing (HABC UK)
- FSSAI Fostac Certificate for Food Safety Supervisor of Competence(Manufacturing Level 2)
- Microsoft Office (Word, Excel, Power Point)

AREA OF EXPERTISE

- Quality controller
- Quality assurance
- Food Processing and Analysis
- Food Safety and Hygiene

I hereby declare that all the information furnished above is true to the best of my knowledge and reference will be provided up on requests.

JASNA.A