|  |  |
| --- | --- |
| Veenashree  HACCP LEVEL 3 CERTIFIED / ISO 22000 /ISO 9001 CERTIFIED |  |

**OBJECTIVES: Energetic and versatile BSc graduate with a genuine interest in implementing and maintaining best practice and safety standards for food/water/chemical business; and contribute positively to the growth of the organization. Passionate about working as lab assistant/CHEMIST/ QC/QA/FOOD SAFETY CONTROLLER / MICROBIOLOGIST /FOOD TECHNOLOGIST**

|  |
| --- |
| **CONTACTS** |

**Burdubai**

**+971504753686**

[veenashree-405067@2freemail.com](mailto:veenashree-405067@2freemail.com)

|  |
| --- |
| **PERSONAL DETAILS** |

**DATE OF BIRTH – 23/02/1999 NATIONALITY – INDIAN**

**MARRITAL STATUS -MARRIED VISA STATUS – VISIT VISA**

**SKILLS**

> **LABORATORY SKILLS** > **HACCP**

> **MICROBIOLOGY**

> **BIOTECHNOLOGY**

> **BIOCHEMISTRY**

> **MS OFFICE**

> **ISO 22000**

> **ISO 9001**

> **GEL ELECTROPHORESIS**

~ **PCR**

~ **BLOTTING**

~ **DNA ISOLATION**

**IV ATTITUDE**

> **GOOD MANUFACTURING PRACTICE (GMP)**

> **GOOD LABORATORY PRACTICE (GLP)**

> **STAINING TECHNIQUES**

**HOBBIES**

> **PLAYING CHESS**

> **LISTENING TO MUSICS** > **COOKING**

|  |
| --- |
| **LANGUAGES** |

**ENGLISH - FLUENT HINDI – FLUENT**

**KANNADA – FLUENT TULU – NATIVE**

|  |
| --- |
| **STRENGTH** |

**POSITIVE ATTITUDE**

**GOOD COMMUNICATION SKILLS**

**SELF MOTIVATED HARDWORKING TEAM WORK**

**PATIENCE**

|  |
| --- |
| **EDUCATION** |

|  |  |  |
| --- | --- | --- |
| **QUALIFICATION** | **YEAR OF PASSING** | **GRADE** |
| **BSc – Biotechnology, Microbiology, Biotechnology.** | **2021** | **CGPA – 8.79** |
| **HSC – (Science – PCMB)** | **2018** | **87.6 %** |
| **SSLC** | **2016** | **CGPA - 9** |

|  |
| --- |
| **CERTIFICATION** |

* **HACCP LEVEL 3 – UK**
* **ISO 22000 – USA**
* **ISO 9001 – USA**

|  |
| --- |
| **EXEPRIENCE** |

**ROLE – lab assistant in food lab**

**COMPANY: LABORATORIES, MYSORE ,INDIA . DURATION – OCTOBER 2021 to NOVEMBER 2022.**

**THEORITICAL AND PRACTICAL KNOWLEDGE**

**Operation of lab equipment’s like Laminar Air Flow, Incubator,**

**Autoclave, Hot Air Oven, Microscope, Weighing balance, Hot plate, electrophoresis,titration**

* **Microbial analysis of Food Total plate count agar, E. coli, Coliforms, Yeast , S .auers ,Salmonella,Yeast and Mold in foods.**
* **Analysis and evaluation of food and water sample to monitor the microbial load in finished products to ensure the product is not contaminated.**
* **Chlorine level test for drinking water**
* **Hardness testing of water**

|  |
| --- |
| **DECLARATION** |

**I hereby declare that all the above details are true and correct according to my knowledge and belief.**