



- ❖ **B. TECH in Food Processing & Engineering (FPE, B-Tech)**
- ❖ **Certified Internal Auditor in food safety management system FSSC 22000 ver. 4.1 in TÜV SÜD South Asia Pvt Ltd.**
(Certificate No: TUVSA/AC/2018/HF08/OH/0009/0010)
- ❖ **Certified Internal Auditor in HALAL Compliance Professional in HALAL INDIA.** (Certificate No: IHAB2191038 / SL No.: OC20181038C)
- ❖ **Certified on COVID-19 Guidelines for Food Handlers in Food Safety Training and Certification (FOSTAC).** (Roll no: COVID191276559 / Certificate no: ACO0581276559)
- ❖ **Certified Lean Six Sigma AI Yellow Belt in internationally accredited by CSC by SPAREN & GEWINN** (Certificate no: SG2024AI35906)
- ❖ **COMPUTER Knowledge**

**NITHISA
FOOD SAFETY ENGINEER**

Presently Inside Dubai on Visit Visa

MS Office, MS Power Point, HR software, Inventory applications, FMCG software & Food related software.

❖ **Post Applied for: - QA/QC ENGINEER /FOOD SAFETY ENGINEER/HYGINE ENGINEER. / AUDITING ENGINEER/ FOOD PRODUCTION UNIT MANAGER/ RESTAURANT CUM HOTEL MANAGER.**

• **CAREER OBJECTIVE:**

A passionate graduated and experienced individual looking for the opportunity to be involved in product development, food safety, quality control, bakery and confectionery, dairy and beverage processing in the food processing industry and in hotel industry, aspiring to join a firm that provides a challenging role with steady career progression.

❖ **ACADEMIC CREDENTIALS:**

• **EDUCATION:**

AWARD	INSTITUTION	YEAR	GRADE
B-tech in Food Processing & Technology*	Karunya Institute of Technology	2018	First Class with 6.5/10 CGPA
HSC	Seventh Day Adventist Matric Higher Secondary School	2014	65.3% aggregate
SSLC	St. Alphonsa Matric Higher Secondary School	2012	74.4% aggregate

*Attested by UAE Foreign Affairs and International Cooperation.

❖ **PROFESSIONAL EXPERIENCE:**

• **PARIKSHAN NABL ACCREDITED LAB (CHENNAI & COIMBATORE) (PAN INDIA):**

I was working with PARIKSHAN Food testing lab, in an auditing company (NABL accredited) as Food Safety Executive since March 2020 at Coimbatore industrial city, Tamil Nadu, India.

Key role: To audit Star hotels, standalone restaurants and hospital cafeteria, office canteens to ensure safety

and make them to follow the standard rules and regulations of FSSAI and creating report based on their hygienic practices and making the clients to follow the safe standards.

- **AMMAS PASTRIES PVT LTD, (BANGALORE) (MNC):**

Worked as an **ASSISTANT PRODUCTION MANAGER** at Ammas pastries (International bakers) in Bangalore, India, from November 2020 – March 2022.

Key role: Assigning the production list day to day, developing the product, enhancing its quality, costing and calculating the BOM (Recipe), quality control, implementing the government standards and regulations, following HACCP and Hygiene, R&D.

- **PROMOTION IN MY EXISTING COMPANY, (COIMBATORE):**

Got promoted as a **PRODUCTION MANAGER (ZONAL HEAD)** to one of our regions (Coimbatore, India), from February 2022- May 2022

Key role: Managing the production, dispatch, Inventory. Interacting with the production and outlet staff, Problem solving, enhancing the product quality, introducing new products, following the HACCP plan and implementing GMP practice, handling the inventory application, guiding the staff, dispatching the food products in segregated manner to all the outlets and controlling the whole zone. All these operations were carried out by a Inventory software RISTA.

Their existing outlets in UAE as follows,

- Al Nahda, Sharjah
- Al Karama, Dubai
- Bur Dubai
- Al Majaz, Sharjah

- **MAMA KETO NUTRITION COMPANY, (BANGALORE):**

Worked in **MAMA KETO (Ketogenic diet firm)**, Rajaji Nager, Bangalore, India, as an **OPERATIONAL MANAGER** from May 2022- June 2022.

This is a firm with meal subscription which provides Ketogenic diet (variants of meal plan) to clients to reduce weight, building up muscles, reverse PCOS & diabetes and more.

Key role: Interacting with clients in pre-sales & post-sales. Explaining about keto elaborately to the clients. Giving the production list on daily basis to the production team, adding newly subscribed members and closely watching their progression. Instructing the dispatch team, developing new product and enhancing the existing product. Calculating macros & micro nutrients for all and customized meal and also assisting the Management with their works.

- **BRIK OVEN PVT LTD, (BANGALORE):**

- Worked in **BRIK OVEN ITALIAN CUISINE** as a **RESTAURANT MANAGER** in Church Street from July 2022- September 2022

Key role: Taking the complete activities of the restaurant to bring safe and hygienic food to the customers. I was working with the Inventory management, SOP, GMP, HACCP, cost cutting, CRM, recipe calculation, menu and food costing. And also, was controlling the recruitment process of the restaurant, leading the staff and training them to progress well in the house. We carried out every operation via POSIST Inventory software.

