

Silpa P S

Food Technologist

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Career Objective

A food technology graduate with hands-on experience in food processing, quality control, and microbiology, committed to enhancing food safety, improving product quality, and optimizing production efficiency. Seeking to contribute to an organization in food manufacturing or quality assurance.

Internship

Food Processing Intern

Artocarpus Foods Private Limited, Taliparamba, Kannur, Kerala

June 2023 – July 2023

- Gained hands-on experience in the production processes of various jackfruit-based products at a leading food processing company.
- Observed and assisted in daily operations within the production area, focused on workflow optimization and quality control procedures.
- Learned and operated innovative equipment designed to enhance production efficiency.
- Assisted in implementing retort pouching techniques to improve food packaging and extend product shelf life.
- Applied microbiology principles to support food safety protocols and maintained high-quality standards in the production environment.

Food Processing Intern

Global Naturals Food Processing Company, Velookara, Kanjirapilly, Thrissur, Kerala

June 2021 – September 2021

- Explored and assisted in production techniques for various food products, fruit-based products like ice-creams, jams, fruit juices, and pulps.
- Observed and supported step-by-step procedures in the production department, from sourcing raw materials to final packaging.
- Collaborated with the production team to understand machinery operations, safety protocols, and methods for improving efficiency.
- Gained practical knowledge of safety measures and hygiene protocols implemented in the food production environment.

Food Processing Intern

Kerala Cooperative Milk Marketing Federation (Milma), Thripunithura, Ernakulam, Kerala

April 2021 – May 2021

- Gained an understanding of the manufacturing processes and packaging techniques for various dairy products.
- Observed and understood the operational workflow in the production department, from raw milk handling to final packaging.
- Learned microbiology practices crucial for maintaining hygiene, safety, and quality in dairy manufacturing.
- Acquired knowledge of quality control systems, including sanitation standards and ensured product consistency in dairy production.

Key Skills

- Proficient in maintaining product consistency, ensuring workflow efficiency, and implementing quality control practices.
- Knowledge in microbiology principles and their application to food safety, hygiene, and contamination control.
- Skilled in retort pouching and other packaging methods to extend product shelf life and preserve quality.
- Understanding of industry safety standards, sanitation procedures, and hygiene protocols in food production.
- Expertise in the production and packaging processes of various dairy products.
- Experienced in conducting sensory, nutritional, and shelf-life assessments for product development.
- Strong teamwork and collaboration skills with the ability to work effectively in a fast-paced production environment.
- Excellent problem-solving and adaptability and proficient in MS Office.
- Detail-oriented and committed to maintaining high standards of quality and safety in all tasks.
- Strong communication and interpersonal skills, facilitating effective coordination within multidisciplinary teams.

Education

Master of Science in Food Technology

Mata Gujri Collage, Fatehgarh Sahib, Punjab | 2022 - 2024

Bachelor of Vocation in Food Technology

Christ College, Irinjalakuda, Thrissur, Kerala | 2018 - 2021

Higher Secondary Education (12th) - Science

HDP Samajam Higher Secondary School, Edathirinji, Thrissur, Kerala | 2016 - 2018

Secondary Education (10th)

Sree Saraswathy Vidyanikethan, Chakkarapadam, Thrissur, Kerala | 2015 - 2016

Project

Development & Quality Evaluation of Cake Supplement with Guava Powder | July 2022 – July 2024

Mata Gujri College, Fatehgarh Sahib, Punjab

- Focused on incorporating guava powder in cake formulation to enhance nutritional value and flavor.
- Conducted comprehensive quality evaluations, including sensory, nutritional, and shelf-life assessments.
- Led new product development using underutilized grains to create nutritionally beneficial food products.

Certifications

HACCP Level 3 Award for Food Manufacturing (RQF) | May 2019

Highfield Awarding Body for Compliance (HABC), United Kingdom

Personal Details

Date of Birth:

11th May 2000

Languages known:

English | Hindi | Tamil | Malayalam (Native)

Location:

Thrissur, Kerala

Reference

Dr Ajay Singh

Head of the Department - Food Technology, Mata Gujri Collage, Fatehgarh Sahib, Punjab

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