

CONTACT

+971543949641

sreelakshmiprakash097@gmail.com

Muhaisnah Star Building, A Block, Muhaisnah 4, Al Qusais, Dubai Passport Details: U2057123

PERSONAL DETAILS

Date of Birth: 1 November 1997 Marital Status: Single

EDUCATION

EDUCATION

Master of Technology in Food Safety and Quality Assurance

Sam Higginbottom University of Agriculture, Technology and sciences, Prayagraj

CGPA: 8.60 2021-2023

Bachelor's Degree in Dairy Technology

College of Dairy Science and Technology

Wayanad, India

CGPA: 8.670 2016- 2020

PERSONAL STRENGTH

Computer Skills:

MS Word, MS Excel, MS Powerpoint Communication Skills

Leadership Skills

Problem Solving & Decision Making skills



LANGUAGES

English
Malayalam
Hindi
Tamil



LINKEDIN PROFILE www.linkedin.com/in/ sreelakshmiprakash

S R E E L A K S H M I P R A K A S H

FOOD TECHNOLOGIST

ABOUT ME

Aspiring to be a professional food safety and quality assurance specialist who pursued Post Graduation in food safety and quality assurance and Under graduation in Dairy technology. Looking forward to seek a challenging position in the food industry in formulating new and cost optimization for food products conducting and assessing test results, drafting reports based on findings, conducting plant trials, producing top bench prototypes, and satisfying customer needs. Excellent records in all my subjects with outstanding CGPA .

ACHIEVEMENTS

- University topper and Gold medalist after completion of M.Tech.
- Obtained Food Safety Level 4 certification.
- Obtained HACCP Level 3 certification.
- Trained and Certified as Food Safety Supervisor (FOSTAC) by FSSAI.
- Attended the 46th Dairy Industry Conference conducted by the Indian Dairy Association.
- Attended an ICAR sponsored program ("Routes and Roots") for Soft skill development.
- Class Topper after completion of the B.Tech course.
- School topper in 12th grade.
- School topper in 10th grade.
- Received First Prize in Shastra 2015 organized by Rotary club of Cochin and Kerala Science and Technology Society (India).

INDUSTRIAL WORK EXPERIENCE

- Successfully completed an Industrial internship of 2 months at MILMA,
 Wayanad, India as a part of the Academic curriculum.
- Attended training at the District Quality Control Office, Ernakulam, and revived their Microbiology lab.
- Completed an internship of 22 days at the Dairy Extension Service unit, Eddapally.
- Successfully completed an internship of 22 days at the Dairy Extension Service unit, Aluva

PROFESSIONAL QUALIFICATIONS

- Apply and maintain Quality Management systems(HACCP, Hygiene, ISO 22000, ISO 9001, ISO 14000)
- Remarkable knowledge of all applicable laws and regulatory guidelines.
- Ability to formulate and produce varieties of products.
- Ability to interact with staffs, clients and other department personnel, in a professional manner.
- Ability to combine product related documents.
- Knowledge of packaging technology to evaluate adequacy of packaging.
 Consider the relative costs and benefits of potential actions to choose
- the most appropriate one.

POSITIONS OF RESPONSIBILTY

- University Union Councilor of Kerala Veterinary and Animal Sciences University Union 2018-2019.
- Joint Secretary of College of Dairy Science and Technology, Pookode Students' Union 2016-2017.