

SARANYA T

QUALITY CONTROL ANALYST/FOOD TECHNOLOGIST



PERSONAL INFO

- +971586524099
- saranyanarimadikal@gmail.com
- SHARJAH

LinkedIn
[linkedin.com/in/Saranya-t-8b6765166](https://www.linkedin.com/in/Saranya-t-8b6765166)

Languages Known
English, Hindi, Malayalam

Date of Birth: November 3, 1995

Marital Status: Married

Visa Status: Husband Visa

Skills

- Leadership
- Teamwork
- Decision making
- Adaptability
- Active listening
- Organization
- Critical thinking
- Problem solving
- Communication

CAREER GOAL

To work for an organization which provides me the opportunity to improve my skills and knowledge to grow along with the organization objective.

CERTIFICATIONS

- Highfield Level 4** International Award in Food Safety Management for Manufacturing.
- FSSC 22000 VERSION 5.1 WITH HACCP & ISO 22000:2018.
- Basic Hygiene & Application of **HACCP Level 3** Based Food Safety Management System.

WORK HISTORY

03/2019-02/2021 - Quality Control Analyst - Vittal Cashew Industries, Kerala, India.

- Maintain food safety management system guidelines.
- Daily hygiene & sanitation check in production area.
- Monitoring & maintaining departmental resources in good condition.
- Control & maintaining personal hygiene in lab & production area.
- Regular monitoring of all quality records.
- Preparation & issue of internal quality assessment of specimen.
- Communication on a regular basis to all staffs about quality matters.
- Verification of applicable CCPs as per FSMS
- Maintaining sanitation & hygiene standards as per approved SSOPs.
- Reporting to plant manager about all day to day activities of quality matters.

05/2017-08/2017- internship Trainee- Central Plantation Crops Research Institute, India.

- Effect of Pretreatments and Packaging on the Quality Evaluation of Coconut Milk**”- The present work was conducted to preserve and extend the shelf life of coconut milk by using different pretreatments and suitable packaging materials without using any preservatives. The result indicates that it is possible to increase the yield of coconut milk using pretreatments such as pasteurization (75 °C for 15 min.), homogenization (15000 rpm for 20 minutes) and stabilization using carboxy methyl cellulose (CMC) and glycerol monostearate (GMS).

Technical Proficiency

- Microsoft Excel, Word, PowerPoint
- Food safety
- Inspection of products
- Food preparation
- Safety standards
- Quality standards
- Standard operating procedures
- GMP, GHP
- HACCP
- Food microbiology
- ISO standards
- Internal auditing
- Documentation
- FSSC 22000
- PRPs
- Root cause analysis

Equipment Handled

- Spray Dryer
- Kjeldahl apparatus
- Soxhlet Apparatus
- Texture Analyzer
- Moisture Analyzer
- Tissue Homogenizer
- Rotatory & magnetic shaker
- Spectrophotometer
- Centrifuge & water bath



ACADEMIC QUALIFICATIONS

- **Master's Degree in Food Science and Technology**, St. Aloysius College Mangalore, Mangalore University, Karnataka, India, 2016-2018.
- **Bachelor's Degree in Microbiology**, St. Pius x College, Kannur University, Kerala, India, 2013-2016.



PROJECT

- **Effect of pretreatments and packaging on the quality evaluation of coconut milk** done at Central Plantation Crops Research Institute Kasaragod, Kerala, India under the guidance of Manikantan M R. (Principal Scientist, CPCRI, Kasaragod India).



ACHIEVEMENTS

- Oral presentation of the research work (**Effect of pretreatment and packaging on the quality evaluation of coconut milk**) done at **National level seminar, Bio Chess held at Siddaganga Institute of Technology, Tumkur, Bengaluru** on March 2018.
- Member of Posters and Publicity Committee in **Khadhya Sangam 2018**, an Inter-collegiate events and food fest organized by the P.G. Department of Food science and Technology, St. Aloysius College Mangalore



CO- CURRICULAR ACTIVITIES

- International Conference on "**Green Chemistry and Nanotechnology, Opportunities and Challenges 2017**" organized by the Dept. of Chemistry, Food science & Technology, St. Aloysius College Mangalore.
- National Conference on "**Recent Innovation in Food Processing Industries**" organized by the Dept. of Food Processing & Engineering, DDU Kaushal Kendra held on March 2018 at St. Aloysius College Mangalore.
- Seminar on "**Climate is changing- Food and Agriculture must too**" organized by DDU Kaushal Kendra held on October 2016 at St. Aloysius College Mangalore.
- Seminar on "**Applied Nano Technology**" organized by Dept. of Chemistry on September 2017 at St. Aloysius College Mangalore.