



ABDUL SHUKKUR B P



CONTACT

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OBJECTIVE

Energetic, hardworking candidate who is looking for an occupation in Food Technology. Able to maintain safe and secure environment to all and also ensuring high quality of service, consistently maintained with optimum efficiency. Currently looking for an appropriate opportunity with a reputable employer who rewards hardwork and appreciates ability and loyalty.



EXPERIENCE

Popular Essentials Inc.

01-11-2020 - Present

Quality Control Analyst

- Physical Analysis of Recieving Sample by Bulk Analysis and its documentation
- Lab analysis of the Recieving Sample and its documentation.
- Food items specialized in are - nuts, dry fruits, pulses, spices, staple foods and flour products.
- Online Quality Control
- Ensuring overall GHP and GMP and Managing Daily Checklists
- Implementation of HACCP guidelines in the premise
- Finished Goods Inspection and Documentation



EDUCATION

Central Board of Secondary Education

2013

Secondary Education

Kerala State Higher Secondary Board

2015

Higher Secondary Education

University of Calicut

2015-18

Bsc. Food Technology

Pondicherry University

2018-20

Msc. Food Science and Technology



LANGUAGES

English (Read, Write, Speak)

Malayalam (Read, Write, Speak)

Hindi (Read, Write, Speak)

Tamil (Speak)



REFERENCE

Dr. G. Seghal Kiran - "Pondicherry University"

Assistant Professor, Department of Food Science and Technology
seghalkiran@gmail.com

Aishwarya P - "Safi Institute of Advanced Studies"

Assistant Professor, Department of Food Technology
aiswaryaash11.aa@gmail.com



TRAINING EXPERIENCE AND CERTIFICATES

HACCP Level 3 in Food Manufacturing (RQF).HABC.UK

10 days IN-PLANT TRAINING in Processing and Manufacturing of Rice at KKR Group of Companies (Nirapara), Ernakulam, Kerala.

● **PROJECTS**

● **Preparation of Edible Film for the preservation of Fruits and Vegetables**

Edible film is being prepared using Carboxymethylcellulose, Aloe vera, Beeswax, Polyhydroxybutyrate and Lipopeptide which can be used for the preservation of perishable fruits. The barrier and anti microbial properties of the film delays fruit ripening and helps to increase the shelf life and keeping quality of the fruits.

● **In Plant Training**

Have completed Lab training as part of Project work at KKR Group of Companies (Nirapara), Ernakulam which mainly focused on Production and Manufacturing of Rice

✓ **DECLARATION**

● I hereby declare that the information furnished above is true to the best of my knowledge. And references will be provided upon requests.



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