

NISHA CHACKO

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OBJECTIVE

Seeking for the opportunity to utilize my knowledge, skills and abilities in the industry with competitive environment, true professional to put in the acquired knowledge and gain exposure to upcoming technologies while being innovative and flexible.

PROFESSIONAL EXPERIENCE

Working as Microbiologist Trainee in TMM Hospital Thiruvalla (February 2021- Present)

- Assisted and Performed microscopic examination by Staining, Culture and Sensitivity
- Routine Media preparation and Sterilization of pathogen testing
- Experience in microbiological detection system for body fluids BACTEC 9050
- Performed antibiotic sensitivity by automated method by VITEK 2 COMPACT
- Routine Serological test including WIDAL, VDRL and HIV,HBSAG, HCV using Eclia method in COBAS e411
- Assisted in AFB Straining and reporting
- Maintaining detailed records of test result of patients

Worked as "Quality Controller at Khazan Meat Factory in Sharjah (July 2020 - October 2020)

Worked as "Food Safety Assistant" at Abela & Co in Dubai (July 2017 - July 2019)

Job Task

- Conducted site inspection of food preparation sanitation and HACCP standards.
- Monitored staff to ensure compliance with food safety standards.
- Conducted site visits and conducted food safety inspections.
- Updated food safety manuals and guidelines to comport with regulatory changes.
- Monitored food preparation workers to ensure compliance with food safety and sanitation standards.
- Daily checking of the ongoing food safety documents in production kitchen.
- Coordinating corrective Acton in depletion of standards.

- Liaising with maintenance, Production (Hot kitchen, cold kitchen, butchery, bakery, snacks, rice, retail, store and sorting section) Janitorial and Pest control.
- Conducting calibration of probe thermometer on weekly basis.

Worked as "Microbiologist" at VRINDAVANAM MINERAL WATER PRODUCTS (BIS: CM/L 3578577) in Pathanamthitta. (December 2014 - November 2016)

Job Task

- Perform media preparation and reagent preparation
- Perform all applicable quality control procedures.
- Perform water analysis chemical and microbiological analysis of Raw Water Finished products [IS-14543 (2004)].
- Conduct regular checks and laboratory analysis related to Raw materials, Packaging Materials and Finished goods.
- Maintain safe and healthy work environment.
- Maintaining GMP/GLP.
- Understand and follow established quality procedures.
- Provide data for internal and external analysis and other laboratory activities.
- Assure adherence to the safety and health policies and procedures.
- Perform waste disposal, include use of autoclave.

TRAINING

- Attended training in "HABC level 3 in HACCP for food manufacturing (QCF).
- Attended Level 3 Award in Supervising Food Safety in Catering (QCF).
- Attended PIC Level 3 Training in Food control Department Dubai Municipality.
- Attended training in "Quality Control Section" of Kollam Dairy, India.
- Attended training in " HACCP Concepts" from CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY, in Cochin, India.

EDUCATIONAL QUALIFICATION

- Graduation in Microbiology from Mahatma Gandhi University, March 2011 (70%)
- Higher Secondary School Education in Government of Kerala, March 2008 (66%)
- Secondary School Education in Government of Kerala, March 2006 (69%)

STRENGTHS

- Sincere and Self-confident, Ability to work in teams as well as independently, Innovative and Hardworking.

AREA OF INTEREST

- Quality Assurance or Quality Control in Food / Dairy / Water industry.
- Food Safety Officer in Food Industry.

PERSONAL DETAILS

Residing At: Pathanamthitta
Date of Birth: 10/07/1991
Gender: Female
Marital Status: Single
Languages: English, Hindi, Malayalam

DECLARATION

I hereby declare that all the details furnished above are true to the best of my knowledge. I will be sincere and dedicated to my designation and duties.