***JEPHERIA***

***M.Sc Food Services Management and Dietetics***

***B.sc Food Science and Quality Control***

*E-mail:* *jepheria.374226@2freemail.com*

***Career Objective:***

*To work with an institution that deals with food processing , quality assurance and food safety to be a stakeholder in the process of achieving its mission by utilizing the skills and knowledge during my academic tenure.*

***EDUCATIONAL CREDENTIALS:***

* *M.Sc. Food Services Management And Dietetics 2017-2019 (pursuing)*

*St. Teresa’s College Ernakulum, Kerala*

* *B.Sc. Food Science and Quality Control,2014-2017*

*BCM College kottayam, kerala, M.G University*

*Mark: 8.8 CCPA (A grade) 95%*

* *12th Grade (Bio- Math’s) 2012-2014*

*St.George H.S.S Kattapana, Idukki,Kerala.*

*State Board*

* *10th Grade (Science – Bio)2011- 2012*

*CBSC Board*

*Mark: 92%*

***EXPERIENCE:***

* *Eastern Condiments and spice company , Adimali, Idukki,kerala.*

*September 2015, one month internship program.*

*Got exposed to spice processing, quality analysis, manufacturing, research and development of spice and spice products.*

*NABL Accredited HACCP certified Laboratory.*

* *Nestle India pvt , Nanjangodu ,Mysore,Karnadaka*

*September 2016, one month internship program.*

*Training in coffee processing, filling and packing,HACCP,CIP,GMP etc..*

*Training in noodles processing, quality analysis.*

* *MG university, kottayam*

*New product development, research and development*

*Topic : nutritive chocolate*

*Acquired skills in coco processing, chocolate making, coco butter extraction etc..*

* *Aavin Milk ,Tamil nadu cooperative milk federation , pachapalayam ,Coimbatore.*

*Project: nutritive jackfruit seed chocolate.*

*Acquired skillson new product development, milk processing, diary technology, qualitative analysis, mechanical parameters etc..*

* *JR & JO Chocolate manufacturing, Idukki, Kerala.*

*Homemade chocolate manufacturing, self Entrepreneur*

*Filling and packing of chocolates, shelf life study of chocolate and chocolate manufacturing and marketing .*

* *B.C.M College, Kottayam,Kerala.*

*MG University B.Sc food science and quality control laboratory,*

*Performed chemical analysis, microbiological analysis, shelf life study, product development of different food stuffs etc…*

* *B.C.M College canteen, kottayam, kerala.*

*Exposed on food manufacturing, new product development, food service management, marketing, accounting , etc.*

***ACHIVEMENTS:***

* *Completed HACCP Training from vencon management systems (Aug 16-17Aug 2016)*
* *Participated in state level seminar on “Ethnic food processing, health benefits”( Feb 12 2016)in B.C.M College,Kottayam.Was also a member of the program coordination.*
* *Participated in National seminar Pranah 2k16 ,National level bio fest. (Dec 8-10 2016)*

*By Mar Athanasios College, Tiruvalla, kerala,India.*

* *Participated in the school kalolsavam 2013-2014 and got A Grade in “Vanchipattu”.*
* *Member of kerala food technology association.*
* *22th rank in the MG university examination.*

***HARD SKILLS:***

* *Chemical analysis*
* *Microbiological analysis*
* *Analytical analysis*
* *Knowledge in HACCP, GMP, CIP,*
* *Packing technology and shelf life testing.*
* *Culinary skills*
* *Food nutrition*
* *Food services management*
* *Cooking and chocolate making*
* *Baking skills*
* *New product development*
* *Entrepreneurship skills*
* *Food product technology and designing*
* *Methodology of food*
* *Food chemistry and general bio chemistry*
* *Food toxicology*
* *Food safety and quality assurance*
* *Management and marketing*
* *Human physiology and immunology*
* *Post harvest technology*
* *Analytical instrumentation*
* *Food preservation technology and shelf life study*
* *Sensory evaluation*
* *Computer skills (programs in ubundu and Microsoft)*
* *Accounting and marketing.*

***SOFT SKILLS:***

* *Team work and leadership*
* *Effective communication*
* *Creative and curious*
* *Flexibility and patience*
* *Problem solving ability*
* *Decision making*
* *Motivation and self confidence*
* *Hard working*
* *Time management*
* *Positive attitude*
* *Stress management*
* *Interpersonal relationship skills*
* *Presentation skills*
* *Meeting management skills*
* *Mentoring and coaching skills*

***LANGUAGES MASTERY:***

* *English - fluent*
* *Malayalam – fluent*
* *Tamil – can understand*
* *Hindi – can understand*

*I do hereby declare that the above furnished information regarding my experience and academic details are true to the best of my knowledge.*

*Jepheria*

*16 September 2017*