



SHERY S JOY

Food Technologist

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.

CONTACT

Phone

+971557832498

Email

sherysjoy99@gmail.com

Address

Al Qusais 1, Dubai

Linked In

<https://www.linkedin.com/in/shery-s-joy-2b1900203>

EDUCATION

2020 - 2022

M. Sc. Food Technology and Quality Assurance
80%

Mar Athanasios College for Advanced Studies Tiruvalla (MG University)

2017 - 2020

B. Sc. Botany and Biotechnology
77%

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

SKILLS

•Quality assurance, Quality Control, HACCP, Hygiene, Auditing, Root Cause Analysis (RCA), Documentation, Internal Audits, Record Keeping, Food Safety Management System (FSMS), ISO 22000, GMP, GLP, Staff Training, Industrial Hygiene, Monitoring Food Safety Practices, CCP, Production Planning, Food testing, Lab technician.

•Team work, Hardworking, Time management, Decision making.

•MS Office - (Excel, Word, PowerPoint)

JOB INTEREST

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

LANGUAGE

Malayalam, English, Hindi

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 and food handling.
- Conduct weekly auditing as per ISO standard.
- Following HACCP, CCP, GMP, GHP.
- Following Industrial Hygiene and Monitoring Food Safety Practices.
- Maintaining various report (food sensory / food temperature / Root cause).
- RM store follow up (material storage / FIFO / Thawing report).
- Vegetable Store follow up (Receiving / Washing / Sorting / Sanitizing / 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).
- FSSAI Documents / Medical Documents as per FSSAI Standard.
- Food transport vehicle maintenance (Hygiene / Sanitizing / Documents).
- SOP / POSTER Display for As per ISO Standard.

14/3/2022 - 15/6/2022

ICAR- Indian Agricultural Research Institute (IARI), Pusa

Internship Trainee

Comparative evaluation of phytochemical content and antioxidant potential of six fresh and dehydrated culinary microgreens.

13/2/2019 - 18/3/2019

CEPCI Laboratory and Technical Division, Kollam

Internship Trainee

Extraction of Collagen from Fish Scales and its Insilico Characterization."

CERTIFICATION COURSES

- 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.