



# Nisha Chacko

## CONTACT

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## PERSONAL DETAILS

Date of Birth : 10/07/1991

Marital Status : Single

Nationality : Indian

Place : Thiruvalla, Kerala

## SKILLS

Media preparation and Sterilized

100%

Staining and Microscopic Examination

100%

HACCP

100%

Quality Control

80%

Microsoft Word

80%

Good Communication

80%

Standard Operating Procedures (SOP)

80%

## 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

### Quality Controller

August 2022 -

Bell Foods Groups of Company, Kochi

August 2022

- Responsible for overall hygiene (premises, staff rooms, carton room and production area).
- Checked the personal hygiene of the staffs.
- Checked chlorination, and temperature of cold rooms.
- Ensured the calibration of metal detector and weighing balance.
- Daily quality check of the products.
- Online evaluation of Raw materials and Final products.
- Documentation of production records(RM receiving, Online evaluation of process , temperature records, maintenance recors, packing, final dispatch report)

### Trainee Microbiology

February 2021 -

Thiruvalla Medical Mission Hospital, Thiruvalla

April 2022

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

### Quality Controller

August 2020 -

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## ACHIEVEMENTS & AWARDS

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

HABC Level 3 Award in Supervising  
Food Safety in Catering (QCF) (2017),  
Highfield, Dubai

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

HABC Level 3 Award in Supervising  
Food Safety in Catering (QCF) (2018)  
Highfield, Dubai

HACCP Concepts from CENTRAL  
INSTITUTE OF FISHERIES  
TECHNOLOGY, (2014) Cochin, India

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## LANGUAGES

English

Hindi

Malayalam

Khazan Meat Factory, Sharjah

October 2020

- Monitored overall hygiene of the production plant.
- Monitored personal hygiene of staffs.
- Daily inspection of warehouse and store.
- Overall supervision of the process, packing and dispatch of the products.
- Daily checked the efficiency of metal detector.
- Daily checking of the documents (Receiving of the raw material, online process evaluation, product quality, temperature chart, packing )

### Assistant Food Safety

July 2017 -

Abela & Co L.L.C, Dubai

March 2018

- 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 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

### Microbiology

December 2014

Vrindavanam Mineral Water Products ( BIS :CM/L  
3578577), Ranni, India.

- November  
2015

- Performed media preparation and reagent preparation
- Performed quality control procedures.
- Performed water analysis chemical and microbiological analysis of Raw Water Finished products [IS-14543 (2004)].
- Conducted regular checks and laboratory analysis related to Raw materials, Packaging Materials and Finished goods.
- Maintained safe and healthy work environment.
- Understand and followed established quality procedures.
- Provided date for internal and external analysis and other

laboratory activities.

- Assured adherence to the safety and health policies and procedures.
  - Performed waste disposal, include use of autoclave.
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## **EDUCATION**

**Bsc Microbiology**

2011

St:Mary's College for Women

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## **PROJECTS**

### **BIOPRESERVATIVE EFFECT OF BACTERIOCIN ON FOOD PRODUCTS (August 2013)**

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.

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## **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

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