❖ **N SQUARE K CAFÉ (Bangalore):**

Co-Founder of an Italian & Indian cuisine Café at Bangalore in Kammanahalli region from **February 2023 – Present**. This is a family-based startup business which is successful.

• **ABOUT OUR CAFÉ:**

- We serve authentic Naples style Pizzas & Salads and Indian style pastas accompanied by starters, sandwiches, burger, refreshments and fruit juices.
- We manage inventory, billing, recipe using Pet Pooja software.
- I was controlling the recipe and was taking care of all kitchen department and Staff briefing on weekly basis.
- Our café is situated in main city of Bangalore and has 4.4 ratings out of 5.
- Our mission and vision are to care for the good taste and to satisfy the customers.
- All the recipes and cuisines are self-made with unique ingredients by myself.

❖ **SIDE HUSTLE:**

I love being always active and to stay focused on my job, so just to ease my career and profession I always earn by guiding and upgrading startup food business by recipe calculation, menu calculation, costing, layout designs, equipment & labor sourcing and developing new recipe according to the need of the firm.

❖ **PROJECTS:**

- *Innovative Project Developer* at KITS, Coimbatore, India | Year-2018
Key role: Developed a waste management solution for beverage industries by utilizing the by-product of cottage cheese (whey protein) by incorporating it into the mango pulp there by creating a protein-enriched mango RTS (Ready to Serve).
- *Quality Control Intern* at Nanjil Milk Plant, Kanyakumari | Year-2016
Key role: Assisted the Chief Quality Controller in milk testing which includes fat and SNF (Saturated non-fat), adulteration checks and its shelf life.

❖ **CERTIFICATIONS:**

- Certified Internal Auditor in food safety management system **FSSC 22000 ver. 4.1** in TÜV SÜD South Asia Pvt. Ltd. (Certificate No: TUVSA/AC/2018/HF08/OH/0009/0010)
- Certified Internal Auditor in HALAL Compliance Professional in **HALAL INDIA**. (Certificate No: IHAB2191038 / SL No.: OC20181038C)
- Certified on COVID-19 Guidelines for Food Handlers in **Food Safety Training and Certification (FOSTAC)**. (Roll no: COVID191276559 / Certificate no: ACO0581276559)
- Certified **LEAN SIX SIGMA AI YELLOW BELT** in **internationally accredited by CSC** and conducted by **SPAREN & GEWINN** (Certificate no: SG2024AI35906)

❖ **RELEVANT WORKSHOPS & ACHIEVEMENTS:**

- Attended **National Seminar on current trends in quality indices** in Karunya Institute of Technology and Sciences.
- International conference on **“Converging Biotechnological Innovations for Health, Food and**

Environmental Welfare”, ICCBI 2015 conducted in Karunya Institute of Technology & Sciences, Coimbatore, India.

- Participated in **Mind Kraft 2K16 National level techno-management fest**, in Karunya institute of technology and sciences, Coimbatore, India.
- Won **First prize** in short story writing competition in **YAAD CULTURAL FESTIVAL** in hostel level at Karunya Institute & Tech, Coimbatore, India.



INTERESTS:

- Organoleptic Evaluation
- Quality assurance and quality control
- Bakery and confectionary
- Beverage processing
- New product development
- Photography Documentation
- Talent Development
- Food production (Spices, Milk, Bakery, all types of produce...Etc.)
- Food Safety
- Food Auditing
- Recipe calculation
- Food Menu calculation
- Enhancing a product's quality



LANGUAGES KNOWN:

- Hindi
- English
- Malayalam
- Tamil

PERSONAL INFORMATION:

- Nationality **Indian**
- Date of Birth 24 May 1996
- Marital Status Single
- Visa Status UAE Visit Visa
- Strengths Nithisa-406122@2freemail.com 0504753686
- Reference Mr. Anoop P Bhatia, HR Consultant, Arabian Search Agency
feedback@arabiansearch.agency

PLEASE CONTACT US IF YOU WISH TO INTERVIEW THIS CANDIDATE



Arabian Search Agency

Helping you to search best jobs & talent!

ANOOP P BHATIA
HR CONSULTANT

www.ArabianSearch.Agency
feedback@arabiansearch.agency
UAE +971504753686 INDIA +919979971283

UAE: Off No 568 Dynamic Business Center, Abu Baker Siddique Metro Station, Dubai
INDIA: Office No 203, Balaji Heights, Chimanlal Girdhardas Road, Ahmedabad, Gujarat

Manpower Recruitment | HR Consulting | Payroll Management Services
Website Design | Digital Marketing | Accounts Book Keeping Services
Business Lead Generation Service to boost your Company Sales & Profits

 **WE ASSIST IN HIRING FILIPINO WORKERS DIRECT OR THROUGH AN PHILIPPINE AGENCY** 