



RESUME

SNEHA SONI

Puthenveedu, vaisyambhagom P,O, Alappuzha 688005

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EXPERIENCE

- SEPTEMBER - NOVEMBER 2022 -Rajagiri Hospital
Ernakulam(Observership)
- DECEMBER 2021 - JANUARY 2022
Hospital Internship , Sagar hospital ,Banglore
- AUGUST 2021
ADHYAYA - Virtual Hospital Internship, RD Board, Indian
Dietetic Association
- MAY 2021 -JUNE 2021

Ayurveda Dietetics internship , TDU Bangalore

EDUCATION

2022

Msc Nutrition and Dietetics : Kerala university

St Joseph college for women Alappuzha , Alappuzha , Kerala

2020

Bachelor of Science'. Home science

Assumption Autonomous College, Kottayam, Kerala

2017

Diploma : Diploma in computer applications

Kerala government rutronix, Alappuzha , Kerala

2014

Diploma in dairy science: Diploma in dairy science College of
Veterinary and Animal Sciences, Mannuthy , Thrissur, Kerala

2014

Plus two\ Science

Porukara junior college and central school , Chambakulam ,
Kerala, 2012

Tenth

Porukara junior college and central school , Chambakulam ,
Kerala

COMMUNITY SERVICE

SMYM yuvadeepti

LANGUAGE

Fluent in English malayalam

Hindi Tamil

AWARDS

Proficiency prize (Degree level, Diploma)

ADDITIONAL INFORMATION

Msc. Nutrition and Dietetics

Sem 1: 85.87%

Sem 2: 93.2%

Sem 3: 86.5%

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 • Write safety standards

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