



SREEJITH P

Food safety Professional

An experienced food safety professional with over 2 years of experience in the food industry. Passionate about food quality and safety, and seeking a role in a company that shares those values.

Contact

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Address

Kanunda (HO), Madikai PO, Nileswar
(VIA), Kasaragod (DIST), Kerala-671314

Education

2018-2020

MSc Food Science and Nutrition

Alva's college moodbidire, karnataka
Mangaluru University

2015-2018

BSc Biochemistry

Gurudev arts and Science college, mathil
Kannur University

Skills

- Quality Assurance
- Microbiological Testing
- Good Hygienic practices
- Food Analysis Techniques
- Quality Documentation
- Research and Development
- MS office (Word, PowerPoint)

Language

English

Hindi

Malayalam

Work Experience

Quality Assurance Trainee

Milma Kasaragod Dairy

04/2022-04/2023

Achievements/tasks

- Performed physical and chemical analysis of raw and processed milk and milk products.
- Performed Microbiological testing of milk, curd and milk products such as lassi, buttermilk etc.
- Performed Standardization of milk varieties such as Cow milk, toned milk, super rich milk and homogenised toned milk.
- Handled the production of Different varieties of curds like Skimmed milk curd, Doubled toned milk curd, Low acidity curd, buttermilk and Lassi.
- Hands on experience in the preparation of Feeder cultures from mother culture for curd production.
- Implemented HACCP, food safety and personal hygiene standards.
- Performed Adulteration test, Antibiotic and Aflatoxin tests of milk samples.
- Ensured maintenance and calibration of machines and equipments.
- Updated and maintained documents as per ISO 22000:2018 standards, halal and FSSAI requirements.

Quality Assurance Executive

Vittal Agro Industry, Thatummal

01/2021-04/2022

Achievements/Tasks

- Performed physical and chemical analysis of finished goods and water.
- Performed microbiological analysis of raw, semi processed and finished goods.
- Updated and maintained document as per ISO 22K-2018, Halal and FSSAI requirements.
- Implemented and maintained GLP and 5S at laboratories.
- Supported Food safety team leader on QA manual review and preparation of SOPs, log sheet and policies.
- Trained food handlers on GMP, GHP and microbiological aspects related to food safety.
- Lead plant sanitation and cleaning activities, integrated pest management services etc.
- Identified and helped resolve non conforming product issues.
- Performed quality line checks in accordance with regulations of FSSAI guidelines.
- Lead external calibration of laboratory equipment, process gauges, indicators as per frequency.

Projects and certifications

- HACCP Level 3 (Highfield UK) manufacturing Certification.
- Food Safety Supervisor Manufacturing (Level 2) Certification.
- Completed MSc. project on 'Isolation and molecular identification of pectinase producing bacteria from decayed orange peel' from UniBiosys biotech research laboratory, Kochi.
- Completed BSc. project on 'Analysis of serum creatinine and urea on type 2 diabetic and non diabetic patients' from AKG memorial co-operative hospital, Thalappadi, Kannur.