



SIBYA .S. JOY

Food technologist

Objective

Highly skilled Science Graduate with high sociability, intellect and communication skills seeking for an apt work in an environment which encourages me to succeed and grow professionally where I can utilize my skills and knowledge appropriately.

Experience

16/01/2023 - 30/06/2023

Satiety The Caterers, Jigani, Bengaluru

Quality Assurance Executive

- Maintaining overall kitchen hygiene and personal hygiene for all staffs.
- Following Food Safety Management System (FSMS) and food handling.
- Conduct weekly auditing as per ISO standard.
- Following HACCP, CCP, GMP, GHP.
- Maintaining reports such as (food sensory/temperature/Root cause Analysis (RCA)).
- RM store follow up (material storage /FIFO/ Thawing report).
- Monitoring Industrial hygiene and food safety practises.
- Vegetable Store follow up (Receiving /Washing /Sorting /Sanitization/Issue).
- Conduct weekly basis staff training for ISO standard (Department wise).
- Waste management as per ISO standard (Dry waste /Wet waste /Hazard waste).
- Food test /water test /RM test report maintaining as per ISO Standard.
- Kitchen equipment follow up as per ISO Standard (knife/cutting board etc).
- Maintain FSSAI Documents/Medical Documents as per FSSAI Standard.
- Food transport vehicle maintenance (Hygiene /Sanitizing /Documents).
- SOP / SIP /POSTER Display for As per ISO Standard.

14/3/2022 - 15/6/2022

ICAR- Indian Agricultural Research Institute (IARI), Pusa campus, New Delhi

Internship Trainee

- Analyses of rice bran and rice bran oil from different bran colour rice varieties

15/1/2018-16/2/2018

CEPCI Laboratory and Technical Division, Kollam

Internship Trainee

- Isolation and Characterisations of Biosurfactant Producing Plant

Certificates

- Distinction in Highfield Level 3 Award in HACCP for Food Manufacturing (RQF).
- ISO 22000:2018 FSMS Awareness Training.
- Diabetes- The Essential Facts Coursera (University of Copenhagen).

Technical Knowledge

• Instruments- Centrifuge, Spectrophotometer, pH meter, Soxhlet apparatus, Microwave dryer, Laminar Air Flow, Autoclave.

• Testing- Moisture analysis, Food Adulteration, Food Processing (Tomato puree, Ginger candy, Tomato ketchup, Guava Jelly, Pineapple Jam, Squash), Rice bran and oil analysis, Dehydration of vegetables, Analysis of salt in butter, Biochemical analysis, Proximate analysis, Water analysis.

Contact

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LinkedIn

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Education

● 2020-2022

M. Sc Food Technology and Quality Assurance

80 %

Mar Athanasios College for Advanced Studies Tiruvalla (MG University)

● 2016-2018

B. Sc Botany and Biotechnology

85%

Mar Thoma College of Science & Technology , Ayur (Kerala University)

Skills

• Quality assurance, Quality Control, Hygiene, HACCP, Auditing, Root Cause Analysis (RCA), GMP, CCP, Record maintenance, Staff training, GHP, GLP, SOP, SIP, Documentation, Food Safety Management System (FSMS), ISO 22000, Food Testing, Lab technician, Industrial Hygiene, Food Safety practices.

- Hardworking, Leadership, Time management, Team work, Decision making.
- MS Office- (Word, Excel, Power Point)

Job Interests

- QA/QC officer
- QHSE Officer
- Food Testing
- Lab Technician
- Food Safety
- R & D

Language

Malayalam, English, Hindi