

Sandra Mohan

Dubai, United Arab Emirates

LinkedIn Profile: <https://www.linkedin.com/in/sandra-mohan>
sandramohan2017@gmail.com | +971 56 274 6898



FOOD TECHNOLOGIST

A highly adaptable and organized Food Technology graduate having excellent knowledge of food safety standards, quality control, hazard analysis, critical control and report data creation.

PROFESSIONAL EXPERIENCE

Quality Controller

July 2023 - September 2023

Home Mother Products Pvt. Ltd

- Conducting lab tests to analyze factors like taste, texture, pH levels, and Acidity Monitor production processes, inspect raw materials, and collaborate with the production team to maintain consistent quality throughout the manufacturing process.

Quality Control Trainee

June 2023 - July 2023

Crust n Crumb Food Innovations Ltd, Kinfra Nellad

- Assisted in performing visual inspections and tests on raw materials, ingredients, and finished cakes to ensure they met quality specifications and industry standards and learned and followed quality control procedures and guidelines to conduct inspections accurately and efficiently.
- Participated in the calibrating and maintenance of quality control equipment and instruments to ensure accurate measurements and compliance with standards. Learned to interpret and apply recipe specifications, baking techniques, and quality standards to evaluate cake conformance.

FOSTAC Training Coordinator

May 2022–May 2023

Kerala State Productivity Council, Ernakulam, Kerala, India

- Coordinated basic and advanced Food Safety Training and Certifications(FOSTAC) training programs for food handlers from farm to fork, conducted in association with the Food Safety and Standards Authority of India (FSSAI).
- Organised different workshops conducted by Kerala State Productivity Council. Played a major role in coordinating the "Residential Entrepreneurship Workshop" in bakery & confectionery products for aspiring entrepreneurs who wish to start a new business in association with Kerala Institute for Entrepreneurship Development and Kerala State Productivity Council.
- Successfully completed a study program at AVT McCormick, and gained valuable knowledge and experience in the working of spices equipment and process flow.
- Carry out documentation of work-related information using Microsoft Word and Microsoft Excel.

Trainee

G Taste - Garga M-Commerce Private Limited, Ernakulam, Kerala, India

February 2022 - April 2022

- Incorporated food safety and regulatory standards for developing new product launches and optimizing the availability of current products.
- Conducted sensory testing and assisted in moving forward the developing goals by regular checking of existing products.
- Collected and documented data, data analysis of product reach, and consumer feedback and liaised with the marketing team for organizational growth.

RELEVANT SKILLS

- Ability to handle quality control, food safety, sensory analysis, and nutrition labelling efficiently.
- Keen eye on quality assurance, food processing, safety standards, process control, etc.
- Well-organised individual with good research, analytical and time management skills.
- Excellent coordination and team management skills with a flexible approach to work.
- Good verbal and written communication skills with active listening ability.

EDUCATION HISTORY

Bachelor of Technology - Food Technology

Institution: Saintgits College of Engineering, Kottayam, Kerala, India

Year of Graduation: 2021 | CGPA: 8.15

Plus Two

Higher Secondary School Valayanchirangara, Ernakulam, Kerala, India

Year of Passout: 2016 | Marks Percentage: 89%

SSLC

Higher Secondary School Valayanchirangara, Ernakulam, Kerala, India

Year of Passout: 2014 | Marks Percentage: 98%

INTERNSHIPS

- **Mother's Agro Foods Private Limited**
Ernakulam, Kerala, India | September 2021 - October 2021
- **Det Norske Veritas (DNV) Approved Internship by Haldia Institute of Technology Food Safety and Quality Management System**
Online Internship | July 2020 - August 2020
- **Malanad Development Society – Quality Analysis of Honey**
Kottayam, Kerala, India | June 2019 - July 2019

WORKSHOP

Attended one-day basic awareness workshop on "**ISO 22000: 2018 - Food Safety Management Systems**", organised by Kerala State Productivity Council, Ernakulam, Kerala, India | September 2022

TRAININGS

- **The Indian Science Congress Association, Cochin Chapter, Ernakulam, Kerala, India Permitted Food Preservatives, Food Processing & Food Safety** | June 2021
 - **QS Cert Solutions LLP, Ernakulam, Kerala, India Level 3 Hazard Analysis and Critical Control Points (HACCP) Training** | May 2021
 - **QS Cert Solutions LLP, Ernakulam, Kerala, India Food Safety Training and Certification (FOSTAC) Level 2 & Covid Food Safety** | May 2021
 - **BIRDS – Bell Institute of Research & Development Studies, Ernakulam, Kerala, India Level 1 HACCP (Hazard Analysis and Critical Control Points) Training** | July 2020
-

PERSONAL DETAILLS

Date of Birth: 5th May 1998

Gender: Female

Marital Status: Single

Nationality: Indian

Passport Number: Y5814364

Languages Known: English, Hindi, Sanskrit and Malayalam

Communication Address: Al Qusais,
Manana Building,
Dubai

REFERENCE

K M SHANAVAZ

Joint Director
Kerala State Productivity Council
VI/318, HMT Road, Kalamassery, Ernakulam
Kerala, India - 683104
Email: kmshanavaz@gmail.com
Mobile No.: +91 9447816767

ER. SONY GEORGE

Assistant Professor
Saintgits College of Engineering
Pathamuttom P.O., Kottayam
Kerala, India - 686532
Email: sony.g@saintgits.org
Mobile No.: +91 9995 403481

DECLARATION

I hereby declare that the information stated above is true to the best of my knowledge.

Dubai, UAE

Sandra Mohan
