

Nisha Chacko

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SUMMARY

Certified HABC Level 3 Award in HACCP for food manufacturing and HABC Level 3 Award for supervising food safety in Catering with nearly 1 and half year experience in Microbiology for QC in Packaged Drinking Water & Meat factory and 9 months experience in Assistant Food Safety for Catering company and One year training experience as Trainee Microbiology in Medical field.

CAREER 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.

EXPERIENCE

Feb-2021 - Apr-2022

Trainee Microbiology

TMM Hospital, Thiruvalla, Kerala

- 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
 - Assisted antibiotic sensitivity by automated method by VITEK 2 COMPACT
 - Performed Antibiotic Sensitivity by Kirby Bauer Method
 - 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

Jul-2017 - Mar-2018

Assistant Food Safety

Abela & Co, Dubai

- 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.
 - 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 Action 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.
 - To liaise with production team when non-conformities observed and guide them to ensure complying requirements.
 - Ensure personal health and hygiene of all staff daily.

Dec-2014 - Nov-2015

Microbiologist

Vrindavanam Mineral Water Products (BIS :CM/L 3578577)

- 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.
 - Understand and follow established quality procedures.
 - Provide date 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.

PROJECTS

Project Name: BIOPRESERVATIVE EFFECT OF BACTERIOCIN ON FOOD PRODUCTS

Project Duration: 3 Month

Project Detail

Bacteriocin producing *L. fermentum*, *L. acidophilus*, *L. delbrueckii*, unidentified C2, unidentified C3 and Yeast cells could be successfully used as biopreservative and to increase the shelf life of the food products. Bacteriocins produced by these isolates can be commercially used as potential biopreservative after further studies.

EDUCATION

Degree/Course	Percentage/CGPA	Year of Passing
Bsc Microbiology St:Mary's College for Women, Thiruvalla , MG University	70 %	2011
Higher Secondary NSS Higher Secondary School, Kunnamthanam , Kerala State Syllabus	64 %	2008
SSLC CMS High School, Mundiappally , Kerala State Syllabus	68 %	2006

ACHIEVEMENTS

**PARAMEDICAL
COUNCIL OF INDIA
REGISTRATION :
K10162 (2022 - 2027)**

**HABC level 3 Award
in HACCP for food
manufacturing (QCF)**

**HABC Level 3 Award
in Supervising Food
Safety in Catering
(QCF)**

**Person in Charge Level
3 Training in Food
control Department
Dubai Municipality
(2018 - 2023)**

**HACCP Concepts from
CENTRAL INSTITUTE
OF FISHERIES
TECHNOLOGY, in
Cochin, India**

STRENGTHS

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

AREAS OF INTERESTS

Quality Control, Food Safety, Testing & Inspection, Microbiological Analysis, HACCP

**ATTENDED TRAINING IN "QUALITY CONTROL SECTION" OF KOLLAM
DAIRY, INDIA**

PERSONAL DETAILS

Address	Pathanamthitta, Kerala
Date of Birth	10/07/1991
Gender	Female
Nationality	Indian
Marital Status	Single
Languages Known	English, Malayalam, Hindi

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.

Nisha Chacko