**ANSHIDA TA**

**Personal Data**

**Name: Anshida TA**

**Date of Birth: 11/08/1998**

**Gender: Female**

**Maritul Status: Married**

**Current Address:**

Puthenkattil House

Thaikkattukara Post

Alwaye 683106

Ernakulam District

Kerala, India

**Mobile:**

**+91 8129474559**

Email:

**anshiani98@gmail.com**

**Languages Known:**

English, Tamil, Malayalam

**Hobbies:**

Reading, Music, Travelling

**Technical Strengths:**

Having command on all the subjects related to Bioscience.

**Personal Strengths:**

Strong sense of dedication, self- confidence

**OBJECTIVE**

To build a career in an organization wherein I can apply my knowledge and enhance my skills while working collectively towards organizational growth through individual and organizational goal congruence.

**ACADEMIC QUALIFICATIONS**

|  |  |  |
| --- | --- | --- |
| **DEGREE** | **PASSING YEAR** | **BOARD/UNIVERSITY** |
| **Msc Microbiology** | **2021** | **MahatmaGandhi University,Kottayam** |
| **Bsc Microbiology** | **2019** | **Mahatma Gandhi University, Kottayam** |
| **XIIth** | **2016** | **Kerala state secondary Education** |
| **Xth** | **2014** | **Central Board Of Secondary Education** |

**SKILLS**

• Hardworking• Adaptability

• Time Management• Self-Motivation• Teamwork

• Fast learner

• Creativity

**TECHNIQUES AQUAINTED WITH**Microbiology: Plating techniques, Air monitoring, Swab analysis, Water quality analysis. pH, Staining, biochemical identification of Bacteria, Blood groups and Blood Cells identifications, Hanging Drop method, COD, BOD and MPN.

Instrumentation: Paper Chromatography, PCR , Agarose Gel Electrophoresis, PAGE, SDS- PAGE, Blotting techniques, Centrifuge etc.

**ACADEMIC ACHIEVEMENTS**

* **University 6th Rank holder** ,Bsc microbiology(2016-19)

**PROJECT WORKS**

* Bsc Main Project: Health risk implications on use of pesticide residue in fish and it's effect on fish.
* Msc Main Project: Isolation and Characterization of Biofilm producing bacteria from meat processing units and it's study on inhibition.

 **CERTIFICATE COURSES**

 ✓ **Food safety supervisor certificate** **of competence** (fostac) catering level 2.

 ✓ **Coursera Certificate** on Bacteria and Chronic infections, University of Copenhagen.

 ✓ **Coursera Certificate** on Mind control : Managing your mental Health during Covid19,University of Toronto.

 ✓International webinar on From Bench to Beside, The inside story of how medicines are made.

 ✓International webinar on Covid 19 and Cardiovascular diseases.

 ✓ International Webinar on Transitional research for nutraceuticals : present status , Challenges and future strategies.

 ✓National webinar on COVID diagnosis: The current scenario.

 ✓ National webinar on Intellectual property rights.

 ✓National webinar on Basic Immunology.

 **EXTRA CURRICULAR ACTIVITIES**

* Presented a research paper titled GC-MS analysis on pesticide in water sediment and resident fish and it's effect on fish, DoECC sponsored National seminar on Environmental pollution and Bioremedial strategies organised by Carmel College Mala.
* Presented a research paper titled EPS production and quantification using bacterial isolates from polluted water and it's antimicrobial activities, in National Multidisciplinary Congress on Environmental management and Education held at Marthoma College,Tiruvalla.

**DECLARATION**

I hereby declare that the above mentioned information is true to the best of my knowledge and belief.