





ANN LEE SAM

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OBJECTIVE

Hardworking and passionate job seeker with strong organizational skills. To work in a learning and challenging environment, utilizing my skill and knowledge to be the best of my abilities and contribute positively to my personal growth as well as the growth of the organization. Willingness to take on added responsibilities to meet team goals



EDUCATION

MSc. Microbiology | St. Berchmans College, Changanacherry
JUNE 2019 – SEP 2021

- Affiliated to Mahatma Gandhi University
- CGPA – 3.50 / 5

BSc. Zoology Voc. Food Microbiology | Assumption College, Changanacherry
JUNE 2016 – APRIL 2019

- Affiliated to Mahatma Gandhi University
- CGPA – 8.38 / 10



EXPERIENCE

Project Dissertation Trainee | CSIR-Central Food Technology Research institution
Mysore, Karnataka
APRIL 2021 – OCT 2021

- Dissertation entitled 'Evaluation of antinutritional factors and metabolites in cereal based fungal fermented food'
- Analytical microbiological procedures

Microbiology Intern | Sankar's Health Care Scans & Diagnostics Medical Lab
Alappuzha, Kerala
DEC 2020

- Analyzed patient medical sample by performing routine and special diagnostic medical laboratory tests and followed department protocols to review results.
- Prepared samples and assisted laboratory personnel in performing qualitative and quantitative analysis using analytical instruments, techniques and methods

Lab Chemist | HLL Lifecare Limited, Thiruvananthapuram, Kerala

- Incoming rubber raw material testing, Latex chemical analysis. Maintained quality assurance procedure. Inspected raw materials and finished products to verify quality and safety requirements.



SKILLS

- Microbiology expertise
- Laboratory procedure skill
- Teamwork
- Flexible & Adaptable
- Leadership qualities
- Verbal and written communication
- Excellent work ethic



CERTIFICATIONS

- **COVID-19 Contact Tracing**
 - Certified from Coursera, Credential ID -M76KQJENMV52
- **Food Allergy and Intolerance Training**
 - Certified from Food Standards Agency
 - Successfully completed online food safety training course has been developed by the Food Standards Agency (FSA)
- **HACCP Level 3 for food manufacturing**
 - Certified from Highfields Award Body for Compliance with distinction.
- **Lab Chemist-Incoming Raw Material**
 - Conforming to National Skills Qualifications Framework Level 5 Issued from National Skill Development Corporation
- **Food Safety Supervisor**
 - Manufacturing Level-2 food safety supervisor certificate of competence Issued from *fssai* Food Safety Training and Certification



LANGUAGES

English		<i>Excellent</i>
Malayalam		<i>Excellent</i>
Hindi		<i>Intermediate</i>
Tamil		<i>Basic</i>
Kannada		<i>Basic</i>