

SRUTHI M K



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PROFILE

Passionate experienced Food Technologist completed Masters in Food Science and Technology, seeking a challenging job, where I can serve the best of my capabilities and proven knowledge in Food Processing, Food Microbiology, Quality Control, Product management, Food Sanitation and Hygiene Implementing skills to take up responsibilities to ensure Quality Food Production, Preservation and Food Safety Management.

PERSONAL DETAILS

Date of birth – 10/11/1998
Nationality – Indian
Visa Status – Visit

PASSPORT DETAILS

Number – V6813578
Date of expiry – 26/01/2032
Place of Issue – Cochin

Languages Known – English, Hindi, Tamil, Malayalam (Native)

KEY SKILLS

Laboratory and microbiology skills
| Analytical and Problem Solving |
Communication | Leadership | Time
Management | Self motivation | Ability to
Work Under Pressure | Critical Thinking |
Problem Solving | Computer Proficiency
| Strong work ethic | Food Safety | Food
Quality | Dynamic nav 2016, ERP |
Microsoft Word | Barcoding | Microsoft
Power Point | Microsoft Excel.

WORK EXPERIENCE

QUALITY CONTROLLER (02/09/2019 – 30/09/2019)

Parayil Food Products Pvt, Ltd (Seafood Delight), Aroor, Alappuzha, Kerala

An ISO 22000-2018, BRC, FDA certified company having facilities operate under HACCP and GMPs, approved for exports to USA & Europe fulfilling USDA & EU guidelines. Web: www.dailydelight.com. Email: exports@dailydelight.com.

DUTIES AND RESPONSIBILITIES

- Quality evaluation of raw materials and product management
- Assigning responsibilities to production employees
- Supervising and monitoring employees, evaluating performance, and providing feedback
- Quality test for each product such as sensory evaluation and self-life study
- Data entry in Dynamics Nav – 2016, ERP and stock keeping in Excel

CERTIFICATION

- **HACCP LEVEL 3** - Highfield Level 3 Award in HACCP for Food Manufacturing with Distinction.
- **FoSTaC (Level 2) & COVID - Food Safety Supervisor** - DFP Dairy training and consultancy Conducted at Parayil Food Products, Aroor.

EDUCATION

- M.Sc Food Science and Technology – CGPA - 8.07
Kerala University of Fisheries and Ocean Studies, Kerala, India. 2021-2023
- B.Voc Food Processing Technology – CGPA – 9.27 – First Rank
Mahatma Gandhi University, Kerala, India. 2016 – 2019

PROJECTS

- **PRODUCT DEVELOPMENT - “ENCAPSULATION OF PROBIOTIC, *Bacillus safensis* USING POLYSACCHARIDE AND ITS APPLICATION IN DEVELOPING GRAPE-BASED FUNCTIONAL BEVERAGE” (01/05/2023 – 30/08/2023).**
A study on characterization of grapes, isolation of probiotic strain, characterization of probiotics, encapsulation using polysaccharides, development of functional probiotic beverage, storage studies and sensory evaluation.
Kerala University of Fisheries and Ocean Studies, Kochi.
- **VALUE ADDITION IN SHRIMPS - “SHRIMP RINGS” (17/12/2018 17/01/2019)**
A study on value addition in Shrimps, microbiological analysis and identifies CCPs in processing line.
Choice Canning Company, Edakochi.

PARTICIPATION

- 10 days In Plant training at **Bakery B**, Kacherippady, Cochin (2022)
- 10 days In Plant training at **Royal Oceans**, Chandiroor (2022)
- 10 days Dairy Products Training at **Kerala State Dairy Development Department**, Kottayam (2018)
- 10 days In Plant training at **MILMA, ERCMPU LTD**, Edappally (2017)

DECLARATION

I hereby declare that the details provided above are true to the best of my knowledge.