## **AYISHA. A**

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## **PROFESSIONAL SUMMARY**

- **3+ years** of experience in quality control specialist, Microbiologist and Research field.
- Master Degree in Bio Technology.
- Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)
- To encourage and promote the values of the company and to comply with the required standards of conduct.
- To work in compliance with the health and safety policy to ensure hazards are identified and risk assessed and controlled.
- Maintain good laboratory practice for AOAC-APHA, Standards.
- Maintenance Skills, Integrity, Technical ability.

<ul> <li>Good Commun</li> </ul>	ication and presentation skills.			
WORK EXPERIENCE				
1-Crust n Crumb Food Innovations India LTD 2017 - 2019				
( <u>www.crustncrumb.com</u> ), India				
QUALITY CONTROLLER				
	<ul> <li>Chemical analysis of Raw materials and finished food products (Total Moisture, pH, Density, Viscosity, Taste etc.)</li> </ul>			

- Read blueprints and instructions to comprehend the quality expectations for the product and supplies.
- Approve or reject raw materials with respect to quality standards and record supplier performance.
- Select output samples and check them using appropriate methods (measuring dimensions, testing functionality, comparing to specifications etc.)
- Use automated systems to perform complex testing procedures.
- Maintain records of testing, information and various metrics such as number of defective products per day etc.
- Inspect procedures of the entire production cycle to ensure they are efficient and comply with safety standards.
- Monitor the use of equipment to ensure it is safe and well-maintained and discard any that doesn't meet requirements
   Prepare and submit reports to the quality manager

## Role

Proven experience as quality inspector or relevant role A keen eye for detail and a results-driven approach Responsible and trustworthy Familiarity with quality testing machines and systems Thorough knowledge of quality control standards and testing methodologies Maintain good laboratory practice for AOAC-APHA, Standards. Working knowledge of MS Office. 2-AVLA NETTOS EXPORTS 2019 - 2020 (<u>www.avlaexports.com</u>), India **MICROBIOLOGIST** Performs tests on water, food and environment to detect harmful microorganisms and to obtain information about sources of pollution and contamination. Prepare and verify a variety of microbiological media using good laboratory practices and aseptic technique. Maintain the media preparation area of the laboratory. • Perform routine quality system verifications including, but not limited to the following: o Temperature monitoring of incubators, refrigerators, freezers Thermometer calibration Role Air monitoring Water monitoring Balance verifications Selected equipment maintenance records Temperature uniformity o Maintain control cultures for media verification Planning and carrying out trials. • Tracking environmental microorganism's development. Growing microbe cultures. Recording, analyzing and interpreting data. 2020 - 20213-BIOVENT RESEARCH AND PRODUCT **DEVELOPMENT** 

(www.biovent.co.in), India

RESEARCH ASSISTANT		
Role	<ul> <li>Effectively participate in workshops and seminars.</li> <li>Worked for the firm in life-science related sample services and in the funded project works.</li> <li>Skilled in the phytochemical screening, quantification and bioactivity studies of plant extracts, microbiological and quality analysis, enzyme analysis and characterization studies.</li> <li>Actively engaged in helping several Postgraduate and Undergraduate students in their academic projects.</li> <li>Handling various instrumentations.</li> </ul>	
	ACADEMIC QUALIFICATIONS	
Education	<ul> <li>M.Sc. Biotechnology Kerala University, SN College (First class)</li> <li>B.Sc. Botany Kerala University, TKM college of Arts and Science (First class)</li> <li>Higher secondary Education, Vallikeezhu GHSS (First class)</li> <li>SSLC, Vimala Hridhaya GHSS (First class)</li> <li>Diploma in Computer Application (A grade)</li> </ul>	
	PROFESSIONAL TRAINING	
Training	<ul> <li>HACCP (HAZARD ANALYSIS CRITICAL CONTROL POINTS) level-3 at international institute for certification and training.</li> <li>Training on Microbial analysis of Food and water and environmental samples at CEPCI, Research and product development in Kollam.</li> <li>Attended two days' workshop on modern tools in biostatics.</li> </ul>	
	TECHNICAL KNOWLEDGE	
Computer	<ul> <li>Proficiency in MS Office, MS excel, PowerPoint Applications</li> <li>Excellent skill to make effective product Presentation.</li> </ul>	

F	PERSONAL DETAILS		
Name in full	AYISHA. ALFAJ		
Gender	Female		
Nationality	Indian		
Marital status	Married		
Hobbies	Social Service and Reading Books		
Languages Known	English, Hindi, Tamil and Malayalam		
Current Location	Ajman		
Date of Birth	07 November 1994		
Notice Periods	2 months		
	PASSPORT DETAIL		
Passport no.	N9876914		
Date of issue	11-07-2016		
Date of Expiry	10-07-2026		
Place of Issue	Trivandrum, Kerala		
REFERENCE (S)			
References can be provided on request			