

MUBARAK T A

Food Technologist



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PROFILE

Postgraduate Food Technologist with one year of experience specializing in the food industry. Proficient in applying advanced food science knowledge to ensure product quality and safety. Skilled in implementing quality control protocols, conducting sensory evaluations, and collaborating with production teams. Committed to upholding industry standards and optimizing processes. Seeking opportunities to contribute my expertise to the success of the organization.

EDUCATION

Master of Science in Food Technology

Uttaranchal University

2021 – 2023 | Dehradun

Bachelor of Science in Food Technology

University of Calicut

2017 – 2020 | Malappuram

PROFESSIONAL EXPERIENCE

Sona Exporters Bakery and Roastery

Assistant Quality Controller

06/2020 – 06/2021 | Changaramkulam, kerala

- Implementing FSMS, HACCP & ISO 22000.
- ISO 22000 documentation & internal auditing.
- Raw material inspection.
- Training staff on GHP, GMP, CCPs etc.
- Inspect workflow and maintain quality records.
- Sample keeping & sending samples to laboratories for testing.
- Supervising worker's personal hygiene & workplace housekeeping.

INTERNSHIP

Daily Bell Milk and grocery

Internship Trainee - 1 month

Nannamukku, kerala

Gopika dairy and packaged drinking water

internship -15 days

Kochi

Modern Breads, Edappally

one day work shop

Kochi

Central Food Technological Research Institute (CFTRI)

one day work shop

Mysore, karnataka

CERTIFICATES

- Highfield Level 4 International Award in Food Safety Management for Manufacturing .
- Highfields Level 3 Award in HACCP for Food Manufacturing (RQF).

OTHER WORKS

PATENT FILED

- Production of Dragon fruit Ready To Serve beverage enriched with Alovera pulp.
Application No.202311045477 A
- Formulation of multi composite flour cookies enriched with vaccum dried Butea Monosperma flower powder.
Application No.202311045474 A

PROJECTS

Development of a ready-to-serve beverage combining dragon fruit and aloe vera, with analysis using GC-MS and investigation of its storage stability at different temperatures.

Uttaranchal University

SOFT SKILLS

- Strong written and verbal communication skills
- Ability to lead and motivate teams towards successful project completion.
- Collaboration and cooperation within teams, fostering a positive and productive work environment
- Analytical thinking and the ability to find effective solutions to challenges or obstacles
- Flexibility and the ability to adapt quickly to new situations
- Ability to manage time efficiently to meet deadlines.
- Ability to analyze situations, make reasoned judgments, and think strategically.

LANGUAGES

English	<div><div></div><div></div><div></div><div></div><div></div><div></div></div>
Malayalam	<div><div></div><div></div><div></div><div></div><div></div><div></div></div>
Hindi	<div><div></div><div></div><div></div><div></div><div></div><div></div></div>
Tamil	<div><div></div><div></div><div></div><div></div><div></div><div></div></div>
Arabic	<div><div></div><div></div><div></div><div></div><div></div><div></div></div>

Paper presentation

Presented abstract of the paper titled "Nutraceutical properties of edible packaging materials" on international conference (ICAMTHEC-2022) Conducted by Uttarakhand University, Dehradun.

Book chapter

seaweed: a novel source of nutraceuticals and functional ingredients -submitted in book entitled with Plant Science, Uttarakhand University.

HARD SKILLS

- Food quality and safety
- HACCP
- Quality control and quality assurance
- Ability to conduct sensory tests and evaluations
- Understanding and implementation of various food processing methods for preservation, packaging, and production.
- Proficiency in using analytical techniques to assess food composition, nutritional content, and quality.
- R&D- Conducting research, experiments, and trials to innovate and develop new food products or improve existing ones.
- Understanding and application of local and international food regulations and laws governing food safety, labeling, and production
- Extensive knowledge in Microsoft office Applications (word, excel, powerpoint)

DECLARATION

I hereby declare that the above furnished information is absolute according to the records and to the best of my knowledge and belief

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