**Ashma**

Email: ashma.392225@2freemail.com

**Synopsis**

Seasoned Dieticianand Food Quality control professional with highest standards for safe food handling and distribution with more than 3.5 years’ experienceeffectively performing quality control tests to ensure customer specifications are met and managed

**Experience**

 **Mar 2018 –till date**

**Food Quality Control Professional**

**Responsibilities**

* Coordinate recipe development and standardization and develop new menus for independent food service operations.
* Inspect meals served for conformance to prescribed diets and standards of palatability and appearance.
* Advise food service managers and organizations on sanitation, safety procedures, menu development, budgeting, and planning to assist with the establishment, operation, and evaluation of food service facilities and nutrition programs.
* Control the Food and Beverage outlets in terms of wastage, pilferage and efficiency.
* Spot check on the receiving department to ensure that the scales are correct and goods are checked for quality.
* Perform food safety and standardization audits on food items

 **May 2015 –Nov 2017**

**Dietician& Food Quality Control Professional**

**Responsibilities**

* Conduct nutritional consultations and food diet plans resolving on health issues
* Write research reports and other publications to document and communicate research findings
* Review and monitor all set quality control programs and quality control test results
* Identifying nutrition problems and assessing the nutritional status of patients in a clinical setting.
* Assessing, promoting, protecting, and enhancing the health of the general public in a community setting and providing strategies for prevention of nutrition-related diseases.
* Educating health professionals, public about nutrition
* Develop, implement and monitor nutrition care plan to meet patients’ individual needsusing evidence-based practice and a multidisciplinary approach to deliver high qualitycare
* Conduct spot checks of supplied meals and other food service programs under this department to ensure that meals/programs conform to prescribed diets and standards of sanitation, palatability, appearance, and nutritional quality.
* Liaison with relevant departments to ensure effective processing procedures are followed for new ingredients, existing product innovation, operational sequence and food safety guidelines
* Provide individual and group basededucation, counseling and assessment for theperson with diabetes, including stabilizationof blood glucose levels
* To participate in clinical supervision and performance review.

**Achievements**

* Trained and guided over 15 Nutrition professionals to maintain food quality
* Enforced compliance with all Food Safety Regulations adhering to quality controls for Fr. Muller’sMedical College and Hospital
* Internship at ‘Gyp Gyp GY’ Food Pearls Co. ltd Mangalore, India
* Ensured departmental budget compliance on Food Quality projects

**Education**

* Master of Science-Specialized in Food Science & Technology 2013-15 | St. Aloysius College
* Bachelor of Science- Specialized in Microbiology – 2010-2013 | St. Agnes College, India

**Summary of Skills**

* Thorough knowledge of Food Sciences and Safety Standards
* Competent in performing and analyzing quality control and assurance tests
* Highly efficient at compiling and interpreting data and drawing conclusions
* Ability to communicate at receiver's level of understanding efficiently
* Excellent data analysis and report making abilities
* Conducted public presentations and seminar on food safety and standards
* Trained under graduate students in various food processing methods, food safety, food inspection, health &safety,hygiene

**Computer Skills**

Outlook, MS Excel, MS Power Point, MS Word

**Linguistic Ability**

English, Hindi, Kannada, Konkani

**Visa Status**

* Visa sponsored by Husband
* Valid till Oct 2019

**References**

References will be provided on request