AMAL DEV PA Contact @ amaldvpa@gmail.com +917012260570 Poozhikunnath(H), Palakkad(D), Kerala, India **Skills** 100% **Quality Assurance** 100% Food Safety Management 100% **HACCP Procedures** 100% Microsoft office 100% Allergen Management 100% Data Analysis 100% Project Management 100% IPC control Languages English Malayalam

OBJECTIVE

Results-oriented Food Technologist with a proven track record in reducing customer complaints, Quality dump through meticulous quality assurance practices With a strong background in food science. Seeking a challenging opportunity within a progressive organization, I am ready to leverage my skills and expertise to reduce customer complaints, uphold quality standards, and contribute to the success of the company.

EXPERIENCE	
Licious	12/07/22
Quality Assurance Executive Reduced 73% of Quality Dump in all DCs	-
Reduced 50% of Customer complaints in all DCs	
Products inspection and approval	
Ensuring Compliance to cold chain across all DCs	
Providing training to delivery center team logistics team on a regular basis.(100-200 members).	
Ensuring regulatory compliances	

Conducting qualification audit for new DCs

Handling customer complaints(RCA & CAPA)

Coordinating with various stakeholders during projects and development

EDUCATION Hindusthan college of Engineering and Technology B TECH FOOD TECHNOLOGY 8.67

GHSS Chalissery	2018
Higher Secondary Education	
80%	

GHSS Chalissery 2016 Secondary Education

PROJECTS

96%

Hindi

Tamil

Interests

Quality Assurance

Poultry and Meat Processing

Dairy Technology

Baking and Confectionery

Research and Development

Food and Beverage

DEVELOPMENT OF FORMED DOUGH PRODUCT USING JACKFRUIT BULB AS AN ALTERNATIVE NUTRITIVE SNACK

Jackfruit is a powerful antioxidant and nutrient rich food. Developed baked Jackfruit chips which is low in calories and doesn't lead to sugar spikes in our body.

INTERNSHIP

CPF INDIA PVT.LTD- QC Trainee(10/05/22 To 7/6/23)

HOBBIES

Reading Books

Body Building

Travel and Photography

Cooking

LICENSE AND CERTIFICATES

HACCP(Hazard Analysis And Critical Control Point) Level-3

ISO 22000:2018 Food Safety Management System

Food Safety Supervisor(Advanced Manufacturing) Level-2

REFERENCE

Mr.M Seenuvasan - Hindusthan college of Engineering and Technology

HOD Food Technology

fthod@hicet.ac.in

+919962082276

Mrs. N. Princy - Hindusthan college of Engineering and Technology

Advisor Food Technology

princy.ft@hicet.ac.in

+919790686049

DECLARATION

I hereby declare that all the details mentioned above are in accordance with the truth and fact as per my knowledge and i hold the responsibility for my correctness of the above mentioned particulars