

LAKSHMI O

Food Safety Officer

ABU DHABI

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OBJECTIVE

Dedicated Food Technologist with hands-on experience in quality control, food safety, and product development. Proficient in HACCP, GMP, and ISO 22000 standards. Experienced in ensuring compliance with food safety regulations and improving processes within the food industry. Aiming to contribute to the success of an organization by leveraging skills in quality assurance, sensory analysis, and product development.

CERTIFICATIONS

- HACCP Level 3: For Food Manufacturing
- ISO 22000:2018: Internal Audit Training
- FoSTaC : Advanced FS Supervision Training Certificate
- FSSC 2200V.6 Internal Auditor

PROFESSIONAL EXPERIENCE

Quality Analyst

KSE Limited (Dairy Division), Kerala

July 2023 – August 2024

- Conducted quality and microbiological testing on dairy products.
- Ensured compliance with HACCP protocols and maintained hygiene standards.
- Managed documentation and record-keeping for food safety.
- Collaborated with cross-functional teams to ensure product quality and process efficiency.
- Monitored production processes and addressed quality-related issues during manufacturing.
- Carried out sensory evaluations and product testing to ensure consistency and consumer satisfaction.

INTERNSHIPS

Milma Thrissur Dairy, Thrissur

Duration: 2 months

- Observed and worked on dairy production processes, focusing on packaging, processing, and quality testing of dairy products.
- Gained experience in the stages of milk processing and learned about maintaining hygiene and quality standards in dairy production.
- Involved in testing dairy products to ensure compliance with safety and quality parameters.
- Assisted in observing packaging processes and ensured adherence to safety protocols.

Pooram Foods, Thrissur

Duration: 1 months

- Observed the production and preservation processes involved in pickle production.
- Assisted in ensuring proper preservation techniques to maintain product quality and shelf-life.
- Supported the quality control team in monitoring product standards throughout the production cycle.

EDUCATION

B.Tech in Food Technology

TKM Institute of Technology, Kollam

Graduation Year: 2022

Project: Development of coffee substitute using date seeds, pumpkin seeds, and chicory.

Project: Developed jackfruit-flavored probiotic yogurt using soy milk.

Higher Secondary Education

SN Trust, Thriprayar

Graduation Year: 2017

SSLC

Lemer Public School, Thriprayar

Graduation Year: 2015

SKILLS

- Food Safety & Quality Assurance: Knowledge of HACCP, GMP, and ISO 22000 standards.
- Sensory Analysis: Skilled in sensory evaluation for product quality.
- Product Development: Experience in developing new food products.
- Microbiological Testing: Proficient in performing microbiological analysis.
- Documentation: Experience in maintaining food safety records and documentation.
- Process Optimization: Ability to enhance food production processes

LANGUAGES

- English (Fluent)
- Malayalam (Native)
- Hindi (Conversational)
- Tamil (conversational)