**POOJA J A**

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**OBJECTIVE:**

Seeking a position to utilize my knowledge, skills, and abilities in the industry that offers competitive environment, a true profession to put in the acquired knowledge and gain exposure to upcoming technologies while being resourceful, innovative and flexible.

**PROFESSIONAL QUALIFICATION:**

Masters of Microbiology completed.

**EDUCATIONAL QUALIFICATION**

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| **Course** | **Board/University** | **Institution** | **Year of passing** | **Percentage of marks** |
| M.Sc (Microbiology) | MG University | SNGIST, North Paravur, Ernakulum | 2017, 67.5% | |
| B.Sc (Zoology) | MG University | The Cochin College,  Ernakulum | 2015 | 65% |
| Plus Two (Science) | Board of Higher Secondary, Kerala | Sacred Heart’s Higher Secondary School, Thevara | 2012 | 80% |
| S S L C | Board of Public Examinations, Kerala | Fatima Girls High School, Fort Kochi | 2010 | 83 % |

**SUMMER INTERNSHIP:**

* Training and certified in “HACCP CONCEPTS” from National Institute of Fisheries Post Harvest Technology And Training.
* Training in Instrument handling, DNA extraction, PCR amplification and Gel Electrophoresis at the MERIT BIOLAB.
* Participated in Inspire 2012 internship.

**ACADEMIC PROJECT DETAIL:**

* Done short term project work on “EVALUATION OF THE CYTOTOXIC AND APOPTOTIC ACTIVITY OF KAEMPFERIDE IN CERVICAL CANCER CELLS” from Rajiv Gandhi Center of Biotechnology,Trivandrum - M.Sc microbiology 4 th semester.
* Done project work on “BIOREMEDIATION OF WATER BY BACTERIA” in B.Sc.

**TECHNICAL PROFICIENCY IN LAB:**

**MICROBIOLOGY:** Media preparation for Bacterial Cultures, Serial Dilution Method for Bacterial Cultures, Pouring, Plugging, Slant preparation & Streaking on plates, Sub Culturing of Microbes, Isolation and Culturing of microbes from Soil Sample (Through Serial Dilution Method), Isolation and Culturing of microbes from Water Sample (Through Serial Dilution Method),, Isolation and Culturing of microbes from Air. (Through Exposure Method), Biochemical Test for Screening of Microbes, Isolation of antibiotic resistance microbe from soil, Staining (endospore, capsule, flagellar, fungal staining with lacto phenol cotton blue, Antibiotics Sensitivity Test, Inoculation and culturing of E.coli, Revival of culture, Microbial assay of antibiotics by diffusion method, Thin layer and paper chromatography.

**INDUSTRIAL MICROBIOLOGY ( FOOD TECHNOLOGY):** Estimation of protein by biurette method and Lowry’s method, Estimation of carbohydrate by DNS and anthrone reagent method, Estimation of fats by Gerber method, MBR test, Amylase production, Wine production from grape juice in college laboratory.

**MOLECULAR BIOLOGY:** Isolation of DNA from microbes, To check purity of DNA, Plasmid isolation from microbes, Agrose Gel Electrophoresis, RNA isolation, SDS-PAGE for protein, Amplification of Genomic DNA by PCR (polymerase chain reaction).

**EQUIPMENT HANDELED:** Autoclave, BOD incubator, Shaker incubator, Hot air oven, Colony counter, UV- Visible spectrophotometer, PCR, Centrifuges and ultra centrifuges.

**CO-CURRICULUM ACTIVITIES:**Participated in various college activities like member of the decoration committee during college function and participated in poster presentation at college level.

**STRENGTH:**

-          Strong belief in professionalism, positive attitude and dedication, willingness to learn and implement.

-          Quick learner,self-Motivating, hardworking, Sincere.