

RESUME

SNEHA SONI

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EXPERIENCE

- **Hospital Internship:** Sagar hospital, Bangalore, Dec 2021 - Jan 2022
- **ADHYAYA - Virtual Hospital Internship,** RD Board, Indian Dietetic Association Aug 2021
- **Ayurveda Dietetics internship,** TDU Bangalore, MAY 2021 -JUNE 2021
- **ERCMPU Thrissur MILMA** training

EDUCATION

- **2022: Msc Nutrition and Dietetics:** Kerala university, St Joseph college for women, Alappuzha
- **2020: BSc. Family and community science** (Home Science), Assumption Autonomous College, Kottayam, Kerala
- **2017: Diploma in computer applications,** Kerala government rutronix, Alappuzha, Kerala
- **2016 : Diploma in dairy science:** Diploma in dairy science College of Veterinary and Animal Sciences, Mannuthy, Thrissur, Kerala
- **2014 Plus two** Porukara junior college and central school, Chambakulam, Alappuzha
- **Tenth:** Porukara junior college and central school, Chambakulam , Alappuzha

COMMUNITY SERVICE: SMYM Yuvadeepti

LANGUAGE: English, Malayalam, Hindi

AWARDS: Proficiency prize (Degree level, Diploma)

ADDITIONAL INFORMATION: Proficient in Microsoft Word, PowerPoint, Excel.

PROFESSIONAL SUMMARY

- Works well independently to handle assignments and always ready to go beyond basics assignments.
- Quick learner with good computer abilities. Hardworking and focused on completing work quickly to consistently exceed targets.
- Reliable team member accustomed to taking on challenging tasks.
- Organized in bringing strengths in handling work independently and solving routine problems without oversight.
- Offers expertise in and ability to quickly learn new processes.

SKILLS

- Foodservice standards
- Clinical and administrative support
- Medical terminology and equipment
- Editing and proofreading
- Clean and sanitize equipment
- Inspect equipment and facilities
- Safety and sanitation guidelines.
- Cultural awareness and sensitivity
- Health and safety compliance.
- Documentation and record keeping

Cleaning and sterilization

- Chemical handling
- Health and safety
- Safe food handling procedures