



SNEHA EDAYILLAM

Highly organised and dedicated professional with experience in Quality control and Food safety fields. Highly skilled at developing and directing quality policies, standards, and programs designed to drive continuous improvement of organizational processes, products, and services. Versed in documentation, compliance, and scheduling. Possesses thorough knowledge of food science, nutrition & dietetics and microbiology. Actively participate in continued learning through conferences and professional research. Presently seeking to work with a reputed organization that allows me utilize my skills and knowledge to the maximum and to contribute to the growth of organization and grow with it.

PERSONAL DETAILS

Mobile No : +971562603700
Email ID : snehairyanni@gmail.com
Address : Villa 1, Street 21,
Al Qusais 3, Dubai, UAE
Nationality : Indian
D.O.B : 30.10.1998
Gender : Female
Marital Status : Married
Visa Status : Resident visa

ACADEMIC CREDENTIALS

2021 MSc Food Science Nutrition & Dietetics
Mangalore University

2019 BSc Microbiology
Kannur University

2016 Higher Secondary
Board of Higher Secondary
Examination, Kerala

LANGUAGES KNOWN

- English
- Hindi
- Malayalam

INTERNSHIPS

ASTER MIMS (Malabar Institute of Medical Sciences), Calicut, Kerala
Dietetic Intern - Feb 2021 – Mar 2021

- Sufficiently utilized nutrition care process to screen, assess and nutritionally intervene in an inpatient care setting
- Counselled patient on different diets including Diabetic diet, Renal diet, Gastrointestinal diet, Cardiac diet etc

COMPUTER PROFICIENCY

- MS Excel
- DOS
- MS Word
- Windows

KEY SKILLS

- Microbiology
- Food Science
- Safety Procedures
- Quality Control
- Microbiological Analysis
- Food Operation
- Quality Assurance
- Corrective Action
- Risk Assessments
- Nutritional Counselling
- Laboratory Practice
- Research Skills
- Inspection Procedures
- Problem-Solving
- Analytical Skills
- Food Safety
- Hazard Analysis
- Decision Making
- Visual Inspections
- Quality Standards
- Leadership

EXPERIENCE

❖ **QUALITY EXECUTIVE | Nov 2021 – Nov 2022**
Vittal Cashew Industries (VCI), Kerala, India

- Daily quality control activities.
- ISO 22000:2018 documentation and implementation activities.
- Factory and staffs hygiene checking and reporting.
- Record keeping and filing, In house lab activities.
- Maintaining the highest level of food safety.
- Conducting daily inspections regarding hygiene and sanitation conditions of production, storage areas, etc.
- Review and follow up on the microbiological results from the food.

CERTIFICATIONS

- HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) – Level 3 Certification**
- Certification course on Sports Nutrition (25 hours online course)**
St Aloysius College Mangalore (2020)

SEMINARS & CONFERENCES

- Participated in a webinar on 'food safety everyone's business conducted by Department of Nutrition and Dietetics Faculty of life science JSS AHER Mysuru (2021).
- Participated National webinar on world food day conducted by post graduate studies and research in food science of St. Aloysius College Mangalore (2020).
- participated in the International Webinar on "Chemical Ecology" by Prof P Balaram, Former Director, Indian Institute of Science, Bangalore organized by the Department of Chemistry, St Aloysius College (Autonomous), Mangalore - 575 003 (2020)
- participated in the International E-Conference on "Global Pandemic Sustainable Food System: Challenges and Response to Research and Practice
- National Service Scheme volunteering