

KRISHNAVANDANA ANAND

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Visa Status: Husband's visa



HIGHLY SKILLED FOOD TECHNOLOGIST MANAGEMENT PROFESSIONAL

B.SC BIOCHEMISTRY & INDUSTRIAL MICROBIOLOGY| M.SC FOOD TECHNOLOGY & QUALITY ASSURANCE

Targeting new heights of success with integrity, hard work & dedication, and leaving a mark of excellence on every step with a company providing continuous development opportunities in a fast-paced environment.

BRIEF OVERVIEW

Passionate and dedicated Food Technologist with numerous International food safety certifications. Acquires good knowledge in conducting experiments and producing products for making products with a consistent flavor, color, and texture in large quantities. Exceptional in food safety measures and can manage multiple tasks in a pressured environment.

Proficient in sharing necessary recommendations with team members. Efficient in solving practical problems and dealing with a variety of concrete variables of situations. Capability to adapt to new work environment quickly. Highly skilled in food science knowledge, including food processing, preservation, food chemistry, and ingredient technology. Conducting and analyzing quality parameters, routine process activities and steering trails, and standardization of formulation according to FSSA.

Key Competencies

Food Safety~ Food Microbiology~ Ability to Connect ~ Flavoring Skills~ Product Development ~System and Product Standards
~Quality Management ~GMP ~ HACCP~ Innovative ~ Optimistic ~Pragmatic Approach ~ Ability to Work ~
TimeManagement~Decision-Making ~Communication ~ Food Science

ACADEMIC BACKGROUND

- **M.sc in Food Technology& Quality Assurance** from Mahatma Gandhi University in 2018 with 78%.
- **B.sc in Biochemistry &Industrial Microbiology**from Kerala University in 2016 with 76%.

Certifications:

- Certified with HACCP level 3 food safety solutions international, Kochi certification with certification number FSSI/FSMS- 17/125.
- Accredited with HACCP level 4 food safety solutions international, Kochi certification with certification number FSSI/20/0216.

Technical skills:

- Well-versed with MS excel.
- Good knowledge of Windows.
- Exceptional in MS

WORK EXPERIENCE

QUALITY CONTROLLER AT MODERN BAKERY, DUBAI

RESPONSIBILITY

- Ensuring the quality of the products and processes to meet the standards and specification from raw materials to finished products.
- In- line and on- line inspection and testing of products.
- Inspect raw materials used for processing.
- Verify and ensuring compliance from storage of raw materials till finished product.
- Implementing and ensure Good Hygiene Practices in the company.
- Giving training to the food handlers regarding personnel hygiene, GMP, food safety.
- Supervising cleaning supervisor, cleaners and allotting task.

- Make sure of the Quality system and Food safety system in place.
- Maintain the document needed for FSMS, QMS and Dubai municipality.
- Monitoring FIFO.
- Reporting to QA supervisor regarding any nonconformance noticed.
- Shelf life assessments of food products.
- Performing daily, weekly and monthly inspections of each sections.
- Assisting certifying bodies, clients and local authorities for inspection and auditing.

ACADEMIC PROJECTS

Bachelors Project:

- Precisely worked on extraction of amino acid from pea leaves.

Masters Project:

- Meticulously worked on the development of coconut milk curd and its comparative study of protein content.

TRAINING

- Attended three months training at URS Food & Water Testing Laboratory, Jebal Ali, Dubai.
- Completed 1 month training at St. Gregorio's medical mission, Alappuzha, Kerala.
- Attended six months training at main products dairy (Milma) Alappuzha, Kerala.

PERSONAL DETAILS

Place: Dubai, UAE|| **Nationality:** Indian